

The Woman's Point of View

Hints that Help In the Kitchen

Recipe for Full Mouse-Traps.

AS is well known, the smell of human fingers acts as a plain "danger-signal" to mice and rats. An alternative to setting traps for these little pests with gloved hands—one that positively attracts them!—is to smear literally one drop of brandy or whisky on the wood of the trap after setting. Since some drugs (the sweetened, highly-flavoured ones like syrup of figs, senna, etc.) are very attractive to mice (wood or corks soaked in them being greedily eaten), the plan seems adaptable to total abstainers' households also.

A Sure Cure for Stings.

FEW persons know the value of honey—that the honey the bee produces cures the sting it inflicts; but it is so. Every housewife should keep a little honey by, at all times. When stung by a bee, wasp, mosquito, or any other insect, just smear the affected part with some honey as soon as possible. If the flesh has got inflamed before the honey can be obtained, you will find it will reduce the inflammation as soon as it is applied. This never fails: blue-bags, soda, etc., are nothing in comparison.

Wool-Winding Hint.

IT is quite easy to wind wool so that it unwinds from the middle, which prevents the ball from rolling about. Wind the wool about 12 times round all four fingers; take these loops off, and wind wool twelve times round the lower half, leaving the top half free in a tuft. Continue winding fairly loosely in the ordinary way round the lower part, keeping tuft free and at the top all the time. Wind last two yards firmly round the ball's "waist." Then pull out the tuft, find the end, and start working with it.

"Mould" on Jam.

WHEN jam goes mouldy, it is probably from one of three causes: Keeping in a damp place, wet fruit, or not being sufficiently boiled. In any case, take off every scrap of mould, with a silver spoon if possible. Melt a little butter in the preserving pan, pour in the jam, and boil again for a few minutes, or longer if the jam be very liquid.

To Hold up a Pie Crust.

WHEN making a steak pie or fruit tart where much gravy or juice is desired, the crust is often spoiled by dropping into the liquid, even with a crust raiser. To avoid this, take four large wooden meat skewers, and place across the dish before putting on the crust. These can easily be pulled out before serving.

Devon Pasty.

CUT up finely half a pound each of tender steak and lean mutton. Also cut finely one or two small carrots, one turnip, one onion, and three medium potatoes. Mix all together with salt and pepper, then sprinkle with a tablespoonful of water mixed with a dessertspoonful of vinegar. Make pastry of six heaped tablespoons plain flour, half teaspoon baking powder, three-quarters of a cup of lard or dripping, and a pinch of salt. Rub dripping in till crumbly, then add cold water, to which has been added one teaspoon lemon juice. Mix into a stiff dough, and roll into two portions. Divide meat mixture in half,

"BETTER WAY" COMPETITION No. 3. MONTHLY PRIZES.

ALL women whose homes are to them a source of abiding interest and delight have their own treasured secrets of housekeeping. It may be an unusual recipe, a scheme for brightening an uninteresting room, a labour-saving notion, an idea for decorative work, a dress or toilet hint, or a pet economy. There is always a special method of performing various household tasks—the "better way." The "Radio Record" offers a prize of half-a-guinea each month until further notice for "Better Ways" from our women readers. The right is reserved to publish any entry not awarded a prize on payment of space rates.

Entries must be written in ink, on ONE side of the paper only, and the name and address of the competitor should be written on the back of each entry.

When more than one "Better Way" is submitted by the same competitor, each entry must be written on a separate sheet of paper.

The decision of the Editor is final and binding. A non-de-plume may be used if desired.

The August "Better Way" Competition closes on August 24, and the result will be announced on the women's page on Friday, August 31.

All entries to be addressed: "Verity," c/o "Radio Record," Box 1032, Wellington.

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and on each round of pastry place half the meat and vegetable mixture. Fold over pastry and pinch the edges. Prick the top with a fork. Place on greased baking tin and bake for three-quarters of an hour or an hour in an oven, first hot, then moderate.

### Wheatmeal Biscuits.

TAKE 1lb. wheatmeal, 2 tablespoons butter, 2 tablespoons sugar, pinch of salt, 1 teaspoon baking powder, 1 egg, grated rind of 1 lemon, ½ gill of milk.

Rub butter into meal, add baking powder, salt, sugar, grated lemon rind. Beat egg, add milk and pour into meal, etc. Turn on to board, knead well, roll out thinly, and stamp into biscuits. Place on greased oven slide, and bake in moderate oven half-hour or more.

### Coffee Essence.

PUT 1lb. coffee into a saucepan, stir over slow fire for a few minutes to warm, then add a quart of boiling water, and simmer for five minutes. Keep covered and allow to stand for about half an hour. Strain and bottle, ready for use.

### Delicious Prunes.

STEW prunes until tender. When done, split each prune and remove the stone, putting in its place a blanched almond. Serve six or eight prunes in a small fruit dish with whipped cream piled on the top.

### Drying Choice Flowers for Vases.

CHOICE flowers like gladioli, lilliums, irises, asters, roses, chrysanthemums, fuchsias, carnations, tulips, rhododendrons, etc., are easily "dry-preserved." Make some fine clean silver sand comfortably hot in oven. Spread inch layer sand at bottom of large shallow box. Arrange flowers naturally thereon, then cover every part with hot sand. Put several layers of flowers in same box. Place box in warm dry cupboard for a week,

### For the Invalid

An apparently useless revolving pedestal music stool makes a revolving table. Do away with the cushioned seat. Fix a wooden bracket to the winding screw to make it the required height, on this fix a round top of half inch match-boarding wood, say, 22 inches in diameter. Stain it all, replace the screw and top into the pedestal legs and it makes the revolving table. One is the greatest comfort to an invalid who cannot rise from her chair.

Invalids who are not fond of milky foods will find this a refreshing change and quite nourishing.

Mix a dessertspoonful (heaped) of Benger's Food with a tablespoonful of milk until quite smooth in a breakfast cup. Then add two teaspoonfuls of Bovril well mixed in. Heat either water (or milk if desired) almost to boiling point and mix gradually, stirring until the cup is full.

### For Unbroken Chilblains

2 drachms made mustard (very thick).

1 drachm glycerine.

1½ drachms spermaceti ointment.

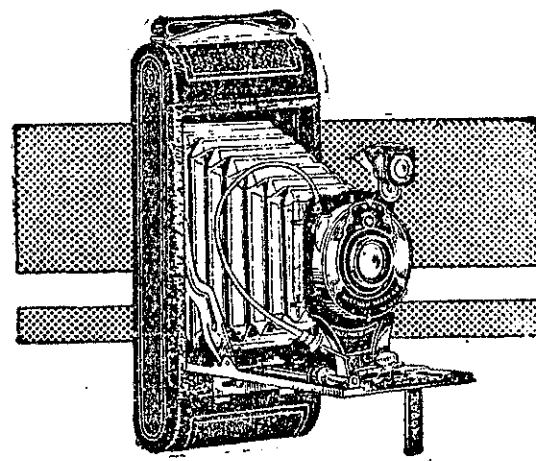
Mix in a slightly warmed jar and stir till cold. If it is not convenient to get the ointment, use cold cream instead (measuring with a dessertspoon), 2 spoons made mustard, 1 of glycerine, and 1½ of cold cream.

After bathing the feet or hands in hot water, massage slowly with the mixture.

Use cure for chapped hands (given above) morning and night. The constant application of an emollient will prevent chilblains from breaking.

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