London royal societies. The only drawback is that if it is a mint stamp you lose the gum, not a very serious point as gum generates rust after years, and rust will completely spoil a stamp. With used stamps chloramine T. is a safe method. I got some pure C.T. from the English Pharmaceutical Society, and as it is not easy to obtain in New Zealand I am enclosing some. The quantity I am enclosing is sufficient for half a cup of water, preferably rain water. If you have only 6 or 8 stamps needing cleaning use as much C.T. as will go on a threepenny bit not unduly heaped up, in a saucer of water; water to be a full tablespoon, perhaps slightly more. Immerse the stamps in the mixture of C.T. and water, leave for about 2 minutes. I just use a water colour brush of camel hair to stroke the stamps with until clean. Put cleaned stamps in basin of water or dish of running water for about 10 minutes; take out and place face down on blotting paper. I find it advisable to do only 6 or 8 stamps at a time, so the amount of C.T. enclosed will last for 40 to 50 stamps. Fat stains are extremely difficult to clean off stamps. Even C.T. is not entirely satisfactory, but for grubby marks or rust you will find it safe and effective. Don't rub the face or backs of stamps, it may spoil them .- D.G., Ohaupo, Waikato.

If you will send me a stamped and addressed envelope I will forward this C.T. It is, however, obtainable from most chemists.

The Importance of Eggs

Dear Aunt Daisy,
You have been stressing the importance of eggs in the diet. I would like to tell you how I get my own two children to have plenty of eggs. Every day I make them a big jug of milk shake as follows: 1 cup (½ pint) of milk to each child, 1 egg for each child, 1 teaspoon for each child of honey melted in a little hot water, a few drops of vanilla or other flavouring and food colouring if desired, 1 heaped teaspoon of malted milk powder for each child. The day's ration of cod liver oil may be added. I mix this thoroughly with my electric mixer (but an egg beater would do), and then strain. Hoping this may be of use to our Daisy Chain mothers .-- Mrs. H., Cromwell.

Shrinking of Pickles

Dear Aunt Daisy,
Regarding the shrinking of pickles
mentioned in your column in a recent issue, the following might be helpful. Have ready the following preparation: Bring to the boil an equal quantity of vinegar and water (enough to fill a vinegar bottle). Add a tablespoon of sugar. more or less as desired. Boil gently for 5 or 10 minutes. Cool and store. When making tomato relish or other pickles, I cover them in the ordinary way with greaseproof paper and flour paste. When about to use make good the shrinkage with the above preparation, turn into a basin and mix thoroughly. The *omato relish, etc., will look and taste as if freshly made. I find it an advantage to use small bottles for any preserve containing vinegar.—A.B.C., Dunedin.

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