

not squashy. Let cool in saucepan before putting into dish. Cover with short or flaky pastry and cook in hot oven. Serve with cream.

Gooseberry and Apple Sponge

Use about 3 apples, sliced fairly thick. 1 lb. gooseberries, topped and tailed. Simmer gently with 1 cup each water and sugar. When just boiling, add pinch of baking soda which takes off tartness.

NEXT WEEK: Current Cooking Questions

When soft, put into piedish and while still boiling pour over it a sponge-crust and bake in hot oven about 20 minutes.

Sponge Crust: 2 eggs, 1 tablespoon cornflour, 2 tablespoons sugar, 2 table-spoons flour, 1 small teaspoon baking powder. Beat eggs and sugar well, then lightly add mixed dry ingredients.

FROM THE MAILBAG

Home-made Danish Cheese

Dear Aunt Daisy,

I always enjoy your column—many thanks. Now, if B.M.S. is still making home-made cheese, here is an old Danish recipe we have used with success. As she makes her own butter she may thus utilise the butter-milk, so rich in valuable vitamins. Simply heat the butter-milk till curd forms, but not to boil. Strain through a cheese cloth. This resulting curd is rich in albumen and I don't know what else! It is very tasteless, but may be flavoured with pepper and salt, or similar things. We prefer to add grated cheese! This will keep for about 2 weeks, but is meant for immediate use. Butter-milk is good for drinking, I believe. It's also good for the fowls, B.M.S.—"Mary Jane," New Zealand.

Tomato Soup Curdling

Dear Aunt Daisy,

I wonder if you could help me solve my problem. I've preserved some tomato pulp, but when I get it ready for lunch it always curdles after I add the milk. I've tried it different ways, adding the milk cold, and adding it after I've heated it, but it always turns out to be a failure. I've even added a pinch of baking soda but without success. All my family are crazy about tomato soup and I would like to be able to prepare a nice bowl for them. I listen to your programme and have already learned a lot of useful hints.—May of Brooklyn.

Try adding the soup to the milk instead of adding the milk to the soup. This idea is printed on the label of many tinned tomato soups, and I have found it to work well. Warm the milk, then gradually stir in the soup. I have also found that if the milk has a little best cornflour stirred into it while heating, the soup does not make it curdle. This worked better than baking soda. A little cornflour stirred into the milk when making boiled custard also prevents curdling, I have found—not enough to thicken, but just a little.

AIR HOSTESS AIDS STRICKEN TRAVELLERS

Air hostesses must deal with all kinds of emergencies in the course of their work, and one hostess has solved a common problem—indigestion—by always carrying Ayrton's Heart Shape Indigestion Tablets. It's a good example to follow, wherever you are. Ayrton's stop indigestion instantly! Compounded by Ayrton Saunders and Co., Ltd., Liverpool, England. In handy tins of 40. 2/9 at all chemists.

Crossed contours and the folio top



Quick-witted cross stroke on smooth

curved courts—a low set bar,

a square throat, the line which provo-

catively asks "How wide?"

only to answer "How Slim"!

And the Folio Top which

sweeps top stitch lines out of

sight leaves courts like

painted porcelain,

delicate as Dresden.

In every Skyline shoe fashion

fit means fit like a second self. Your

length of Skyline is

made in several widths.

