

ing. Next day, roll it twice and there is your pastry ready to be put on the pie. Don't put any pastry over hot meat or fruit—this makes it soggy; and always prick a few holes to let steam escape, or use a pie funnel. For meat pies it is best to cook the meat first, in a shallow pan, and then transfer it to a deep pie-dish and let it get cool or cold. Braize the steak and kidney in a very little dripping, then cover with warm water and simmer slowly with the lid on, till the meat is tender. Remove meat to pie-dish and make gravy, thickening it a little, and pour it over the meat; let cool.

To make flaky pastry: One pound butter or margarine, 1 lb. flour, enough cream of tartar to cover 6d, water to mix. Cut butter up the size of walnuts and mix in flour, salt and cream of tartar, roll out and fold like sponge roll. Let stand a little while and roll out twice more. It is then ready for use. For pastry with vinegar, try: Quarter pound dripping. Cream this and add 2 teaspoons vinegar. Whip well. Add 1 large cup flour, 1 teaspoon baking powder, and milk to mix.

Another Soap Maker

Dear Aunt Daisy,

I have made soap for many years now and on several occasions I had the same result as your correspondent "Just Soap." I discovered for myself that by simply adding some more water, one cup at a time, the soap rights itself. The cause of the curdling I do not know. Perhaps the soap has boiled too quickly with too quick evaporation of the water, or there may have been an excess of lime in the water. But I do know there was no salt in the fat I used. This remedy is most successful.

"Another Soap Maker," Auckland.

Thanks from a Listener

Dear Aunt Daisy,

I have been reading *The Listener* ever since its inception, but this is the first time I "take pen in hand" to write to you. I do so because I have had such good help from the readers of your page that I wish to send greetings, through you, to my numerous friends. In Wellington the four long weekends—Christmas, New Year, Queen's Day and Anniversary Day—made things extraordinarily difficult for the housekeeper. May I thank, firstly, the reader who asked for the easy recipe for making bread. Twice I had to use it, the first time in fear and trembling, not having made bread hitherto. It was amazingly successful. I used half and half flour and wholemeal, kneaded for only 5 minutes as instructed and when risen to double the size put it straight into the oven. It came out perfect. The second hint was how to keep icing soft. Lastly, and most gratefully, may I thank the reader who told how to take stains off a porcelain bath. Since coming to this house three years ago I have spent time, money and energy unceasingly and fruitlessly on a deplorable bath; now, with peroxide and cream of tartar, it is snow white.

"S.M.," Wellington.

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N.Z. LISTENER, MARCH 19, 1954.

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