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and put all on together, and boil for an hour or more, till it will set.

#### Rhubarb and Fig Jam

To every 4lbs of rhubarb allow 1lb. of figs, 1 pint of water, and 4lbs. of sugar. Wipe the rhubarb and cut into half-inch lengths. Put this into a bowl

with the sugar, stir it up well, and leave it for 24 hours. Meanwhile, wash the figs in cold water, cut each into four or five portions, put into a saucepan with the pint of cold water, and boil slowly till soft—about 1½ to 2 hours. Let it get cold and then boil with the rhubarb and sugar, till the rhubarb is soft, but not broken.

#### PRESERVE EGGS

Now WITH



## FROM THE MAIL BAG

### Arum Lily Stains

Dear Aunt Daisy,

A dress became stained with arum lilies; it was not noticeable until the dress had been washed. There is now a large reddish-brown mark down the front, however, which is all too plainly seen. I do hope you can think of some remedy. —“Lily of Dannevirke.”

Yes, Lily, mix together yolk of egg and glycerine in about equal proportions—or perhaps a slight preponderance of

glycerine. Soak the stains well in this; rub it in both sides, and then wash in clean, cold water, and afterwards with coal soap jelly. If it is a material that will boil, a good boiling with a little chloride of lime in the copper will take out the stain; being careful to rinse well in two or three waters. Children often get their school blouses stained in this way, and boiling with chloride of lime soon gets them clean again—about a tablespoon to a bucket of water is plenty to use. Do not let your hands come into contact with the solution—use a stick.

Another method is to soak the garments all night in the solution, then rinse them in 3 cold waters, and afterwards boil in the usual way. If the articles will not boil, thoroughly wash them, using rubber gloves.

### For Petone Listeners

**HAMBURGER:** You need one pound of steak cut about ½-inch thick or more, 1 tablespoon grated onion, 1 tablespoon grated cheese, 1 tablespoon worcester sauce, pinch cayenne, salt to taste. Well butter a flat dish and dredge it with flour. Mark or dice the steak all over, on both sides, but do not cut it right through—just have the marks on it like a draught board. Then cut it into the number of portions, according to the number of persons; put in the dish, sprinkle with the onion and cheese, a little flour, sauce, a dab of butter on each, and almost cover with milk. Cook in a hot oven for thirty minutes then reduce the heat for another thirty minutes. A lovely gravy is made with the milky mixture.

**HAMBURGER SAUSAGE FRICANDELLES:** You may like to try these—they make a very tasty little dish. One pound of minced steak, ½lb. pork sausage meat, 2 tablespoons of minced onion, 1 teaspoon salt, ¼ teaspoon pepper, a little thyme, 1 egg, 2 tablespoons of fine breadcrumbs, dried in the oven, and 2 tablespoons of water. Combine in the order given. Form into round flat cakes and fry in sausage fat, or dripping, for about eight minutes. They are extra nice with thickened stewed tomatoes.

**REAL AMERICAN HAMBURGER:** Buy some ordinary mince, or mince a cheaper cut yourself, with the largest cutter on the mincer. Mix it in a basin with a little pepper and salt, a little flour, and bind with an egg. Roll out on a floured board, sprinkle chopped or grated onion on, fold over, and roll out again. Cut into shapes with a glass, and fry in hot fat about quarter of an inch deep. Serve with mashed potatoes.

### Points About Cake Baking

Dear Aunt Daisy,

What causes a cake to crack on the top when baking, and the mixture to run over through the crack when in the oven? I hope you may be able to tell me something to remedy this mistake. I think I may have the mixture too moist. However, I know you will be able to help me on this matter, and so I will wait for your advice.—“Southbridge” (Canterbury).

I think you may have your oven too hot, and a little too much rising in the mixture. The heat makes the cake rise up too fast, and the top of it gets crisp and set, while the inside is still rising. Then this has to break through the crust. If the oven were moderate, and the mixture not so overcharged with rising, it would all rise evenly and the top crust would not form too soon. If your oven is electric have the top heat on “low.”



## When Ladies Meet

THE CONVERSATION, like as not, will turn to personal things—Mary's engagement, Joan's new dress, Susan's exquisite complexion. “How do you manage to get that lily-petal look?” Joan asks. “Is it love, or is it Three Flowers Face Powder?” queries Mary. Susan (laughing): “Love may have put the sparkle in my eye, but you should know, Mary, that only Three Flowers Face Powder can do things for the complexion! You're the one who told me about it—and I've certainly been blessing you ever since! I've so many dates now!”

Like Susan, thousands of smart women the world over owe their look of exquisite loveliness to the flattery of Three Flowers Face Powder. Yourself, try this famous Hudnut preparation today! There are 5 enchanting skin-tones to choose from, to suit your individuality.

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