

proximately a week. Hydrangeas are the best, especially after being in the garden some time. I keep mine in the bowl about a fortnight without changing the water. They remain beautiful. It matters not whether there is an air bubble—it makes no difference whatsoever whatever flower is used. I know "J.D." will be thrilled when she uses a hydrangea in her bowl. They are beautiful, even when they have turned green, with tinges of red. I keep my bowl away from the sun.
"J.J.," Spreydon.

Sulphur Bleach

Dear Aunt Daisy,

About mulberry stains, you need have no fear of blue or pink muslin being decolourised, or, if it is, you can be sure that on exposure to sun and air it will gradually resume its original colour. The reason for this is that when sulphur is burnt in air, sulphur dioxide is formed. It is the sulphur dioxide that may bleach wet material, but the bleaching action is not permanent and the material will, as I have said, gradually resume its normal colour.
"H.," Khandallah.

About Scalded Cream

Dear Aunt Daisy,

Many thanks for broadcasting the reply concerning whipping scalded cream. I scalded the cream on a Friday and put it in a neighbour's refrigerator till Saturday at 2.30. Then I whipped it beautifully. I felt that I could hug the person who had written in, giving the answer to my problem. Wishing Aunt Daisy and her Daisy Chain continued success in helping folk, and thanks again.
"H.H.," Dargaville.

Does Mustard Go Mouldy?

Dear Aunt Daisy,

About mustard going mouldy, I can assure you that it does get both mouldy and musty in Auckland, and until I kept mine in a very dry cupboard next to the hot water cupboard, I often had it happen. I think it is impossible to do anything with it once it gets musty, and I have always thrown mine away. Now I always buy the smallest tin and keep it in a very dry cupboard with the salt. We have had very humid weather this year, and it is no doubt the cause of the mould forming on mustard.
"L. McC.," Ponsonby.

About Quinces

Dear Aunt Daisy,

Here is a tip you may like. When serving stewed quinces, add some passion fruit (do not cook passion fruit, though). This is lovely with cream, the two fruit flavours blend nicely. I use the banana passions, as they are much cheaper and just as nice as the black ones.
"R.S.," Blenheim.

Shrinking Relish

Dear Aunt Daisy,

I have found that by tying down tomato relish with a covering of plastic material, shrinkage does not take place. I used the soft, thin kind of material from which the smell had gone, and the bottles were just as full at the end of the year as at the beginning.
"A.E.B.," Waipukurau.

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N.Z. LISTENER, JULY 2, 1954.

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