

put in a layer of soft plums and then a layer of thin bread, and so on until basin is full, finishing with a layer of bread. Cover with a saucer or plate which fits tightly and put a weight on top. Leave till cold. Turn out of basin and serve with custard or cream.

FROM THE MAILBAG

Black-Boy Peach Jam

Dear Aunt Daisy,

I wonder can your Daisy Chain help me? I would very much like a good reliable recipe for "Black-Boy Peach Jam" with bananas. This is my recipe — much too stiff but a delicious flavour: Three pounds peaches (weighed before preparing), 1 lb. bananas (weighed after preparing), 3 lbs. sugar, 2 large lemons. Peel and stone peaches, cut into small pieces; squeeze juice from lemons and add to fruit. Add bananas sliced thinly and cover with 3 lbs. sugar. Raise heat slowly, stirring until sugar is dissolved. Bring to boil and boil fast for ½ hour. You will note that there is no water. I must say how much I enjoy your pages in *The Listener* and always have a chuckle at the very apt sketches accompanying your recipes. I shall be so grate-

NEXT WEEK: Jellied Salads

ful for your help in this case. Kind wishes to you, cheerful Aunt Daisy.—Mrs. L. T., Collingwood.

Well, it is over to the Daisy Chain! I've never made up the Black-Boy peaches, but imagine you would use the same method as for any other peaches. The bananas are a bit dry and I think you should add water at your discretion, about ½ cup to each pound.

Dry Chocolate Cake

Dear Aunt Daisy,

Regarding *Constant Reader's* disappointment with her chocolate cake I was advised many years ago by the proprietress of a popular cake kitchen to use more baking powder when using a plain cake recipe to make a chocolate cake, e.g. in a recipe which calls for 3 teaspoon as a coffee cake I use a good teaspoon when making a chocolate cake with the same recipe. Also use a little more liquid, mixing the cocoa with boiling water to bring out the flavour. I think *Constant Reader* could use about half a small cup of boiling water or more mixed with the cocoa in her recipe. I use a good teaspoon cream of tartar baking powder to 2 oz. butter, 4 oz. sugar, 3¼ oz. flour, ¾ oz. best cornflour, 1 dessert-spoon cocoa, ½ small cup boiling water, vanilla and salt. I think this should keep.—Meg, Ranfurley.

A Lucky Accident

Dear Aunt Daisy,

I read the request by a reader for a silverfish killer. I have tried D.D.T. and other preparations, but had no success. Then, by accident, I found that a certain phosphate baking powder would kill them in dozens! This is how it happened. Always in a hurry as usual, I found I needed a tin with a lid, so emptied out about 2 teaspoons of the baking powder into an egg cup and used the tin forgetting all about the powder I'd saved. Then one day, needing an eggcup (also in a hurry), I grabbed the wrong one and spilled the baking powder in my cupboard. I thought "I'll clean that out tomorrow." Well, when I came to clean it up I found silverfish in all stages of dis-

comfort and death! Since then, I have sprinkled the baking powder in all corners of each room and cupboard, till now I only see an occasional silverfish and each time I do I put down a little fresh powder. Two friends have tried it with success. So I hope your readers and listeners will find it helpful. I think the pests I find now come from outside.—Mrs. S.T., New Lynn.

Saving Washing

Dear Aunt Daisy,

Here is a hint that I thought would be ideal for mothers with children. The other day I was obliged to take my two little boys out in the rain, so before going I made up two pairs of plastic long pants to cover the bib overalls! I was so pleased with the results! I made the plastic pants 2½ inches wider and bigger than the overalls. I think if mothers made some up for the children there would be less washing on a rainy day.—Mrs. P.T.W., Paeroa.

A QUICKER RECIPE . . .

and my

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