alternately with the apple sauce. Pour into greased pan 8 inch by 12 inch which has been lined with waxed paper, and top with meringue, made thus: 2 egg whites, ½ cup brown sugar, ½ cup nuts. chopped fine. Beat egg whites until stiff. gradually add sugar and beat again until mixture peaks. Spread over the raw batter, sprinkle with finely-chopped nuts, and bake in a moderate oven.

FROM THE MAILBAG

Cranberries

Dear Aunt Daisy.

Could you please give me some cranberry recipes? We have several bushes, covered with berries, which I am anxious to use. I would appreciate your help through The Listener.
"B.G.," Te Aroha.

Cranberry jelly is the usual thing. To I quart of cranberries allow I cup water and 2 cups sugar. Wash the fruit and add the water. Cook in a covered saucepan until soft. Strain through sieve or ielly-bag. Add sugar to juice and boil till it will jell. Bottle in sterilised jars and seal at once

Natural Flax Matting

Dear Aunt Daisy,

Although I'm running late this morning. I must take a few minutes off to lend a hand to the woman with the natural flax matting on her floors which gets so dirty. I wonder if she knows it can be scrubbed with a handful of common salt to three parts of a bucket of warm water? It comes up like new. but. of course, if she has underfelt underneath she may not be able to do that. This is what I did to the same type of matting in my girl's bedroom: I dyed it a lovely shade of green. Make up a large amount of dye (follow the directions on the packet). I laid the matting on the back lawn and put the dye on with the scrubbing brush. When the first side was dry I turned it over and did the under side. If you pick a good day, sunny and windy, it can be done in the one day. The girls were thrilled with their new carpet—"Just like moss Mummy," they said.
"Big Wyn," Blenheim.

Preserving Beetroot

Dear Aunt Daisy,

Some two years ago or so, I wrote to you, asking for a recipe for preserving beetroot. You sent me one for preserving young whole beets. However, that was not what I had in mind. This year again we have a great crop of beetroot in the garden, and I wonder if you could help me. I believe there is a way of keeping beetroot cut-up and preserved ready for use. This is what I would like to find out. "M.M.," Auckland

I haven't a recipe for preserving cutup beetroot, but I presume you would simply boil as for the table, cool, and rub off the skins, and slice up as if you were going to eat them at once. Then boil sufficient malt vinegar, with spices if liked, add the prepared beetroot and boil for only two or three minutes. bottlins at once while hot and sealing thoroughly.

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