

egg yolks. Finally fold in the stiffly-beaten whites, mixing lightly. Bake like ordinary custard, standing in a dish of water to prevent boiling. Should have a firm, light, spongy top and a creamy custard beneath.

FROM THE MAILBAG

What Are They?

Dear Aunt Daisy,

Could you please let me know through *The Listener* how to remove some dark streaks from the front of my cream enamel stove? It is cleaned at least once a day, but the dark streaks still persist. Can you please tell me what I could use? "Westport."

There must be a fault in the enamel. It cannot be dirt of any kind, as you clean it every day. Try the well-known metal polish—it is often able to remove stains on enamel; and so does that white emulsion which is a popular non-slippery floor polish. Send me a stamped addressed envelope if you cannot guess the preparation I mean.

Two Stain Problems

Dear Aunt Daisy,

Would you please answer two queries through *The Listener*? Brown enamel stain on white washing skin gloves—these have already been washed, but the marks remain. Blue transfer tracing on beige linen material.

"Jean," Martinborough.

I don't think you can get enamel or paint stains off skin gloves, especially as they have been washed already. You could dry dabbing with clean bits of cotton wool moistened with amyl acetate (from the chemist). Sometimes carbon tetrachloride will remove paint; and sometimes eucalyptus, or pure turpentine. But skin is a difficult problem. Always sponge off afterwards. To remove transfer marks, soak well with pure methylated spirits (from chemist), then sponge off. Or soak well in glycerine, or eucalyptus for some hours, allowing it to dry on. Then wash in lukewarm suds.

Sussex Puddle

Dear Aunt Daisy,

Some time ago you published in *The Listener* a pudding recipe called, I think, "Sussex Puddle." A basin is lined with a suet pudding mixture, a lemon dropped in, and covered with sugar, and then a suet crust is placed on top. My *Listener* was unfortunately burnt before I cut the recipe out, and I would be most grateful if you would repeat the recipe.

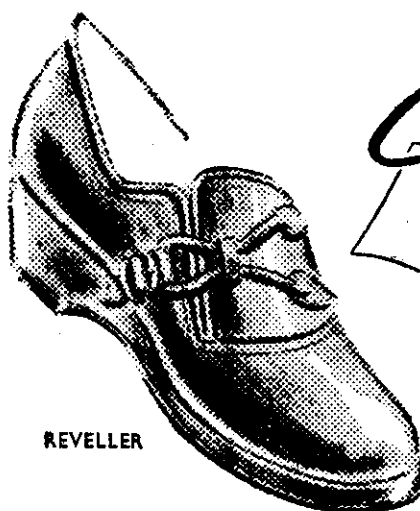
Patricia (Taieri).

It is a good old traditional winter pudding. I think honey could be used in place of sugar with very good effect. Line a greased pudding basin with suet crust, reserving enough for a lid. Prick a large lemon well all over, cover thickly with butter, and place it in the lined basin. Completely cover the lemon with sugar (1-2 cups), and place on the pastry lid. Tie greaseproof paper over all. Steam at least 2 hours.

ONE BOIL IS SURELY ENOUGH AT ONCE . . .

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—swagger along gay as a song—



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