

FROM THE MAILBAG

Sulphur for Silverfish

Dear Aunt Daisy,

I have just been reading your page in *The Listener* and saw the letter from Westland about silverfish. I had the same trouble in my place and after trying D.D.T. and everything I ever heard of, I was told to get ½ lb. ordinary sulphur from the chemist and sprinkle it round, everywhere. In this way I got rid of them all. I never see one now, but I keep sprinkling fresh sulphur every three weeks or so, just in case. Evidently they won't come anywhere near this simple remedy.

"H.C.," Kelburn.

Beetroot with Gelatine

Dear Aunt Daisy,

I saw from *The Listener* that "M.M." Auckland, would like a recipe to preserve beetroot. I have been doing so for years with the following recipe, and have never had a failure. I usually add gelatine to the syrup when I open a bottle, as we like it best jellied, with young children it does not make a mess. Cook and peel beetroot, cut up and pack in bottles. Bring to the boil 12 cups water, 4 cups vinegar, 1 cup sugar, salt and pepper to taste; boil 5 minutes. Pour over beetroot in bottles and process in water bath as for fruit for 15 minutes. I always do this to make sure, but some people just pour over the hot brine and seal.

"N.J.," Lumsden.

Shrinking Pickles

Dear Aunt Daisy,

Although I do not often write to you, I am a faithful listener to your session, and I also enjoy the page in *The Listener*. I am writing this to help the person who has trouble with pickles shrinking. For quite a number of years I have done the following, and my pickles open up as though just made: I bottle them COLD, and then cut pieces of porous to fit well down the sides, and while I hold each piece firmly down, my husband ties string very tightly around the jars and bottles. This method is excellent.

"Margaret," Masterton.

Good Fruit Salts

Dear Aunt Daisy,

Several years ago, you gave a recipe over the air for fruit salts. All ingredients had to be sifted a number of times. Could you publish that recipe in your page in *The Listener*, as I would like to make some up for the family. We liked it so much better than those on the market.

"Mother," Bunnythorpe.

Fruit Salts: Mix thoroughly ¼ lb. each of cream of tartar, tartaric acid, bicarbonate of soda, icing sugar, Epsom salts, and 1 oz. magnesia. Cork securely, and keep in a dry place. It is a good idea when mixing, to put it through the flour-sifter 3 times.

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N.Z. LISTENER, JULY 9, 1954.

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