

Non-sinking Cake

Dear Aunt Daisy,

Here is an unfailing recipe. I use this recipe all the time—adding extra butter and eggs, also a little brandy or rum for my Christmas cake. I have also made wedding cakes of the same mixture—in fact, I have quite a reputation for my fruit cakes. It is made in a large saucepan, and is the easiest made cake I know of. Three pounds of mixed fruit (a little more or less), a cup hot water, $\frac{1}{2}$ lb. butter (or a little more), a cup brown sugar, 1 tablespoon golden syrup. Boil all these 10 minutes. Allow to cool. Add 1 tablespoon glycerine, 1 teaspoon mixed spice, 1 teaspoon mace. Beat 4 (or more) egg whites till stiff, add yolks and beat until like custard. Add to mixture in saucepan alternately with 1 lb. flour to which has been added 1 teaspoon baking powder, 1 teaspoon baking soda and sprinkle of cayenne pepper. Bake in a 9-inch tin, lined with grease-proof paper, cover with a double sheet of brown paper. Put on third shelf from bottom and bake $3\frac{1}{2}$ to 4 hours—350 degrees, electric, top off, bottom low. See that your oven does not get below 200 degrees as some ovens lose heat. If so, turn up to medium at bottom and low at top for 10 minutes.

"A.S." Millford.

Use for Flour Bags

Dear Aunt Daisy,

I was interested to read about the woman who found that new unbleached calico was good for baffling blowflies in blankets, and wondered at the time if anyone else had discovered that the humble flour-bag seems to keep the moths out of wool. I always put my wool in flour-bags; have had some stored thus for four years and there is no sign of moth in it. I'm knitting it up now, so would soon have discovered any hidden breaks had there been any. This may be just good luck on my part, of course, but I have seen moths attack other woollen material stored in the same cupboard without being in flour-bags.

"N.J.F." Nelson.

Yellowed Shawl

Dear Aunt Daisy,

I am one of your Auckland listeners and I thought I'd write and ask you about a small problem. I have a very lacy, fine baby shawl, hand-knitted in fine 2-ply wool. It has gone quite a grubby cream colour. How can I get it back to white without harming the wool? "Mrs. L.M.N." Mt. Roskill.

The Home Science Department of the University of Otago tells us this: Should you need to use a bleach on white woollens, either for stain removal or to get rid of a general yellowing, then you can safely use the bleach sodium perborate available from the chemist. This will not harm the woollens, and in fact leaves them soft and fluffy. You can soak the garment for up to half an hour in a warm soapy solution, adding a pint of water in which is dissolved 4 level tablespoons sodium perborate. Rinse thoroughly.

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