

grated lemon rind, $\frac{1}{2}$ teaspoon salt. Soak gelatine in the cold water. Beat egg yolks till light and add half the sugar, lemon juice and rind and beat. When very light, place on low heat, and cook, stirring until it is like custard. Add the gelatine and dissolve it. Leave to cool. Add whites beaten stiff with the rest of the sugar. Pour into baked shell, leave to cool, and to set. Serve with a thin layer of whipped cream. If making orange chiffon pie, substitute $\frac{1}{2}$ cup orange juice, 1 tablespoon lemon juice, and 1 tablespoon orange rind.

Lemon Chiffon Pie (No Oven)

Crust: One cup crushed wheatflakes, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ cup melted butter. Mix all together and press into pie plate.

Filling: One and a half teaspoons gelatine, $\frac{1}{4}$ cup water—soaked together. Four eggs, $\frac{1}{2}$ cup lemon juice, 1 teaspoon grated lemon rind, 1 cup sugar, $\frac{1}{2}$ teaspoon salt. Cook yolks and lemon juice, with rind, in double boiler, also with $\frac{1}{2}$ the sugar. Cook till custard consistency. Stir in gelatine and water, let cool, stirring. Fold in beaten egg whites, and sugar, and pour into shell. Leave 3 hours to set.

FROM THE MAILBAG

Stains on Bath

Dear Aunt Daisy,

In my latest *Listener* I see another woman has had great success with your recipe for cleaning a stained bath. But she does not give any instructions. I remember you gave particulars about 12 months ago. Would you be kind enough to repeat the full instructions and method, and whether to leave it on to soak or only clean by rubbing, as we now have a bath in a bad state?

"A.C.Y.," Avondale.

For a stained bath (sometimes even a dripping tap will cause a stain) make a thick paste with cream of tartar and peroxide. Plaster this over the stain and leave on as long as possible—perhaps 24 hours, or until the bath is needed for use. Repeat as often as necessary; it may take 3-4 days. Another remedy is a paste made of kerosene and soap powder, left on in the same way. Always rinse with clean water. The first mixture is the most successful.

Millinery Blocks

Dear Aunt Daisy,

Could you give me some information concerning the model form that is made in the home, also where can I obtain a millinery block? In past issues of *The Listener* I happened to see advertisements concerning these two articles. Unfortunately I have disposed of my old *Listeners*, and I was wondering if you could help me at all. Thanking you and wishing you all the best.

"P.C.K.," Westport.

Your best plan is to write to the advertising department of "The Listener" and ask them to look on their files and let you know. I could not give trade names on my page, even if I knew the answer to your question.

Preparation for Sudden Attack

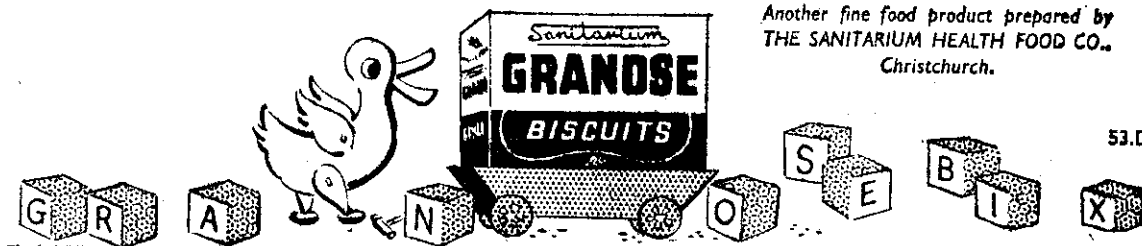
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