with crushed ice. Garnish with very thin strips of pineapple. This recipe makes enough for 4 servings.

Preserved Cucumber

Jewish Method: In a small barrel or stone jar, put a thin layer of salt and sugar, then grape leaves. Now put the cucumbers—do not cut or skin them. Repeat till jar is full. Seal well; they will be ready in about 2 months.

Sweet Cucumber Pickle (No onions): Peel and scrape out the inside of large

NEXT WEEK: Green Tomato Recipes

full-grown cucumbers. Cut into pieces, sprinkle with salt and leave all night. Next day strain. To 4lb. cucumber add 1 quart boiling vinegar. Let stand one day. Pour off vinegar, boil with ½lb. sugar, cloves, cinnamon and ginger to taste. When cool, pour over pickle. Put into screw top jars. In two week's time, pour off vinegar, etc., reboil and return to pickle when cold. Make airtight.

FROM THE MAILBAG

More About Poultry

Dear Aunt Daisy,

On looking through The Listener dated February 22 I noticed the letter of N.B., Christchurch, about sending poultry by post. Last June I cooked a goose and posted just as an ordinary parcel to my son, a boy-entrant in the Air Force at Woodbourne, Blenheim. Just after posting the goose I received a letter telling me he was leaving for Ohakea for about 10 days, before the goose had time to reach him. I rang his Commanding Officer and told him the story. He kindly collected the parcel and took it to Ohakea with him, finally delivering it to my boy. The goose was cooked on Tuesday, posted Wednesday and eventually delivered at Ohakea on the following Monday. The only thing I heard was that it was good, and much appreciated by the boys. This, I must point out, was in winter.

I really think N.B. should have no worry but, if so, why not send it air mail? I did this once with an uncooked goose to Gisborne. I took the precaution of having it put in a freezer for 24 hours before posting, as it would take over 24 hours to reach its destination. This was Juring very hot weather at Christmas but it travelled beautifully and was just nicely thawed out on delivery.—M.G.C., Ranfurley.

Plasticine on Carpet

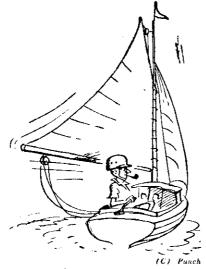
Dear Aunt Daisy,

I am writing to ask you if you can help me over a small problem. I have lately moved into a house which was previously occupied by people with several small children. I bought the floor coverings and I find the small children have dropped little knobs of plasticine which have been stamped into the carpets. As they are plain haircord, the

WOMAN SAVES CHILDREN

Those cuts, scratches and other injuries which children are always getting, can be dangerous. The wise mother keeps a 2/6 tin of Ayrton's Antiseptic Healing Cream ready for such emergencies. Great for soothing pain and promoting healing. Buy a tin today. Available at chemists everywhere. Made by Ayrton Sounders & Co. Ltd., Liverpool, England.

N.Z. LISTENER, MARCH 15, 1957.



spots are rather conspicuous. I wondered if you knew of something which would help to remove it and perhaps dissolve it. I will watch your column for a reply as I always read it and find it very helpful.—Marian, Christchurch.

I wonder if the same treatment would do for plasticine as we use for chewing gum? Soak the gum in carbon tetrachloride, or eucalyptus, or methylated spirits, or vegetable turps. Sometimes it comes off by soaking in cold water.



