dissolved add 3 well-beaten egg volks, I cup sugar, and juice of 1 lemon. Let all come to the boil, stir. Let cool, and when nearly cold stir in gently the stiffly-beaten egg whites. Add flavouring to taste, and let set.

Orange Souffle

Three eggs. 3 tablespoons sugar, 3 oranges, juice and rind, I lemon. Line glass dish with pieces of plain sponge cake. Pour over 1 or 2 tablespoons wine or sherry. Into a saucepan put yolks of 3 eggs well beaten with 3 tablespoons sugar and juice and rind of 3 oranges and I lemon. Heat slowly until thick, stirring continually. Do not let it boil. Whip whites of eggs to stiff froth and lightly fold into mixture in saucepan after removing from fire. Pour over the spange cake in the dish and serve cold.

FROM THE MAILBAG

Burn-Or Scorch?

Dear Aunt Daisy,

Could you or any member of your Daisy Chain please inform me through The Listener of the best way to treat a burn stain on navy blue serge? "Worried School Girl," Kaitangata.

If your serge is really burnt, you won't get the mark out, and it will probably go into a hole, anyway. But if it is only scorched, try this: Make a thick plaster of powdered starch and cold water. Put plenty on, even both sides if the scorch is bad. Keep it damp, tor some hours, or all night. Then wash. This has been very successful, though sometimes you have to do it twice.

Discoloured White Woollies

Dear Aunt Daisy,

As a regular listener to your programme, I was disappointed to learn that while away on vacation I missed your little chat on restoring discolourat white woollens. Would you let me have a note of the ingredients required and where they may be obtained?
"J.M.," Morrinsville.

To get rid of a general yellowing of white woollens you may safely use the bleach sodium perborate, available from chemists. This will not harm woollens, | and, in fact, leaves them soft and fluffy. You can seak the garment for up to 1/2 an hour in a warm soapy solution, adding 4 level tablespoons of sodium perborate to 1 pint water. The same amount—4 tablespoons to a pint of water with no soap, makes a good sponging bleach for removal of odd small stains.

About Icing

Dear Aunt Daisy,

I heard you ask about the woman who couldn't get her icing to stick on her cakes. Well, I used to work in a bakehouse, and we never iced sponge cakes on the tops! As most sponges had a filling we put the top one upside down. If this was not possible we would cut, or scrape the top skin off. The only other thing I would suggest is perhaps she has not got enough butter in the icing, making it brittle, so that it would crack when cut, and peel off.

"Mother of Three," Kaiapoi.

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