

Pour off brine and wash cucumbers in cold water. Put back into jar, with 2-3 handfuls of whole cloves and allspice sprinkled between layers. Scald enough vinegar to cover them, with 1 cupful sugar to every 2 gallons, and pour boiling over cucumbers. Close jar firmly and store in cool dry place. An encyclopedia I have printed in the 1880s, mentions that the addition of vine-leaves, parsley, or spinach, which have been soaked in vinegar, gives a green colour to pickles. "Dot," Lower Hutt.

Removing Varnish

Dear Aunt Daisy,

Does any member of your "Chain" know an easier way than footwear and elbow grease to remove varnish from inlaid lino? The varnish consists of shellac and methylated spirits.

"Frosty," Dannevirke.

That old method of mixing shellac and methylated spirits to use as a floor varnish is quite out of date and, indeed, was never satisfactory. Never use it nowadays, there are so many good floor-waxes and polishes made by experienced chemists in that field. There are two kinds of inlaid linoleum now, too, one shiny and one not. To remove your varnish wash off with a weak solution of sugar soap, being careful not to let the edges or joins get wet, or they will curl up. Inlaid lino ought not to be washed with water at all, only wiped over with a kerosene rag. When yours has dried after its wash, you may wipe it over with that kerosene rag, then use any good floor-wax or emulsion.

Rum Butter

Dear Aunt Daisy,

I was very interested to hear you mention rum butter. I am sending the real Cumberland rum butter recipe, which I still make. Even the best essence to be bought would not take the place of rum, as you could not put the same quantity of essence as rum, and you must have the necessary moisture. As it is a recipe hundreds of years old, it would be indeed a great pity to use a substitute for any of the ingredients. Now I will tell you the story of rum butter. In Cumberland, when a new baby is expected, a bowl of rum butter is made beforehand. These are bowls handed down from one family to another, are of great value, and may hold as much as 6 lb. of rum butter. When baby arrives, each visitor is handed a plate, a knife and plain biscuits (such as cream crackers) and is allowed to help herself to rum butter, and biscuits out of a biscuit barrel. A new bowl full is made for the christening. Here is my recipe: One pound castor sugar, ½ lb. butter, a little grated nutmeg and cinnamon, one wine glass of rum. Beat butter to a cream, add sugar, nutmeg and cinnamon, beat well, add rum, allow to set. The beating must be very smooth.

"Grandma," Wanganui East.

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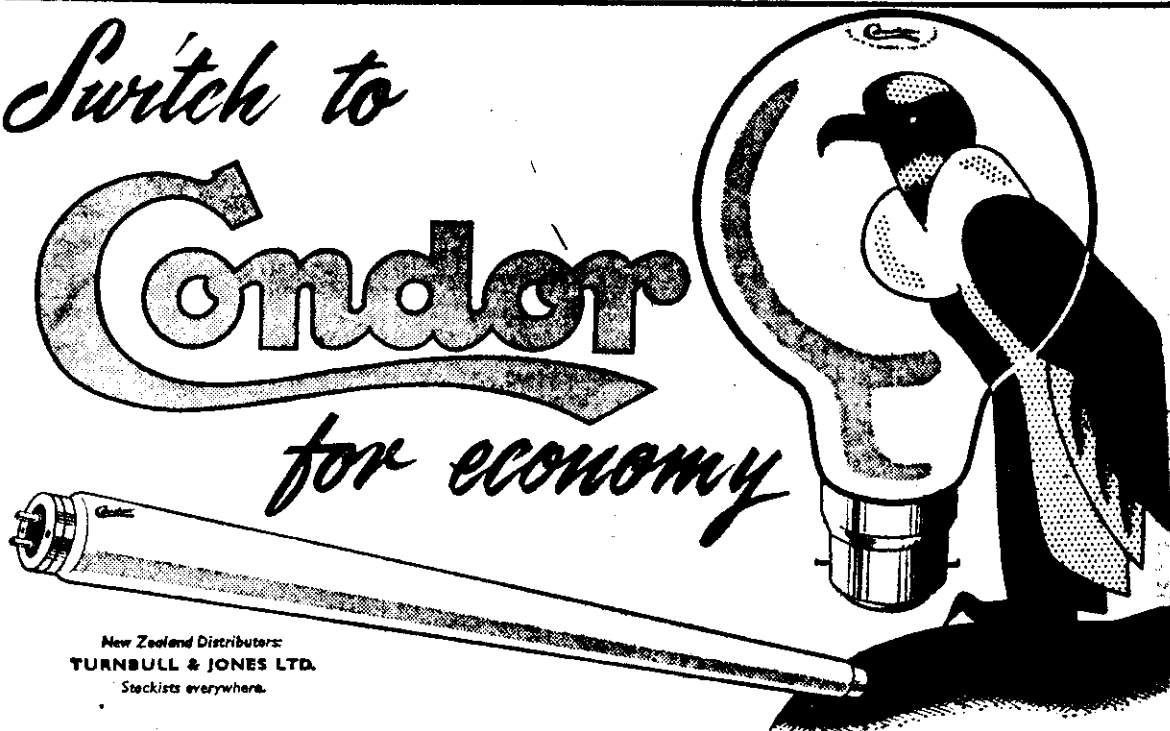


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