

usually a cake is not eaten the minute the filling is put in. The filling whips up much more quickly if it is put in the freezer or in cold water for a time to cool before beating, especially in hot weather. The quantities in the recipe are sufficient for a small sponge.

"H.J.B."

Whitewash

Dear Aunt Daisy,

I wish to whitewash the inside of a small dairy and meat house. What preparation should I use, and should it be mixed with milk or water? The walls are in a rough, unfinished condition, and have never had any paint on them.

"Regular Reader," Tikokino.

One pound of whitening, 1 lb. size, 1 cake laundry blue, 1 tablespoon alum. Pour boiling water on the whitening until it becomes a thin paste. Add the size, already melted in a saucepan, the blue dissolved in water, and lastly the alum. Tint, if needed, with red ochre for a pink colour, yellow ochre for buff, and Brunswick green for green. Here, also, is a whitewash lime: Use well-slaked lime, and to every bucketful add 2½ lb. alum dissolved in boiling water. Thin down, and apply two coats. It is better to have the mash too thin than too thick. The alum makes it adhere better.

A Painted Blind

Dear Aunt Daisy,

About ten years ago my large middle blind gave out. I turned it, and did all I could, but every time I touched it I made it worse. Finally I cut off all the ragged edges, and made two small blinds for the laundry. As I couldn't buy good blind material anywhere, I got a remnant of hideous green blind material and painted it brown. I hung it on the line, and when dry, I put it on the lawn to flatten. Believe it or not, I still have that blind up! The paint not only improved the colour—it also preserved the blind, for it is at present the best blind in the house. I didn't paint both sides, as the paint went right through, quite evenly. I was really amazed at the wonderful job I had done. It wasn't any well-known paint, just a pot of ordinary brown paint from one of the stores. "M.G.," Canterbury.

Using Left-overs

Dear Aunt Daisy,

Here are some puddings I like, and they are "savers," too. Use any left-over boiled or steamed puddings, or cakes of any kind. Butter a piedish and put in the slices. Put in oven to warm up while making either a thin custard with custard powder, or an egg and milk custard. Pour it over the cake and shake a little nutmeg on top, put back in oven to cook and nicely brown on top. For the egg custard beat well one egg to a small cup of milk, a little sugar and flavouring essence, pinch of salt. Use your own judgment as to size of pudding, but well cover the cake. This egg custard is lovely over stale buns or tea cake or any kind of biscuits or bread. Add a few currants or sultanas underneath and always let soak a short time before putting in oven. There is no need to throw away anything that is considered stale.

"Old Link," Upper Hutt.

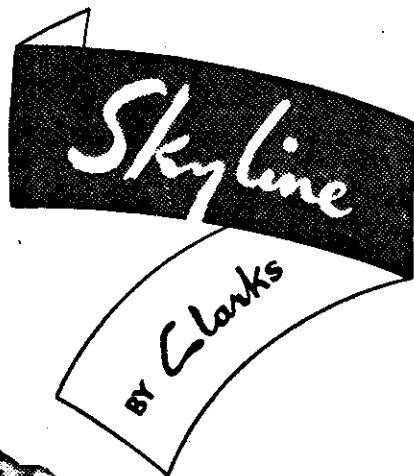
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