

BY SPECIAL REQUEST!

I HAVE received so many requests for special recipes from Links in the Daisy Chain, that I am obliged this week, to devote to them our usual "Feature" space. They are so varied, however, that I have no doubt they will be very popular.

Special Dog Biscuits

This is an original recipe worked out by the owner of a very beautiful Golden Cocker Spaniel. One heaped breakfast cup of bran; 1 heaped breakfast cup of polard (if not obtainable, oatmeal may be used); ½ breakfast cup crushed linseed; ½ cup boiled dripping; 1 tablespoon treacle; ½ cup flour; 8 condition powders; 1 egg; a pinch of salt. Mix all together, and beat the egg lightly before binding. A little water will be needed to make of the right consistency. Dust the oven slide with flour, and roll the mixture on to it. Cut into squares, bake in moderate oven about 2 hours, and leave in the oven to cool all night. This makes them crisp. The condition powders give a very glossy coat. This should make sufficient biscuits for a week for a Spaniel of about 28 pounds.

Apple Chutney

This has no mustard. Many people find it convenient to make small quantities. Four lbs. of sour apples; 2 lbs. of sugar; or treacle; 1½ lbs. raisins; 3 pints best vinegar; 1 oz. garlic; 1 oz. ground ginger; ½ teaspoon cayenne. Mix and cook till done, as usual. Onions may be used instead of the garlic.

Savoury Onion Pancake

This makes a good and tasty meal, if served with rashers of bacon, and baked potatoes or kumaras. Fry a good handful of sliced onions, in butter; add ½ teaspoon sugar, pepper and salt. Pour over 3 well-beaten eggs, and cover with thinly sliced or shredded cheese. Let this set, and lightly brown underneath. Then turn over like a pancake. Cut into wedge-shaped pieces in the pan, and lift out on to hot plates.

Wholemeal Shortbread

Seven oz. wholemeal; 1 oz. best cornflour; 3 oz. sugar (castor is best); 6 oz. butter; a pinch of salt. Beat together the butter and sugar, work in the wholemeal and cornflour. Roll or press out about half an inch thick. Cut into suitable pieces, and bake in a steady oven, about 320°.

Tree Tomato Jam

This is a "super" jam. I had some lately at a friend's house—in a Swiss roll, and begged the recipe. Three pounds of tree tomatoes; 1 lb. of green apples, peeled and minced; 4 lbs. sugar; and the juice of 1 or 2 lemons. Scald the tomatoes to peel them. Cut them up and put with the apples, add 2 teacups of water, and bring to the boil. Add the sugar, and boil till it will set—about one hour. The lemon juice is added last. Seal hot, in hot jars.

Savoury Paste

Mash the yolk of 1 hard boiled egg, add 1½ tablespoons of butter, and mash again. Grate in ¼ lb. soft "processed" cheese; 1 cup of cooked mashed carrot, and again beat all, adding 1 tea-

spoon of sugar. Put in little pots, cover with melted butter. This is very nice in sandwiches with chopped celery or chives.

Mince Pudding

Put through the mincer 2 pounds of good steak. Then mix with it half a pound of finely shredded suet, and ¼ lb. flour, with pepper and salt to taste, and a little grated onion. Bind the whole with an egg. Now line a pudding basin with this mincemeat, reserving some for a "lid". Fill the centre with finely diced vegetables — carrots, parsnips, turnips, etc., and when spring comes include green peas. Pour over this some good white sauce (best with chopped parsley added)—and then put on the cover of mincemeat. Put a greased paper over all and steam for 2 hours. Serve with a good gravy or parsley sauce.

Chocolate Chip Cottage Pudding

Two cups flour; ½ teaspoon salt; 1 cup sugar; ½ teaspoon vanilla; 2 teaspoons baking powder; 3 tablespoons butter; 1 cup milk; three penny-half-penny sticks of chocolate. Sift the flour, baking powder and salt. Cream the butter, add the sugar, and work, creaming well. Add the sifted flour alternately with the milk, beating smooth each time. Add the vanilla. Put one third of the batter in a greased dish, and grate over it one of the sticks of chocolate. Put another third of the batter on that, grate over the second stick of chocolate. Finally, put the last layer of batter, and grate over the final stick of chocolate. Bake about ¾ to 1 hour, in a moderate oven, and serve with sauce.

FROM THE MAIL BAG

Castor Oil on the Furniture

Dear Aunt Daisy,

Some castor oil was spilt on the arm of our bed-settee, which is covered with light green tapestry; and it has left a nasty stain. Can you please tell me what to do about it?—E.P. (Kohimarama).

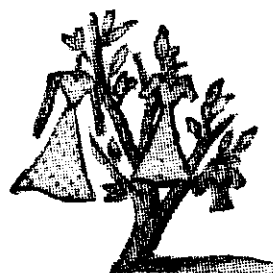
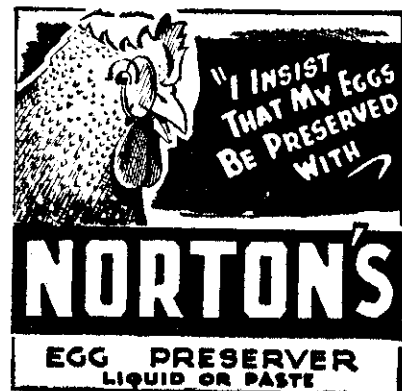
I would sponge the place with pure spirits of turpentine, from the chemist. This will not leave a mark, if you do it carefully, working from the outside to the centre. You could try a little first on a place that doesn't show. Sometimes a paste made of Fullers' Earth and carbon tetra-chloride will help. Plaster the paste on and leave it for 24 hours at least. Then lift it off, and brush well. Or sponge with carbon tetra-chloride. Try the spirits of turpentine first.

Mildew on a Delicate Colour

Dear Aunt Daisy,

I thought I would like to pass on my experience regarding removing mildew from a beautiful cream and white art silk table cloth I had received from overseas. Through leaving it damp it became covered with mildew. I have never seen such a mess in all my life; it was abso-

lutely covered! I tried several liquid cleaners but not Javelle Water, as the cloth was coloured. Nothing seemed to do any good, so as a last resort I made some very stiff starch and soaked the cloth in this, and then hung it out all night. Next day the cloth was as hard as a board, but there seemed to be a slight improvement in the mildew. So I wet the cloth again and left it in the sun all day. Now I am very pleased to say that not a mark remained on the cloth when it was dry, and none of the colour had been removed although it is a very delicate shade indeed. Perhaps this may help some one else over the same difficulty. — "Just Another New Link in the Daisy Chain" (Oamaru).



**Don't
listen to
the serpent..**

SELF-INDULGENCE takes many a traitorous guise. It is fatally easy to justify unnecessary spending, to find excuse for doing what we wish.

To compromise with conscience is to wait longer for freedom. We must strive to make honest distinction between the things we want and those we cannot do without.

Money saved and lent to the Nation is money saved to spend. Days of light and laughter will come again, and with them unrestricted supplies of Tootal fabrics and the other good things of life.

We have the power to shorten the war. It is but common sense to help ourselves to liberty.

Freedom formula by TOOTAL

In support of the National Savings Campaign

TOOTAL BROADHURST LEE CO. LTD., MANCHESTER, ENGLAND
OR P.O. BOX 604, WELLINGTON, C.I.