

help. Then sponge with one of the detergents. If it is one of the proprietary detergents sold in bottles use undiluted; otherwise add a little hot water. The detergent can be used copiously as no "side-mark" is left and a little brushing with a stiff broom will raise the pile again. This treatment removed a mixture of oil and graphite from my carpet and has been of help to other people.

"M.P.," Westport.

Tree Decorations

Dear Aunt Daisy,

Regarding the suggestions for the making of Christmas tree decorations with the metal tops for milk bottles, I have done the same as your other listener, but in addition, I put a spot of glue in the centre of the stars and round the edges of the bells. It made a wonderful difference when different coloured "glitter" was spilt on the glue and left to dry. They sparkle well and look most attractive on a tree or strung across a room. I hope this idea will be welcome and that your other listener will have a nice time with her twinkly decorations. "Glitter" is quite cheap and a little goes a long way.

"A.E.H.," Addington

Cooking Salmon

Dear Aunt Daisy,

Could you please publish some recipes for various ways of cooking fresh salmon, and also how to preserve it. I've looked through all my books and I can't find any recipes.

"M.McK.," Beckenham.

Here are methods by Philip Harben, the English television chef. To cook a salmon whole, use a vessel in which it can be completely covered with water, closed with a lid and put in the oven. Cook gently until it is just possible to penetrate the flesh down to the bone with a fish knife.

Salmon Steaks, Baked: Arrange the salmon steaks, which should be about $\frac{3}{4}$ inch thick, in a greased baking tin and cover them with greased paper. Put into a medium oven and bake for about 25 minutes. Test with side of a fork or a fish knife. Serve with sliced lemon and parsley butter.

Salmon Steak Steamed: Three quarters of an inch thick: Allow about 30 minutes. To preserve: Do it like trout. Skin and fillet trout, cut into suitably-sized pieces, sprinkle with salt. Pack into jars with a generous lump of butter to each jar. No moisture. The butter makes a covering for fish when cooked. Stand jars in vessel of water and sterilise for 3 hours.

With Macaroni: Boil a pound of salmon in a little water, seasoned. Remove the salmon when cooked, and add to the liquid an equal quantity of milk. In this boil 4 oz. macaroni. Then put the salmon in oven dish, dot with butter, sprinkle with chopped parsley. Moisten with a little of the fish liquid, enriched with a little cream or top milk. Cover with the cooked macaroni. Sprinkle with breadcrumbs, dot with butter and bake till hot and brown, 15 to 20 minutes.

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N.Z. LISTENER, AUGUST 6, 1954.

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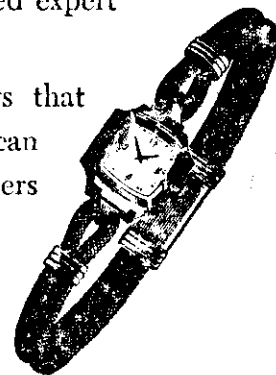


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