of milk, and mix to a batter. Lightly fry the bacon and add this to the batter; add remaining milk and lastly fold in the stiffly-beaten egg whites. Brush the waffle iron with melted lard and heat until smoking hot. Pour in enough batter to run over the surface, close the iron and cook 2 to 3 minutes, turning the iron to brown the waffle evenly on both sides. When cooked, it should be golden brown and crisp, and easily removed. Make a pile of waffles and filling.

#### **Bacon Fritters**

Four heaped tablespoons flour, salt and cayenne, 1 dessertspoon chopped onion, 1 egg, milk, fat for frying, 4 oz. chopped lean bacon, 1 teaspoon baking powder. Mix the flour, seasonings and

### NEXT WEEK: Traditional Old Recipes

onion, add the egg, and gradually stir in milk to make a stiff batter; beat well. Have ready some smoking hot fat and add the bacon and baking powder to the batter. Drop teaspoonfuls of mixture into the fat and fry golden brown. Drain, and serve very hot,

### FROM THE MAILBAG

# Difficulties with Nylon

Dear Aunt Daisy,

I have just smocked a baby's frock of white nylon but find now that the dots, although on the wrong side, show right through and spoil the effect. Is there any way of removing these without damaging the nylon or taking the colour out of the smocking? Could you please answer in The Listener? Thank you.-Worried, Three Kings.

Nylon is a little tricky to deal with, as you say. I think carbon tetrachloride would remove the smocking dots without injuring it. You could confer with your chemist. I consulted one here and he thought C.T.C. would be safe provided you sponged it off very thoroughly with clean cold water after, to rinse it off. Put a thick pad of towelling under the place before you work on it.

#### Transfer Marks

Dear Aunt Daisy,

The other day you were talking about removing transfer marks. Well, I stamped two wagon covers with a transfer in each corner, and afterwards did not like the design, so tried various methods to remove them (methylated spirits included) without any results at all. Then I filled a saucer with eucalyptus, and put one corner in for about 5 minutes, afterwards rubbing the offending transfer; and to my delight, it all came off. So each corner was done in same. I washed the material in warm soapy water, and there was no further sign of the transfer. Since then I have treated different stamped transfers with equal good luck and, as we know, eucalyptus does not harm material, so one need have no fears about that .-- J.C., Feilding.

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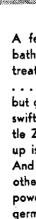
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