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Blackberry and Apple Jam

Take equal quantities of berries and sour apples. Peel, core, and slice the apples. Add just enough water to prevent burning. Boil all about 30 minutes. Add $\frac{3}{4}$ lb. sugar to each pound of fruit, and boil rapidly until it will set when tested on a cold plate. Bottle as usual.

Blackberry Charlotte

One pound of blackberries; the juice of 1 lemon; 2 oz. sugar; 1 tablespoon of water; and some breadcrumbs. Butter a pie-dish, and sprinkle it well with breadcrumbs. Fill with alternate layers of fruit and breadcrumbs. Heat the remainder of the ingredients, and pour over the mixture. Bake in a moderate oven about $1\frac{1}{4}$ hours, and turn out on to a flat dish.

FROM THE MAIL BAG

Storing Men's Suits

Dear Aunt Daisy,

You were inquiring about storing the suits of the men gone overseas. One lady I know, who has her two sons away, brushed their suits well, placed them on hangers and put in the sun for about two hours. After bringing them in, she folded the trousers with a sheet of newspaper between the legs, then put the coat on the hanger, made a kind of envelope of newspaper, and put this over the coat, well covering the same. They say that printers' ink helps to keep away moths. Of course, I think it would be a great help to take the suits out occasionally and put them in the sun. —V.A. (Christchurch).

And here is another letter on the same subject, which is of interest to so many people just now.

Dear Aunt Daisy,

You were asking for suggestions about storing suits of the boys gone overseas. In the last war, a friend of ours went away with the main body, leaving a new heavy blue suit with my sister. He was away five years, and had forgotten all about the suit, but when he came back, my sister handed him the suit as good as when he left it. All she had done was to hang it on the line every few weeks. She did not pack it up at all, but kept it on a hanger in her wardrobe. Naturally, he was very pleased to be handed an almost new suit, and he got years of wear out of it afterwards.

—“A Waltham Listener.”

Sago in Jam

Dear Aunt Daisy,

I thought you might like this little hint. I wonder if you know that when making Strawberry Jam, if sago is added to the jam, it helps it to set. It also makes it go further, besides being very nourishing; and it really takes nothing from the flavour. I had three small chips of strawberries, and to that I added one cup of sago soaked in hot water until it was pulpy. I then put it into the jam and boiled up the lot together. It has always been very satisfactory. This is an old Scottish hint. My mother used to do it when

I was a little girl. Hoping it will be of some use. —Mrs. E. (Herne Bay).

Yes, indeed, a very useful hint. Many thanks.

Mice Like Vanilla

Dear Aunt Daisy,

Please could you help me? We are over-run with mice, and for various reasons do not keep a cat. I am afraid to use the hint which advises the put-

ting about of caustic soda. Do you know of any other sure cure for these little pests? I see one in every cupboard I open, and they are getting very cheeky. —B.I. (Johnsonville).

Yes, I can recommend from personal experience, the use of mouse-traps baited with bread soaked in vanilla! This is far more effective than the time-honoured bait of toasted cheese.

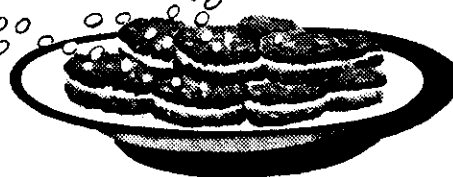
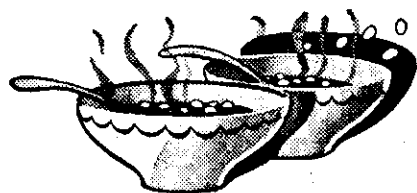
A while ago there seemed to be a real “mouse season” in our house, when small long-tailed mice scuttled boldly in and out of cupboards, and behind the warm stove, and everywhere. We baited traps with pieces of bread soaked in vanilla, and caught them very quickly indeed. No traces of mice have been seen in our house for a long time now.

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