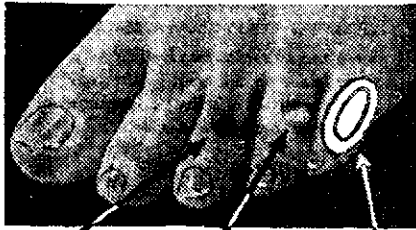


## Chronic Varicose Ulcers Permanently Healed by VAREX

People who have suffered ten, twenty and thirty years from Bad Legs, Varicose Ulcers and Varicose Eczema are proud in their praises of VAREX Treatment.

Varex is a simple, safe and inexpensive home treatment which heals permanently while you go about your daily work. NO RESTING REQUIRED. Four to six dressings (one a week) are usually sufficient. Simple to apply and very inexpensive. Write for free booklet to Ernest Healey, Pharmaceutical Chemist, Varex, Ltd., Box 1558, N.L., Wellington.

## Out Comes The Corn



Shoe pressure makes toe sore. Corns develop if cause is ignored. Zino-pads protect tender spots.

### NEW TRIPLE-ACTION METHOD

(1) Instant relief from pain. (2) Quick, safe removal of corns or callouses. (3) Prevention of corns returning or new ones forming, by removing cause. 1/6 per packet from all Chemists or Dr. Scholl's dealers.

**Dr. Scholl's Zino-pads**

## Skin Sores? Cause Killed in 3 Days

The very first application of Nixoderm begins to clear away skin sores like magic. Use Nixoderm at night, and you will soon see your skin becoming soft, smooth and clear. Nixoderm is a new discovery that kills germs and parasites on the skin that cause Skin Sores, Pimples, Bolls, Red Blisters, Eczema, Ringworm, and Eruptions. You can't get rid of your skin troubles until you remove the germs that hide in the tiny pores of your skin. So get Nixoderm from your Chemist to-day under positive guarantee that Nixoderm will banish skin sores, clear your skin soft and smooth, or money back on return of empty package.

**Nixoderm NOW 1/7**  
For Skin Sores, Pimples and Itch.

(Continued from previous page)

fine, and don't serve too big a helping as this often "puts off" the patient altogether.

### Beef Tea

Cut up a pound of gravy beef very finely, put it in a basin, or jar, or double boiler, and cover it with cold water. Cook gently for two hours. Strain, season with a little salt, and serve very hot, with fingers of toast.

### Quickly Made Beef Tea

Cut up half a pound of gravy beef very finely, sprinkle with a dessertspoon of flour evenly, and put it in a small saucepan, just covering with lukewarm water. Put it over a low gas or a slow heat, and heat it slowly, pressing out the juice with a silver fork. Do not leave it at all—just press and turn until the "tea" gets hot; and you will notice the meat getting pale and white, as the water becomes coloured with the juice you are squeezing out of the meat. Every now and then take it away from the heat for a few seconds, while you press more juice out. Work slowly. In about 20 minutes the "tea" will be ready and the meat exhausted of the juices. Season with salt and serve. This is very useful to know, in case some beef tea is needed in a hurry.

### Malted Beef Tea

A teaspoon of malt extract may be stirred into a breakfast cup of beef tea.

### Beef Tea Custard

Break an egg into a breakfast cup and beat it well. Add enough cold beef tea to fill the cup. Season with salt and a little pepper. Place the cup into a basin containing a little boiling water, and bake in a moderate oven till the custard is just set, or cover the custard over and stand it in a saucepan of hot water over low gas, and steam it till just set. May be served hot or cold.

### Mutton Broth

This is best made by having boiled mutton for the family and saving the liquid. Boil a neck or breast of mutton with carrots and onions, turnips and a little rice, strain the liquid carefully and leave it to get cold. Then skim off all the fat, and re-heat, adding a little of the rice, and thickening with a little cornflour mixed with milk. Season to taste, and just before serving, add a teaspoon of very finely chopped parsley.

### Raw Beef Tea

Half a pound of raw beef, shredded finely; cover with cold water with a pinch of salt, and stir well. Cover and

leave to stand for 2 or 3 hours, then strain through muslin or a fine sieve. It should be clear. Serve in a red glass so that the patient may not be "put off" by the appearance of the tea.

### Buttered Whitebait

Wash whitebait, drain, and dry in a cloth. Put a little flour in a paper, and shake the whitebait in it, a few at a time. Heat an ounce of butter in a pan, put in the whitebait and cook them a little, tossing them about all the time. Do not cook them too much or they will be tough. Drain on paper and sprinkle with a little pepper and salt. Serve with brown bread and butter. Garnish with slices of lemon.

### Steamed Whitebait

Just steam them between two plates till cooked, and season with pepper and salt. Put a little butter over them and a squeeze of lemon.

### Buttered Oysters

One dozen oysters, 1 dessertspoon butter; salt to taste and a pinch of paprika. Scald the oysters in their own liquor then strain and beard them. Make the butter very hot, drop in the prepared oysters and cook for a minute or two; add the salt and paprika. Serve on a hot plate with fingers of toast or thin bread and butter.

## FROM THE MAIL BAG

### Overseas Parcels

Dear Aunt Daisy,

We are regular readers of *The Listener*, and I always read your page. This week you have a letter with reference to sending Home parcels of butter. Well, you can also send honey and cheese—the larger the quantities, the cheaper, but you can get a price list from the Marketing Department. I have had letters of appreciation from my people in Scotland. Honey is a welcome gift to them, and jam is very scarce.

I think folks who have relations in the British Isles would be doing a great war service by sending what they can afford in the goods ready packed for overseas by the Marketing Department.

—J.T. (Hamilton).

### Removing Old Paint

Dear Aunt Daisy,

Could you or some of your Daisy Chain tell me the best way to remove old paint from doors? Four years ago I painted the woodwork with buff-coloured paint, then grained and varnished it. The woodwork which was the newest is just as good as the day it was done; but the other part, which was much older, has gone "sizzly." I do not know if that is the right word for it, but I suppose you will have seen a paint tin which has had a small amount of paint left in, and formed a skin which has gone wrinkly. Well, that is what some of the woodwork looks like, and I want to remove the old paint and do it over again.

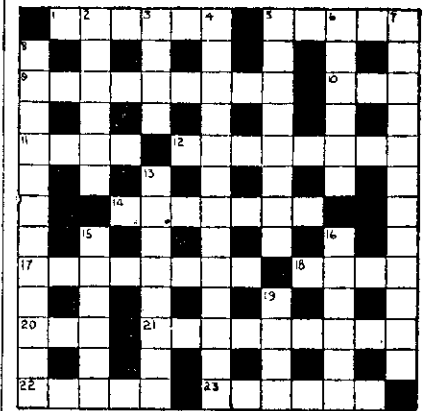
—Mrs. J. (South Otago).

Well, Mrs. J., although I don't know the cause of your trouble, I do know how to remove it. You must buy some paint remover from your hardware or paint shop. This is just applied to the whole surface according to directions; and afterwards you get it all off with a blunt knife or something like

## THE LISTENER CROSSWORD

(No. 60)

(Constructed by R.W.C.)



### Clues Across

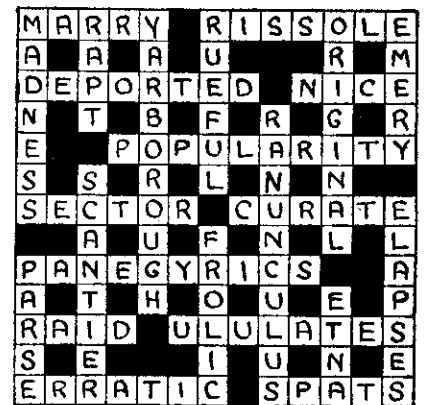
- Solomon had lots of this.
- Five hundred at the end of a twisted lane—you might find this in the Zoo.
- These singers are a mixture of saint and bore.
- Everything is found at the beginning of 13 down.
- Time has changed.
- Nice gaff! (anag.).
- Here I am imprisoned in a castle for a stretch.
- If you are too ill to attend the examination you may obtain this pass hidden in a greatcoat.
- Colour of unbleached linen.
- Electrified particle.
- Latin meal (anag.).
- Behead a fruit and this plant remains which could yield another fruit.
- Warning—against skating, by the look of it.

### Clues Down

- The Jewish people.
- Fruitful appointment?
- Sign of toast in famine?
- Rapturous.
- Plant.
- In a very pleasing manner.
- A synonym of 12 across.
- Discover under an inverted French article.
- And under age—this must come under consideration at the meeting.
- Of vinegar.
- Adroit.

## THE LISTENER CROSSWORD

(Answers to No. 59)



that. You will find that the old paint peels off with the paint remover—much as the skin comes off with a very tightly-stuck adhesive plaster. Then you must go over the surface with turpentine to get it clean, and finally with a rag dipped in vinegar, which removes any acid left by the paint remover. The door will then be ready for its nice new coat of paint, or enamel. I hope you will write and let us know how you get on.

**MUSTARD MUST BE MIXED**

—COLMAN'S Mustard



M.18