CORRECTION

N "Make the Most of Oranges," printed in "The Listener" of August 14, a printing error occurs in the recipe for Orange Glazed Ham. "Pour ON most of the fat in the pan" should have read "Pour OFF most of the fat."

tablespoons lemon juice, 14 cup water, 1 egg slightly beaten, and 1 dessertspoon butter. Combine all smoothly together. Cook in double boiler about 10 minutes, stirring, May be used also for eclairs, or with coconut for pastry tarts. Or with gelatine: Soak 1 tablespoon gelatine in juice of a large orange. Whip 12 pint cream with a little sugar, and I teaspoon brandy. Add grated rind of orange. Stand gelatine and juice in a cup in a saucepan of boiling water. and stir till gelatine has dissolved. Let cool, add to cream, and whip again till

Orange Frosting

Half cup sweetened condensed milk, 2 tablespoons orange juice, 2 tablespoons grated rind, $3\frac{1}{2}$ cups icing sugar. Blend milk, juice and rind, Add icing sugar gradually. Beat till smootn and creamy. Cool cake before spreading frosting

FROM THE MAILBAG

Idea for Cream

Dear Aunt Daisy,

Here is a good cream tip. Make a big cupful of custard with vanilla custard powder. Cool it, and then whip in a small tin of reduced cream. Really delicious, and makes a great deal. We had it with baked apples, and then had enough left for breakfast with bananas enough lett 10. ... and passion fruit.

"M.G.R.," Hamilton.

Another Bran Muffin

Dear Aunt Daisy.

Here is another bran muffin recipe which may interest your enquirer in a recent Listener: One teacup each of wholemeal flour, golden syrup and milk, 2 teacups bran, 1 level teaspoon baking soda dissolved in the milk, 1/2 teaspoon baking powder. Place dry ingredients in bowl, add syrup and mix well with milk and soda. Bake in greased muffin pans 15 minutes in moderate oven. This makes a dozen. I use bare measure of syrup and milk.

"Interested," New Lynn.

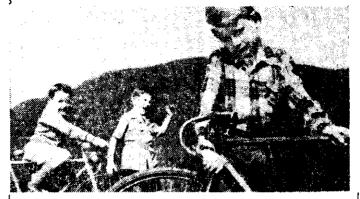
Faded Holland Blinds

Dear Aunt Daisy,

Through your column in The Listener would you help me to acquire information as to whether it is possible to repaint or do up blinds which have faded badly. I bought two dozen three years ago at about one guinea each and apparently the material was of inferior quality. I feel very disappointed, as my wife and I thought we were getting the best. "Sandy," Tapanui.

Here are the only remedies I have. They are not guaranteed. Try one blind first. Leave the roller on, and lay the blind flat on the table. I should think it would be well to first clean the blind with a damp cloth, Then rub evenly all over with shoe polish in whatever colour you want, and afterwards polish with a soft cloth. Another idea is to rub them lightly all over with boiled linseed oil, and still another suggestion is to paint both sides with a varnish stain, thinned with methylated spirits. Let them dry flat.

MOTHER! Watch "HIDDEN HUNG for these signs of HIDDEN HUNG for these signs of



your family drift along with "in-between" health tired and listless . . . not really ill but seldom fully well watch out.



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