### FROM THE MAILBAG

## How to Keep Meat

Dear Aunt Daisv.

ing meat fresh in hot weather. Here is one, but it does not state whether it is for beef or mutton. However, it will probably do for both. Take 1 oz. sugar, 1 oz. salt, and 1 pint vinegar, Bring to the boil; cool; then brush the meat all over. Wash meat in clean water before using. "Lucy," New Brighton.

# Sun-streaked Linen

Dear Aunt Daisy,

Is there any method of removing sunstreaks from linen material? I recently washed my two-piece summer suit and when I went to the line to turn it, it was badly streaked. Fortunately the coat was facing inside to the sun and the skirt could be turned, but it is inclined to show right through. It is a mustard yellow colour. "Tarara-ite."

The only thing you can do is to dye the costume. The colour has been bleached out in those streaks so cannot be treated as we do colours which have "run." You can buy good English aniline dyes for eighteenpence a packet, and follow the directions. People who have never done any dyeing find it quite easy to do, and you can have the same colour as before by diluting the dye or mixing two colours-perhaps yellow and brown. If the streaks are really pronounced, you may have to use dye-remover first, otherwise the re-dyed suit will have darker patches.

# Vanilla Ice Cream

Dear Aunt Daisy.

This is a really good ice-cream recipe. One pint milk, 4 heaped tablespoons powdered milk (full cream, not skim), 2 tablespoons condensed milk, 2 oz. sugar, 1 teaspoon gelatine, 4 tablespoons cold water, 1 teaspoon vanilla essence. Place gelatine, sugar and water in small saucepan and soak 5 minutes. Put on low heat and bring slowly to boil, being sure gelatine dissolves. Allow to cool, but not set, then beat until thick and white. Beat together the milk, powdered milk and condensed milk, then when smooth add gelatine mixture. Beat all well together and add vanilla. Pour into refrigerator trays. Freeze for an hour or until beginning to set at lowest temperature. Remove from trays and beat until white and fluffy. Return to trays and put back into refrigerator at usual temperature until needed. "Another Link."

### Spoilt Wallpaper

Dear Aunt Daisy,

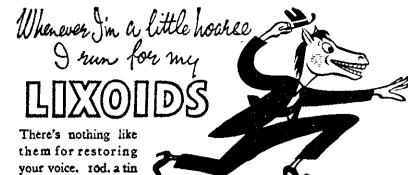
What would take hair oil out of wallpaper? The room is papered in cream, and last week a friend had to rest his head against the wall for quite an hour! He left a round patch of hair oil. This patch just hits one in the eye as soon as the room is entered.

"South Otago."

You will find the marks come tight. out, I think, if you make a thick plaster of carbon tetra chloride and powdered magnesia, or fullers' earth. Put the plaster on thickly and leave it for 24 or, even 36 hours. Then lift it off, with the back of a khife or something similar, brush with a clean brush, and the oily mark should be gone. If not, repeat the process. This method has often taken out milk stains, too.

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