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**Baked Ham.**—Ham is excellent baked instead of boiled. If you can get your baker to give you a piece of bread dough, wrap the ham in this before putting it into a slow oven. If not, you can make a paste of flour and water, roll it out about ¼-inch thick, and wrap this round the ham. Have some dough saved out with which to patch any holes which the steam may force through. An easier way is to wrap the ham in 2 or 3 thicknesses of greaseproof paper. Put the ham in the baking dish with a little boiling water, to keep from burning. Cook slowly, allowing roughly twenty minutes to the pound. Leave in the oven to cool, after turning off the heat. Then skin, and cover with crisp browned breadcrumbs.

**Flavouring Baked Ham.**—After removing the rind, the ham may be smeared with honey, or golden syrup (or maple syrup) or a thick syrup of spiced vinegar mixed with brown sugar. Then stick all over with cloves, put back into a moderate oven for half an hour or so, then sprinkle thickly with crisp browned breadcrumbs.

A Los Angeles idea is to sprinkle with brown sugar and a dash of black pepper, stick generously with cloves, and then bake in a pan with some cooking sherry for half an hour or so, basting frequently. Sprinkle with the usual crumbs afterwards.

**Cooking While You Sleep.**—For those who have a wash-house copper, here is the easiest way of all. Plunge the ham into a copper full of boiling water and boil hard for half an hour, then draw all the fire from under the copper, and keep the lid of the copper well covered with sacks and rugs, till quite cold. Being thus partly cooked by steam it will be found to be delicious in flavour, and perfectly cooked. It must be done in the wash-house copper.

**Yorkshire Way to Cook Ham.**—Put a whole or half ham into a baking dish with a couple of inches of cold water. Put into a steady oven, and bake until it yields easily to a fork. Skin, and cover with breadcrumbs when a little cooler. The steam keeps the ham moist, there is no waste, and all the good flavour is left in. It tastes as ham should taste.

## MINCE PIES FOR CHRISTMAS

**M**INCE pies are as essential for a real English Christmas dinner as the Christmas Pudding itself. The pastry should be flaky, though most people prefer a good short crust, and this is certainly better for children. Make mince pies in rather big patty pans, and don't be mean with the mincemeat. Pile it in generously, and cover with a fairly thin top crust. Decorate the edges with a fork.

### Old Fashioned Mincemeat

One cup each of chopped currants, raisins, apples, and suet; the juice and grated rind of 1 lemon; 1 oz. chopped candied peel; 1 oz. chopped almonds; a little nutmeg and spice, and a cup of brown sugar. Mix with a little brandy or rum, and keep in airtight jars. Instead of spirits, you may use Rum Flavouring Essence, and Brandy Flavouring Essence, 2 teaspoons of each.

### Christmas Mincemeat

One pound of raisins; 1 lb. currants; ¼ lb. mixed peel; ½ lb. sultanas; 1 lb. peeled apples; ½ lb. shredded suet; 1 lb. brown sugar; 1 orange; and 1 lemon; 1 teaspoon mixed spice; and 1 dessertspoon rum food flavouring. Put the suet and all the fruit except the orange and lemon, through the mincer; grate the rind, and squeeze the juice of the orange and lemon. Add the sugar, mix with the essence, and put in a jar and tie down.

## FROM THE MAIL BAG

### Home-Made Cement for China

Dear Aunt Daisy,

Can you give me the name of a good cement for china? I should be very grateful.—*Hunterville.*

Any of the good cements on the market will do the job for you, I think. There are also shops which do rivetting of china, and pyrex, and so on, very satisfactorily. If, however, you would like to try a home-made cement, given to me as a trade recipe, here are four.

**Chinese Cement.**—Dissolve shellac in enough methylated spirits to make a liquid as thick as treacle. This can be used for glass, china, ornaments, etc.

**White Cement.**—Make a strong solution of gum arabic in water, and stir in plaster of paris till it is quite thick. Apply with a brush to the broken edges, and press them together.

**Cement.**—Mix plaster of paris to a paste with beaten white of egg.

**For a Broken Casserole.**—Melt some alum in a tin lid, and paint it on to the broken edges. Press together. Work quickly, as the slum sets almost immediately.

### Fumigating a Shawl

Dear Aunt Daisy,

The other day I heard you discussing a request for a method of fumigating a woollen shawl. The lady made it to give to the mother of a new baby; but having developed measles during the period she was working upon it, thought she would be on the safe side, and fumigate it before it was wrapped round the new baby.

You suggested washing, and I was rather surprised that you did not tell her to smoke it with sulphur smoke. In case you haven't heard of this method I will give it in this short note.

Take a tray of hot cinders and put it into the copper. Suspend the article to be disinfected over this tray, using the copper stick. Sprinkle sulphur over the cinders, and cover all with a blanket. This process will also take out the yellow tinge which woollens get if hung in the sun.—*M.M. (Newtown).*

Yes, thank you very much. I can visualise the process exactly. Very good. At the same time, you can always get things fumigated by sending them to the Public Hospital, and they will put them in the fumigating room with their own things.

Also, the latest idea is that sun is one of the best means of sterilisation — six hours of continuous sunshine is considered sufficient.

### Honey in Recipes

Dear Aunt Daisy,

In giving recipes containing honey, have you said that the honey should first be mixed with warm water, and brought to the consistency of thinnish golden syrup, and then the amount stated in the recipe taken from that mixture? Less moisture is then used for mixing the cake. We have had tons of honey, and I had given up using it in cooking except for jam, until I found this out one day at a cooking demonstration.

I know such a lot of people who have given up using honey in cooking because they could not make a success with the honey.—*Cheerio, R.S. (Rakaia).*

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