

when cooked: and do not cook too long — 3 to 5 minutes, according to size and thickness. Dip the pieces into seasoned flour, working in a real coating with the fingers. It is a good idea to use a deep saucepan instead of a frying pan, to avoid splashing the stove. Have the fat smoking hot and about $\frac{1}{2}$ inch deep. Put in the liver and cook gently on each side, turning with a spoon, because sticking a fork in will let the juice escape. Serve it very hot. Cook the onion rings at the same time in a separate deep pan of smoking hot clean fat. They are cooked in 3-4 minutes. Cut big onions into thick slices and separate into rings with the fingers. Dip these first into milk, then into flour. Shake off surplus flour and drop them into deep fat. Remove with perforated spoon and drain on crumpled paper. Fry the bacon (or grill). Serve very hot, on hot plates with mashed potatoes sprinkled with chopped parsley, and a green vegetable. The bacon slices may also be dipped first in milk and then in flour and fried in the pan after the liver, if desired. The secret of good fried liver is the fair thickness, the well-floured surface, the hot fat, and the short time of cooking, as well as the turning with a spoon instead of sticking in a fork.

FROM THE MAILBAG

Success!

Dear Aunt Daisy,

I am writing to thank you for telling me how to clean my stained bath. I used the paste of cream of tartar and peroxide, and it removed every mark. I am not ashamed to take anyone into my bathroom now, but am proud of my nice white bath.

"Mrs. E.S.C.," Central Otago.

The Small Cake

Dear Aunt Daisy,

In reference to G.K.'s, of Hastings, chocolate cake: I think her trouble is probably that her cake tins are not deep enough. A cake will only rise to the height of the tin in which it is cooked, usually, so, if G.K.'s sponge tins are the usual one-inch deep ones tell her to put a two-inch or two and a half inch band of greaseproof paper round the inside before putting her mixture in. My tins are two and a half inches deep and I find that a three-egg sponge will rise to the full height of them, although when I was using ordinary one-inch tins it only filled them. I hope this will help G.K. and thank her for giving her recipe.

"Mrs. F.W.," Hamilton.

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good
care
of
them...



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