(continued from previous page)

all night. Next day boil till thick and dark, about 3 hours.

### Simple Fig Jam

Two pounds figs, 1 lb. sugar, juice of a lemon or two Cut up figs, sprinkle sugar over, and leave all night. Next day bring slowly to boil, stirring gently, boil till figs are clear and soft and the syrup thick. Add the lemon juice when it first comes to the boil.

## FROM THE MAILBAG

## Coal Flowers

Dear Aunt Daisy,

Will you please publish the ingredients for making a coral plant from pieces of coal?

"J.D.," Ellerslie.

Here is the recipe, not always successful, I am told. One tablespoon Prussian blue (trom the paint shop), 3 tablespoons household ammonia, 2 tablespoons common salt, I tablespoon red ink, 3 tablespoons cold water. Mix these in a bowl or jar, and pour the mixture over 5 or 6 pieces of coal (about the size of a small orange, or any small pieces of coal), which have been placed in a glass or china bowl. Put the bowl and contents in warm place to start growth. To keep the plant alive, add I tablespoon of water and a teampoon of salt mixed together, every second day. Pour same gently down inside of bowl. Colours may be varied by using violet or blue ink.

## Grape Juice

Dear Aunt Daisv.

I heard a recipe on the radio a year or two ago for grape juice. It was delicious, and wonderful in the winter when flu was around, for a healthful, refreshing drink. Unfortunately, I didn't write the recipe down, but as near as I can remember it was this: Half a cup of sugar to 1 quart water. Boil together and make syrup; I cup well-washed and drained grapes, to 1 quart of syrup. Put grapes in jars (sterilised) and pour over the boiling syrup and seal immediately. The grapes give colour and flavour to the syrup and the outdoor grapes are definitely best for this recipe, as they are more acid and of stronger flavour. The grapes do not break up and are easily strained off when the juice is required. It is ready in about a month, but I think improves with longer keeping. It does not taste like wine, but like the grape juice that used to be imported from Palestine years ago. I suppose a stronger syrup and larger quantities could be used per quart, and watered down when opened later. I hope this recipe will be of some use.
"B.E.S.," Carterton.

#### To Remove Grass Stains

Dear Aunt Daisy,

I have heard you giving over the wireless a few methods of taking out grass stains. I would like to tell you an easier way than any I have heard you give, a way I have used for ages, which never fails: With a knife, smear treacle on the green marks, leave on for half an hour or longer, then wash off in hot soapy water; you will find there is not a mark left. "Kia Ora," Christchurch.

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