

(Continued from previous page)

in the corn, and shake over moderate heat till the grains have all burst, or "popped." Wipe out the pan, and repeat, till sufficient corn has been popped. Put into an iron saucepan 1 tablespoon of butter, 3 tablespoons of water, and 1 cup of white sugar. Boil until ready to candy, then throw in the popped corn, and stir briskly till the sugar is well distributed through the kernels. Take off the pan, and stir till the syrup cools a little, and each popcorn is sugared. Then shake the popcorn in dry icing sugar, and store in tins.

FROM THE MAIL BAG

Home-Made Face Cream

Dear Aunt Daisy,

In your page in *The Listener* is a request by Miss L. of Queenstown for a good cold cream. She mentioned a recipe of Madame Patti's, in an article published some years ago. I also saw that article, and made up the recipe and used it in my family, and for neighbours with chapped hands, with most successful results. This is the method of preparing.

Take equal parts of mutton kidney fat (must be the kidney fat), melted, and glycerine. It may be only two tablespoons, or a cupful or more, but it must be equal quantities. Add the glycerine to the melted fat. Then beat till the mixture is thoroughly incorporated, otherwise the fat rises to the top; add a few drops of rose water, according to the amount made.

It is invaluable for chapped hands, apart from being a successful face cream, as well as being most inexpensive. I can thoroughly recommend it.

—Granny (Riverton).

Thank you, Granny. I am sure we shall all like to try this out.

Gelatine Curdles Milk

Dear Aunt Daisy,

When I make a jelly with milk, and add a beaten egg, the jelly always curdles on top, and forms a watery looking jelly underneath. Can anyone tell me why?

When I first made a jelly this way, it set as a jelly should, firm and even right through. As I'm very fond of jelly done this way, and think it is most nutritious, I'd be very pleased if someone who has made the jelly this way could kindly point out my fault.

—Vera (Fordell).

Gelatine should not be heated with milk. Dissolve the gelatine in a little hot water, cool slightly, add gradually to the milk, which should be cold, but not iced. If the milk has been in a refrigerator, remove the chill.

Milk does curdle if it is hot when the gelatine is added to it. You know how this curdled effect is actually required for Spanish Cream, and that it is arrived at by adding boiling milk to the gelatine. To avoid the curdling (which must not be mistaken for souring) the gelatine should be soaked in a little cold water, and then dissolved in a little hot water; and then it must be cooled again and added to cool milk. Always add cool gelatine to cool milk. Even so, milk will occasionally curdle a little,

depending on the stage of acidity the milk is in. Pasteurised milk does not curdle so easily.

Here is a recipe for milk jelly. An egg may be added if you wish; but see that the gelatine is dissolved and cool before adding it to the very cool milk. Two dessertspoons of gelatine, or 1/2 oz.; 1 1/2 cups of milk; 1/2 cup of hot

water; 3 dessertspoons of sugar; and vanilla or essence to taste. Put the milk and sugar and vanilla into a basin, and stir till the sugar is dissolved. Dissolve the gelatine in the hot water, let it cool, then add to the milk, and stir all together. Pour into mould. The milk should not be chilled—just room temperature.

APPLES FROM HAWKE'S BAY

Order direct from the orchard. Fancy grade Dessert: Delicious Cookers: Ballarat: Sturmers: Frimley Beauty and Granny Smith. Order now at 6/9 per bushel, rail-age paid.

R. H. CRAVEN

"Bellevue," Fernhill, Hawke's Bay

Inspiration FOR GOOD COOKS



What will you cook to-day? Afghans or biscuits? Cakes or cookies? Stew or soup? Whatever you decide on, mix Bixies with your ingredients. Bixies are versatile, flavourful, different! These crisp, golden wholewheat flakes add new chewy scrumptiousness to any dish from soup to sweets.

So get a packet of Bixies today. You can use them as a breakfast food with milk or fruit. They're perfect added to desserts . . . good cooks find them a marvellous inspiration for all fancy cooking.

BIXIES

are a product of the Sanitarium Health Food Company, which gives you Weet-bix, Granose, Puffed Wheat, Puffed Rice, Betta Peanut Butter.

Sanitarium

If it's a Sanitarium Health Food —
it's as good as it's delicious.

BIXIES