

ground mace, 1 oz. garlic. Boil all together till pulpy, then strain through colander. Bottle when cold. Should keep well.

Plum Sauce (with Apples)

Six pounds red plums, 3 lb. sugar, 1 tablespoon salt, 3 pints good vinegar, 1 dessertspoon cayenne or to taste, 3 large onions, 3 large cooking apples, 1/2 oz. allspice, 1/2 oz. cloves, 1/2 oz. bruised ginger. Boil all 1 1/2 hours. Strain and bottle.

Plum Sauce (No Onion)

Six pounds plums, 3 pints vinegar, 3 lb. brown sugar, handful bruised ginger, 6 teaspoons salt, 1 teaspoon cayenne, or

NEXT WEEK: Special Requests

to taste, 1 oz. cloves. Grease the preserving pan, and boil all for 2 hours. Strain through colander and bring back to the boil. Bottle.

FROM THE MAILBAG

Limp Loose Covers

Dear Aunt Daisy,

After I have washed the loose covers on the sitting room suite I find that in a week or two they are limp again and soon become soiled. I have tried starch, plastic starch, and also gelatine. I am wondering now if you could tell me what dressing is in new sheets and cotton materials and whether it is possible to treat the covers with it. If you can help me I shall watch *The Listener* for a reply.—Housewife, Wellsford.

I don't know what the manufacturers use as a finish (or dressing) when making materials. I doubt whether it is possible to find out, as it is part of the process. However, we shall see if the Daisy Chain can help.

Ordinary Flour

Dear Aunt Daisy,

Quite often when reading recipes in overseas weekly books the recipe says self-raising flour. I don't always have that on hand, and perhaps others don't either. Could you please tell me if ordinary flour could be used with baking powder added? If so, what amount of baking powder to, say, 4 oz. flour? Perhaps this would be of interest to other *Listener* readers.—Just a Listener, Rangiora.

Yes, indeed. Just add a teaspoonful of baking powder (not phosphate) to every 4 oz. of flour, and sift together.

To Preserve Lemons

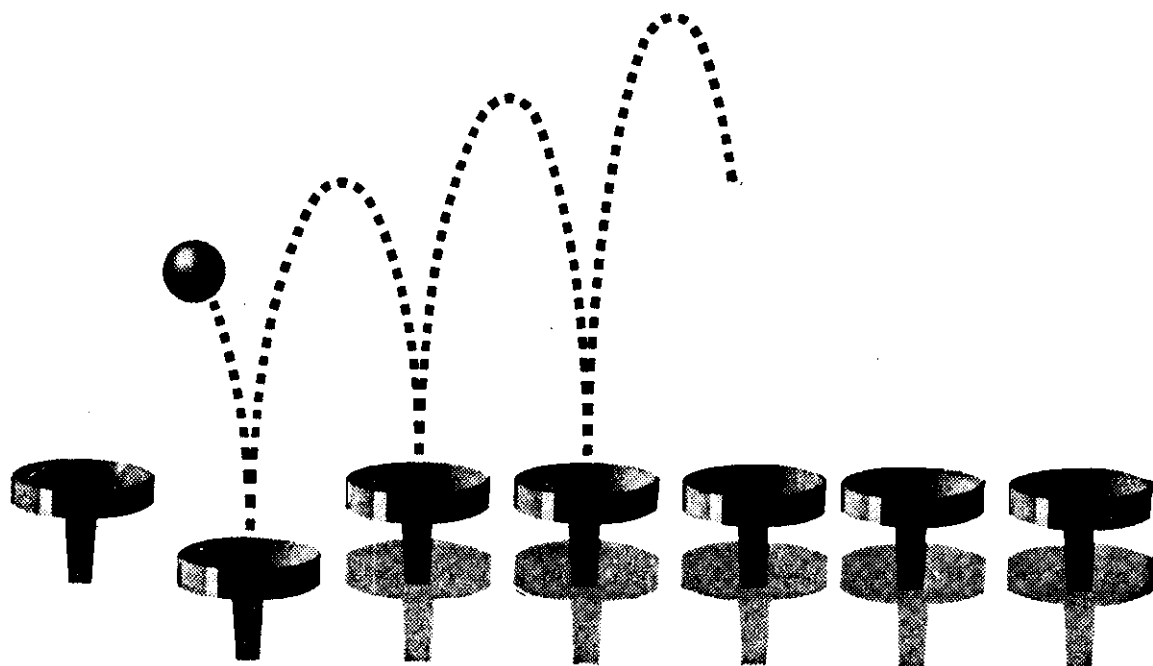
Dear Aunt Daisy,

I listen with great interest to your talks and get a lot of information. Could you please tell me how to preserve lemons? I will watch in *The Listener* for a reply.—M.B., Mt. Roskill.

You can coat each lemon carefully with one of the egg preservative pastes on the market. Do not use the skins afterwards. Some people put a layer of sand in a box and lay clean lemons in rows, not touching each other. Cover with sand and continue till box is full. Keep in a cool place.

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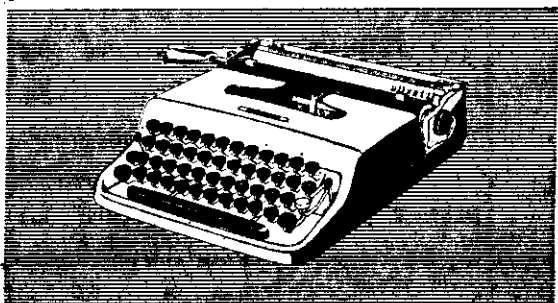
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