

brown and done, strain them. Pour fat over them again, while they are in strainer. The salt will crystallise out again on to nuts as they dry; shake off superfluous salt and eat.

Fruit Toffee (With Honey)

Take 2 cups sugar, $\frac{1}{2}$ cup water, 2 teaspoons vinegar, 1 tablespoon honey, dates, figs, raisins, preserved ginger. Put into saucepan sugar, water, vinegar and honey. Dissolve slowly over fire, stirring frequently. When boiling, take out spoon and boil quickly till when a little is dropped into cold water it is brittle. In the meantime prepare two buttered plates. Spread with a good layer of mixed fruits. Pour cooked toffee over. On no account stir toffee after it begins to boil.

Almond or Walnut Cream Toffee

One pound of brown sugar, 2 oz. butter, $\frac{1}{2}$ teacup good cream. Boil without stirring for about 20 minutes. Test by dropping into cold water. Blanch almonds and cut up, or cut up walnuts. Stir them just before taking mixture from fire. Put in buttered moulds or a dish.

FROM THE MAILBAG

Irish Apple Cake

Dear Aunt Daisy,

Herewith I send you a recipe which I do not think has ever appeared in your page, but which is the one which, for over fifty years, in my family, has easily held its place as favourite of all apple recipes. Try it yourself and I am sure you will agree with me that it deserves to be more widely known.

"Mr. G.B.W.," Timaru.

Good $\frac{1}{4}$ lb. shortening (butter or good dripping), 2 large cups of flour, $\frac{1}{4}$ cup of sugar, a little salt, 1 good teaspoonful of baking powder. Mix the dry ingredients together; rub in the shortening and mix into a stiff dough with water. Divide into two parts; roll out one and cover the bottom and sides of a baking dish with it. Then slice over prepared apples (or alternatively, half of an 8 oz. packet of dried slices which have been soaked for half an hour). Cover with $\frac{1}{2}$ cup sugar; roll out the other half of pastry, place over the top, pressing down all round. Note: The whole should not exceed two inches in depth. Bake in a moderate oven for about 1 hour (or less). Serve hot; and any left-over may be re-heated and will be found to be as good as ever.

To Curl a Feather

Dear Aunt Daisy,

Could you (or perhaps one of the Daisy Chain) tell me how to curl an ostrich feather? I have one and would like to curl it. Thanking you,

"L.E.W.," Petone.

Try holding it over a steaming kettle or saucepan and curl with the back of a knife. Or try rolling it in hair-curlers.

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