

(Continued from previous page)

ful. Cream together 2 oz. butter, and a teacup of sugar; add 3 mashed bananas, and beat all very well. Add the beaten egg and mix thoroughly. Then gradually fold in $1\frac{1}{2}$ cups flour sifted with $1\frac{1}{2}$ teaspoons of baking powder. Lastly add 2 tablespoons of milk in which 1 level teaspoon of baking soda has been dissolved. Bake in sandwich tins in a steady oven, and fill with any favourite filling. can be baked as one cake.

Marmalade Wholemeal Gingerbread (No sugar)

This one was sent me from Allantown, near Taieri. The sender and I would both be pleased to hear how you like it.

Half a pound of treacle; $\frac{1}{4}$ lb. of butter; 1 egg; $1\frac{1}{2}$ cups wholemeal; 1 small teaspoon baking powder; 2 tablespoons marmalade; 1 dessertspoon mixed spice; 1 tablespoon ground ginger; pinch salt; and a little milk.

Heat butter in saucepan. Add spices, and fry for one minute. Add the treacle and marmalade, and cream well. Add wholemeal, baking powder, and salt, and beat mixture well. Add milk and beat again. Cook in well-greased shallow tin in moderate oven 35 to 45 minutes.

Chocolate Sponge (One egg)

This is another Blenheim recipe. Two ounces of butter; 1 dessertspoon of golden syrup; 1 egg; $\frac{1}{2}$ cup sugar; 1 tablespoon cocoa; 1 cup flour; 1 teaspoon of baking powder; $\frac{3}{4}$ cup milk; 1 teaspoon baking soda, and a few drops of vanilla essence. Melt the butter and syrup, add egg and sugar. Beat well, then add flour, cocoa, and baking powder sifted together. Add vanilla, and lastly, baking soda dissolved in the milk. Bake half an hour at 450°F .

Cornflake Date Rolls

One breakfast cup cornflakes; 4 oz. flour; 3 oz. butter; 2 oz. sugar; 1 egg; 2 tablespoons milk; small teaspoon baking powder; and some stoned dates. Cream butter and sugar, add beaten egg and milk. Mix in flour sifted with baking powder, and the cornflakes. Roll out and cut into little rounds. Wrap each one round a stoned date. Brush with milk, dip in castor sugar. Bake in moderate oven about fifteen minutes.

FROM THE MAIL BAG

About Drying Beans

Dear Aunt Daisy,

You were speaking of the difficulties one of our Links had in drying beans. Here are my experiences. Last year I had a bumper crop of runner beans, and so I tried various ways of preserving; this year I was not so lucky with the crop, but still it was quite good. I cannot bother you with all my failures, but out of them I give you the results.

The runner beans are the best I tried. They had to be picked for drying, younger than for ordinary use. I picked them over every day, cut up only the best for drying, and used those not so good immediately. I tried both drying out of doors, and drying in the oven, and I had a lot of failures—and a lot of wasted beans and time. I was able to shut up a room where the window gets all the sun—there were no flies here, as out of doors, no wind to blow them over—and anyhow the sun was seldom hot

enough. But in the window I put some wire netting, covered it with an old tea towel, or similar thin material, cut the young beans up finely, and spread them on that. I could lift the cloth a bit and turn their positions in that way, putting thin layers at a time. The time depends on the amount of sun.

I put each day's cut closest to the window, and moved them around. That was the most successful of my drying experiments. I'm sending some to my son overseas.

I heard you recount one of our Chain's experiences using the salt and sugar method. My experience was that they were nicer, rather softer, than those just done in plain salt. I also made the mistake, once, of using iodised salt.

I also dried peas and plums, all with the object of sending to my son in the Old Country, but for to-day this is my time limit.

I soak the beans in very little water, and then steam them, with the merest sprinkle of sugar, and I never put salt until just a few minutes before they are done. They are as good as fresh.—“*Experimenter*” (Wellington).

Thank you very much indeed, “*Experimenter*,” for your kindness in giving other housewives the opportunity of profiting by your experiences. Probably the drying process would be quicker and easier in sunnier and warmer places, such as Central Otago, Marlborough, Nelson, Hawke's Bay, and the North. Both flies and wind make outside drying difficult. Still, good results are obtained by patience and determination.

Invisible Darning

Dear Aunt Daisy,

I do not know whether you have heard of this idea or not. While pressing my costume skirt the other day I missed my little boy, so of course, left everything as it was, and went to look for him. When I came back I found that my skirt had been leaning against the hot iron, which had burnt a hole about an inch long, in it! You can imagine my disgust. Then an idea came to me. While I was on holiday I saw my friend mending her coat with a hair of her head. The result was, I mended my skirt with a hair out of my head!

It doesn't matter what colour hair you have, or what colour your material is, you can always make a very neat job. You cannot see where I've darned the hole, yet my costume is blue, and I am a brunette. I hope you will find this some use if you have not heard of it before.—Mrs. L.C. (Blenheim).

Many thanks. I have heard of darning a wedding veil with white human hair—which made a very effective job. Your idea is most interesting.

Damson And Melon Jam

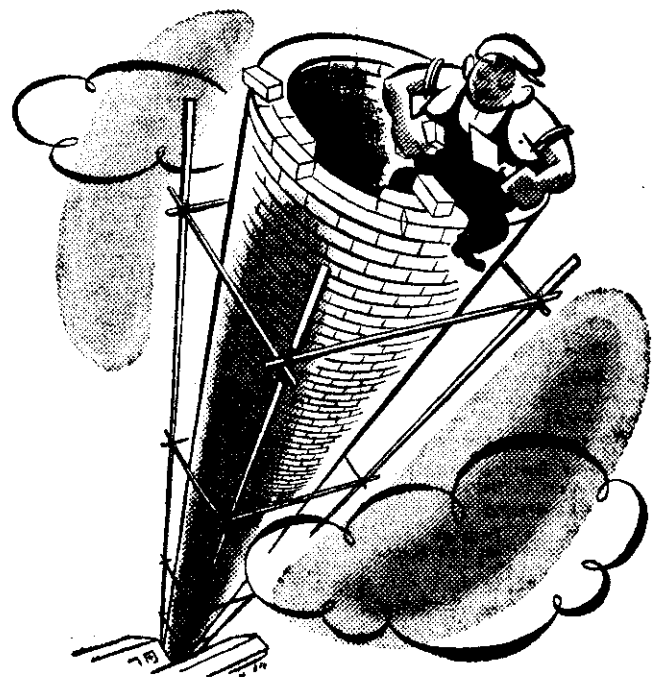
Dear Aunt Daisy,

About the lady who found the damson jam too strongly flavoured. I did mean to write earlier in the season and tell you this. I love the flavour, but there really is too much of it. So last year I made the jam and then when the melons were ready, I cut up some jam melon and put $\frac{3}{4}$ lb. sugar to 1 lb. of melon, cooked it until the melon was nearly ready, and then tipped in the damson jam and boiled it until it was thick enough. I couldn't tell you exactly the quantities I used, probably 6 or 8 lbs. of melon to 1 quart preserving jar of jam. It tones it down a lot, and

doesn't alter the flavour.—“*Camellia*” (Taneatua).

Many thanks, *Camellia*. As dried apricots and peaches are difficult to get this year, it is a specially good hint. We shall have to think up new ideas for varying our Melon Jam—such as adding marmalade to it instead of oranges—about a pound of marmalade to 5 lbs. of melon jam. Any suggestions from the *Daisy Chain* will be welcomed.

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