

(Continued from previous page)

strawberry jam. Carefully pour some pineapple syrup (from a medium sized tin) over these, and leave to soak. In the meantime, cut up 3 peeled oranges, 3 or 4 bananas, 3 apples, and the cubes or slices of pineapple; add the juice of a lemon, and sprinkle well with castor sugar. Mix all well together, and leave to stand for ten minutes, to allow the flavours to become properly mixed. Then put all carefully into the bowl upon the soaked sponge cake. Pour over all the rest of the pineapple syrup. Now put a layer of sponge cake over the top, and pour over this a pint of of cooled, boiled custard. Just before serving, pile whipped cream on the top, and decorate with strawberries or raspberries.

Jelly Trifle

Put some slices of sponge cake in a dish. Make up a red jelly and a yellow one—say a raspberry or red-currant, and a lemon or orange. Pour the red jelly over the sponge cake, and leave till set. When quite cold, cut up a banana over this, and then make up your yellow jelly and pour over. When all is cold and set, pour a good custard over. Make it with 3 eggs and 2 breakfast cups of milk, a little sugar, and almond or vanilla flavouring. Cool before pouring it over. Serve cold, either with or without whipped cream.

Apple Trifle

Make a good custard by whipping the yolks of 4 eggs with a little castor sugar, and adding a pint of hot milk; stir till it begins to thicken, then set aside to cool. Use a double saucepan. Have ready about 2 breakfast cups of sweetened apple sauce, flavoured with lemon peel. Into this, whip well the stiffly beaten whites of the 4 eggs. Pile this all into a glass dish, pour the cold mustard over it, and scatter "hundreds and thousands" over the top.

FROM THE MAIL BAG

Spilt Bay Rum

Dear Aunt Daisy,

I wonder if you could help me. Recently I spilt some Bay Rum over my dark oak dressing table, which left a white mark and spots. I haven't tried anything yet, as I wanted someone's advice.—
Jean (Putaruru).

I consulted a good tradesman about your problem, Jean, and I find that you will probably have to buy a good Oil-Stain Varnish, and go over the whole top of the dressing table with it. The original spirit-stain has degenerated under the Bay Rum, and thus caused the bleached marks. However, there is one chance. Mix together a little vinegar and linseed oil—one part of vinegar, and 3 parts of raw linseed oil—and try that on the bleached spots first. Very possibly this will do the trick, and save you a lot of bother. Let us know how you get on, won't you?

Preserving Tomatoes Without Cooking

Dear Aunt Daisy,

I have used this method of preserving tomatoes for twenty-six years. The recipe is one we discovered during the last war.

Wipe the tomatoes clean and dry, and place in a layer in a crock. I use two-gallon crocks. Sprinkle with brown sugar and a few cloves. Continue so until the crock is almost filled. Boil equal quantities of vinegar and water. Let it get really cold, then pour over the tomatoes. Take a piece of flannel, put over the top of the jar, allowing it to dip well into the liquid. This collects any mildew that forms. Cover over with strong brown paper and tie up with string. Tomatoes are lovely done this way, and can be used whenever needed provide the flannel is kept dipped in the liquid to collect any mildew. Have the flannel big enough to come over the top sides as well.

—"Help Each Other" (Papanui).

Many thanks indeed. A most helpful recipe.

While the Boys are Overseas

Dear Aunt Daisy,

Perhaps my experience with the problem of keeping in good order the suits of our soldiers while overseas, may help some listeners.

My brother-in-law, a bush farmer, left his "town" clothes in my keeping when he went with the first lot of men to the Great War, No. 1. We had a small house and small children, so I lined a box with newspaper and folded the suits and everything in newspaper. New boots which had only been worn a few times, I rubbed all over, soles as well, with neatsfoot oil, and left in the sun several days, then wrapped them in newspaper too. Then in the box I put small pieces of common soap here and there and nailed the lid on. When "uncle" returned and opened the box everything was A1, and ready for immediate use.

—M.C. (Kilbirnie).


A Timely Reminder

Dear Aunt Daisy,

In view of the high prices of vegetables, I call your attention to the wastage of the good old swede and turnip tops. When I was in England, these greens used to be sold both in shops and in the streets. I have not seen them sold in New Zealand yet. Boiled in the water of a bit of corned beef, they are "good-o." I like the swede tops best, and I am sure they could be sold cheaply, and that people would enjoy them. Tell your listeners about them.

"Skipper Maltby."

"Skipper Maltby," a veteran of the last war, is one of the earliest Links in the Daisy Chain. His suggestion is a very good one. In all my latest American health food notes, mention is made of "turnip greens" when listing the vegetables to be used for Vitamin C—leafy vegetables as well as citrus fruits and tomatoes, are specially recommended, including also "mustard greens" and "beet greens." These also contain Vitamin B2. After all, the early settlers in New Zealand made free use of "Rauriki" or Sow-thistle, when green vegetables were scarce; as well as "turnip tops." It is well, however, to exercise care when first eating a new kind of green stuff; for there are always some people who are allergic to even ordinary foods like spinach or tomatoes, or even strawberries. Begin with a little to see how it agrees with you. Common sense is not always "common" to us all.



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