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Now, I had been buying quite good black knitted socks for his father, which wore very well for his work; so I had my son try them on, as they both take a number 5 shoe. They fitted all right, so I bought six pairs at 1/11 a pair, cut off the school tops of his six old pairs, including about 2 inches of leg, and sewed these old tops on to the six new pairs of socks. They have now been worn about twelve months, and though darned, they will still last awhile; while the tops are still almost as good as new, and have more than another year's wear in them. I made a double row of sewing where the tops are attached. Boys are very hard on socks, and mine has two and a half miles to walk each way to school. As for the old socks, I unravelled the legs for darning. That may

mix thoroughly. Keep dry in a tightly corked bottle. A teaspoon to a glass of water makes a nice drink.

Lemon Kali.—Half a pound of ground white sugar; ¼ lb. tartaric acid; ¼ lb. carbonate of soda; and about 40 drops of essence of lemon. See that the powders are well dried; add the essence to the sugar, then mix all well and pass through very fine sieve. Keep in tightly corked bottles. Icing sugar may be used. Two small teaspoons to a glass, or more or less to taste.

Lemonade Tablets.—One pound of castor sugar; ¾ oz. tartaric acid; and ¼ oz. essential oil of lemon. Spread

the sugar on a piece of paper, and sprinkle the flavouring all over it. Rub with the hands, and put in the oven to dry, turning occasionally. When perfectly dry, mix in the tartaric acid, and keep in airtight tins in a dry place. This is non-effervescent.

Lemonade Tablets No. 2.—These are non-effervescent, too. 1 oz. tartaric acid; 4 oz. castor sugar; 1 drachm essence of lemon. Mix these ingredients well together, and damp with pure spirit to make a dough. Divide into 20 equal portions, wrap them carefully into separate papers, and store for use in airtight tins. Each portion is sufficient for one glass of lemonade. Buy

the pure spirit from the chemist, and tell him it is for internal use, and he will give you the right stuff.

Fruit Salts.—Two ounces of tartaric acid; 2 oz. bicarbonate of soda; 2 oz. cream of tartar; 6 oz. castor sugar; and 1 oz. Epsom salts. Mix well together, bottle, and keep in a dry place.

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R. H. CRAVEN
"Bellevue," Fernhill, Hawke's Bay

Meringue Cake Topping

THIS is quite a new idea. Make a plain meringue of an egg white, and sugar, and spread it over the top of a cake batter, in the tin, before cooking. Don't have it more than 1-3 of an inch thick. Bake the cake as usual. It will be a thin meringue, and adds interest to the flavour and texture.

sound "Scotch," but I was brought up to waste nothing that can possibly be used in any way.

—Washdyke (Timaru).

An excellent way, too, to be brought up. One of the good things which we are learning from the difficulties of wartime is to avoid waste!

Kelly's Twenty-Minute Stew

Dear Aunt Daisy,

I am enclosing a method of making a very simple stew, which would be very useful for holiday-makers.

I am a drover, and practically live on it.

This is the recipe: One tin of meat; 4 onions; 4 carrots; and 1 or 2 slices of bacon. Cover with water, and bring to the boil for about twenty minutes.

The stew is called "Kelly's Twenty Minute Stew."

—DROVER KELLY (Panmure).

Very useful indeed, Mr. Kelly. I dare say you could give campers many a valuable hint.

Powdered Soft Drinks

Dear Aunt Daisy,

Please could you help me? I have a friend overseas who is very fond of home-made soft drinks. Do you know of any that could be made in powdered form? I thought a sherbet of some kind might serve, but have no recipe.

—"Sherbet" (Masterton).

Yes, I am fortunate enough to have one or two trade recipes for powdered drinks. You had better make a small quantity first, and try it at home, before sending it overseas.

Sherbet.—Half a pound of finely powdered sugar; ½ lb. tartaric acid; ¼ lb. carbonate of soda; and about 40 drops of essence of lemon. Dry the powders well, add the lemon to the sugar, put in the other powders, and



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• RICHARD HUDNUT •