that will drop from the spoon. Spread While still hot, spread with a mixture of $\frac{1}{2}$ a teaspoon each of sugar, butter, cinnamon and flour. Serve hot or cold. This recipe was sent to me by an Auck-

Dried Apricot Whip

One cup of stewed dried apricots, 35 cup of sugar and 1 egg white. Put these ingredients in a wide bowl and beat the mixture with a wire whisk until stiff enough to hold its shape. Serve with whipped cream, or custard, or in a bowllined with fingers of sponge cake.

Dried Apricot and Banana Jam

One pound dried apricots, 4 pints water. Cut apricots in four and soak overnight. Put into preserving pan and boil until tender. Leave 24 hours and

NEXT WEEK: Fresh Asparagus

then weigh fruit and liquid and to every pound allow 1 lb. sugar. Bring apri-cots to the boil and then add sugar. Cook about 1/2 hour and then add bananas (4 to 6) sliced, and cook about 5 minutes. Bottle.

FROM THE MAILBAG

Does Anyone Know?

Dear Aunt Daisy,

I think in one of your talks some time ago, you suggested a way of using up old newspapers, either to produce fuel or to use in place of kindling wood. I think the paper was to be moistened and rolled into balls and twisted and soaked in a solution of some kind. If you would repeat these directions through your column in *The Listener* I would be very grateful.—A.B.C., Christchurch.

I think you must have read this hint somewhere, because I have not had it myself. Perhaps some reader will come to the rescue.

Keeping Lemons

Dear Aunt Daisy,

Could you please help me through The Listener to solve two problems? I find many useful hints and recipes in your pages, and hope you will manage to keep up the good work for years to

Firstly-We have a Lisbon lemon tree which produces a bumper crop every season but I cannot find a reliable method for keeping the lemons.

Secondly—How do some people get that delightful aroma and flavour in brewing coffee? I would be most grateful if you could help me.-Interested, Hamilton.

Here are some ideas for keeping lemons, sent in at various times by the "Daisy Chain."

1. Take large, firm lemons and run a thread through the hard nib at the end of the lemon. Tie the ends of the strings and hang in a dry, airy place. Do not let lemons touch each other or anything else. Hang as high as possible.

PATIENT AVOIDS OPERATION

The patient's mysterious ailment turned out to be knifing indigestion. No operation was necessary. A wise friend relieved her pain instantly with Ayrtan's Heart-shaped Indigestion Tablets, Only 3/3 g tin of 40 gt chemists everywhere. Prepared by Ayrton Saunders & Co. Ltd., Liverpool, England.

N.Z. LISTENER, OCTOBER 4, 1957.

2. Put a layer of sand in a box and this over the prunes and bake in a lay clean lemons in rows, not touching moderate oven about half an hour. each other. Cover with sand, and coneach other. Cover with sand, and continue till box is full. Keep in a cool

3. Coat each lemon with one of the pastes used for preserving eggs. Do not use the skins afterwards. Best to wrap each in a separate piece of tissue paper.

As for the coffee, see that you buy a very good brand, and that it is really freshly ground it possible when you buy it. Also use plenty. Have you tried the popular Dripolator or Espresso method of making coffee? You can get both small and larger chromium pots in most hardware stores.





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