

Then moisten about 1½ tablespoons wholemeal flour with a little water, and stir it in, to thicken the mince. Now pour it all into a deep casserole, cover with a pastry top, and then put on the well-buttered lid of the casserole. Make the pastry with just a cupful of flour sifted with a teaspoon of baking powder, a tablespoon of butter rubbed in, and enough milk or milk and water to make a soft dough. Bake about ½ hour. The pastry should be beautifully brown when you take off lid. Serve in casserole.

New Zealand Goulash

Slice 2-3 onions, and cut up a pound of veal into cubes. Fry these together in a little bacon fat until brown. Transfer to the casserole, pour over it 2 cups brown stock and season with a little paprika. Put it into the oven at about 350 degrees. Meanwhile, add a little more fat to that in the frying-pan, and brown in it a cupful each of slices of carrots and of turnip, some tiny whole onions, and 2 cupfuls raw potatoes cut into little balls like the onions. Add vegetables and some salt to casserole when meat is partly cooked. Finish cooking, adding more stock if necessary. Cook at least 2 hours. Thicken gravy with browned flour if desired.

FROM THE MAILBAG

Pickling Beetroot

Dear Aunt Daisy,

I hope I am not too late with this method of doing beetroot. One good thing about it is that it keeps after the bottle has been opened. I just screw the lid on again and use when next I need beetroot. Boil together for 5 minutes 1 cup vinegar, 1 cup brown sugar, a teaspoon cinnamon, 1 teaspoon salt, 4 or 5 cloves. Add cut-up beetroot, bring to boil again; then place in warm jars and screw down. The beet is to be first boiled in water until tender, then peeled and cut into slices. "M.E.B."

Opossum Skins

Dear Aunt Daisy,

Could you tell me, through *The Listener*, how are opossum skins cured or tanned, as I have 18 blue ones given me. I would like to use some of the skins to trim an overcoat, with the fur.

"Aleesh," Hunterville.

I've enquired of several people, and find that the method of curing lamb skin is generally successful. First peg out the opossum skin on a board, pelt uppermost, and scrape quite clean with a blunt knife or a piece of brick. When dry and stretched, proceed as follows. Do not get the fur wet. Boil 2 tablespoons alum and 1 tablespoon salt in 1 pint water till dissolved. When at blood heat, wash pelt with it, putting plenty on. Roll skin up, folding pelt to pelt, keeping mixture away from wool or hair. Leave for 2 days. Repeat process twice, giving three dressings altogether. Then spread out to dry away from sun and wind. While drying, frequently stretch and pull and rub between hands to soften. When nearly dry, work with a blunt knife, or rub with pumice stone or piece of brick, until skin is as soft as suede.

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