on end, in a window-sill or other airv place, having first shaken out as much water as possible and dried the back with a towel.

Ice Cream Query

Dear Aunt Daisy,

Could you through the pages of The Listener give me advice about the following? A few days ago, a friend went to our nearest township and brought the children a large block of ice-cream. It was not all consumed so I placed the remainder, still in its carton, in the refrigerator. Imagine my surprise when the following day I went to remove the ice-cream and found it quite soft. Now, the ice-cream had been in the deep freeze compartment and the carton was frosted. Could you explain why?
"N.B.," Masterton.

I can only suppose that the ice-cream was already soft when you put it in and you might have had to re-freeze by beating it and putting it in the freezing tray. Has anyone else a solutions

Good Soap Making

Dear Aunt Daisy,

I see in The Listener that "Just Soap," Marlborough, is having soap trouble. I had exactly the same trouble some years ago, finding that on cooling, the caustic soda and water were at the bottom of the copper and the fat, etc., was a crust on top. In desperation I rang a chemist friend, who told me that salt in the fat made no difference and that I had not put sufficient caustic soda in it. So I put in another half-pound of caustic to the other ingredients, and boiled it up again. and the soap was beautiful. My recipe is ³₄ lb. caustic, ³₄ lb. resin, 4 lb. fat, 4½ quarts water, ½ lb. borax, 1 cup of ammonia. I put all but the caustic and ammonia into the copper (using 12 lb. fat), bring to the boil and add the caustic a tablespoon at a time-it flares up but not as much as if you put everything in together and bring to the boil-then I add the ammonia last. I hope this will help other soap makers (keep for a help other soap month before using). "G.R.," Kai Iwi.

Japonica Apples

Dear Aunt Daisy,

Could you please publish in The Listener a recipe for making jelly of Japonica berries? I have a large tree with quite a number of berries the size of a small egg, and I have been told that they make a very nice jelly.
"Mangorei Road," New Plymouth.

Make like any other jelly; cut up and just barely cover with water in jam-pan, adding the juice of one lemon to about 3 lb. of japonicas. Some people prefer to put a shredded lemon. Cook gently till all is tender. Then strain through jelly bag overnight. Next day, measure the juice, and bring to the boil; then add an equal quantity of warmed sugar and stir thoroughly till dissolved. Then boil rapidly It sets quickly so test after 5 minutes. Bottle in hot, dry jars. If you like, you can make japonica and apple jelly-equal parts-adding lemon or not, as desired.

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