

from an old Welsh book. Rub 3 oz. butter into 8 oz. flour and add 2 oz. sugar (or less). $\frac{1}{2}$ teaspoon baking powder. Beat an egg well and pour into dry ingredients with 1 tablespoon milk. Mix well. Roll thin and cut in shapes. Bake on greased tin in moderate oven 10 minutes. Recently someone asked advice about "kisses." A good general rule is to take the weight of however many eggs you like in flour, butter, sugar and cornflour, plus $\frac{1}{2}$ teaspoon baking powder to each egg. If you allow the scales to go right down with the flour but not quite down with the cornflour it makes a nicer cake. "Virginia," Wanganui.

Hint for Marmalade Makers

Dear Aunt Daisy,

A hint for marmalade makers: While my husband was in the Islands during the war, he was shown how to peel an orange in the correct, and, of course, the easiest way. You simply take a pointed knife and divide the skin into quarters, starting from the mark where the stem has been attached. Take care not to cut too deeply so as not to cut into the flesh of the orange. You will find the whole quarter-skin will peel off in one piece. When I make my marmalade I simply peel in this way, when the white pithy inner skin can be easily scraped off. The flesh is easily sliced, and the skins can be stacked "sacks on the mill style," and sliced beautifully thinly without any difficulty. "Listener," South Brighton.

Discoloured Chromium

Dear Aunt Daisy,

Could you, or any of your readers of this column, help me in the repolishing of chromium fittings in my new kitchenette? Of the 26 cupboard fastenings, it is only the five across the top that have discoloured, in spite of daily attacks with warm soapy water. I feel that fumes from the gas stove, also new, may be responsible, and will be glad of any hint that may help to restore them.

"Harvey," Napier.

There is an excellent "Chromium Cloth" on the market, with which we keep our chromium fittings at home bright and shining. It is very popular, too, for polishing the chromium on motor-cars. This cloth is a similar one to the familiar "silver cloth" with which we polish silver ornaments, etc. It is made by the same firm, and costs about three shillings.

A Discovery

Dear Aunt Daisy,

Here is my recipe for a lovely chocolate sauce to use over ice-cream or in making sundaes. One cup cocoa, 2 cups sugar, $\frac{1}{4}$ teaspoon salt, 2 cups cold water, 3 teaspoons vanilla essence. Mix cocoa, sugar and salt in saucepan. Stir in water, and cook over low heat until thickened and smooth (about 5 minutes). Cool and add vanilla. Pour into jar or bottle, and seal. Must be kept in refrigerator, or it will only keep a few days. This recipe can also be used to make chocolate milk shakes; or if poured over a dish of ice-cream, topped with chopped nuts, it makes a delicious sundae.

"Happy Listener."

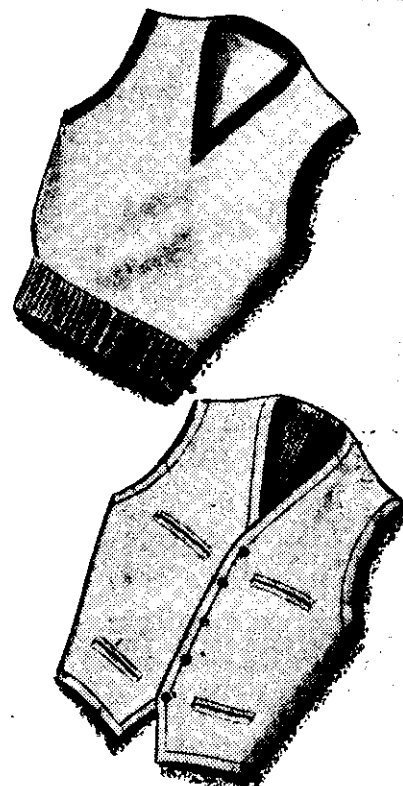
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