

cold water, and salt. Cook until mixture thickens, stirring constantly. Put mixture in double boiler, cook for 15 minutes, and add vanilla and walnuts. Serve cold with whipped cream.—Mrs. E.L.O., Takapuna.

Tasty Rhubarb Recipes

THE following recipes will be found useful, as, at present the rhubarb is particularly nice. Rhubarb jelly is pretty and easily made. Take a small bundle of rhubarb, 4oz. sugar, $\frac{3}{4}$ oz. of leaf gelatine, the grated rind of a lemon, and half a pint of water. Wipe the rhubarb with a cloth, cut into short lengths and gently stew with the water, sugar and lemon rind. When tender, rub through a sieve. Dissolve gelatine in two tablespoons of water and strain into the rest of the ingredients. Turn into a wetted mould and keep in a cool place until set. Serve with whipped cream.

Rhubarb Conserve: Six pounds rhubarb, six pounds sugar, two lemons, $\frac{1}{2}$ lb. almonds. Wipe and cut rhubarb and let stand 24 to 36 hours before boiling. Slice lemons very finely, removing pips, and soak all night in a little water (sufficient to cover). Shred the almonds and boil all together for one hour.

Rhubarb and Banana Amber: Take two bundles of rhubarb, four large bananas, four oz. castor sugar, four oz. of cake crumbs, two eggs, and some finely-crushed macaroons. Wipe rhubarb, and cut into inch lengths. Peel and slice bananas. Steam together with very little water and enough sugar to sweeten, until tender; then rub all through a sieve. Next stir in the cake crumbs and the yolks of eggs; butter a pie-dish and put in the preparation and bake in a moderate oven for about 25 minutes. Whisk up stiffly the whites of the eggs with two oz. castor sugar. Spread this on the cooked fruit, and sprinkle with the crushed macaroons. Return the dish to a fairly hot oven for 10 minutes or so to set and slightly brown the surface. Delicious cold with whipped cream.—Mrs. C.G.R., Taumarunui.

Tea Loaf

TAKE 3 eggs, beat 1 minute, add 1 cup sugar, beat 1 minute, add $\frac{1}{2}$ -cup hot water, beat 1 minute, then $1\frac{1}{2}$ cups of flour with 1 teaspoon baking powder, beat 1 minute. Do all beating 1 minute by the clock. Bake $\frac{1}{2}$ -hour. This loaf is very nice and keeps moist.—Mrs. B.A., Portland.

SMEAR the hands with fat when peeling onions and it will prevent the odour clinging to the fingers.

::: HOUSEHOLD HINTS :::

STAINS caused by fruit can often be removed from pudding-cloths if broken eggshells are put into the water in which the cloths are boiled.

YOUR flowers will last longer if you dissolve an aspirin tablet in the water. A few drops of Condy's fluid will answer the same purpose.

TO remove grease spots on thin fabrics. Saturate a piece of cotton wool with oil of eucalyptus, and dab the spot. Allow to dry, when spot will have disappeared.

TO find a leak in the gas pipe brush it over with a small brush and soap lather, and bubbles will appear where the leak has sprung. Cover it with dry soap until it can be repaired.

WHEN washing ordinary glass use fairly hot soapy water to which a little blue has been added. Glasses that have contained milk should first be washed in cold water. Hot water makes a film appear.

IF beds are to be stored for any length of time, it is a good plan to give the wire mattress a coat of aluminium paint. This not only improves the appearance, but helps to keep it free from rust.

CARPETS which are too heavy to be moved frequently, should at least be turned around so that they do not develop a well-worn pathway from door to door and table before their time. Rugs do not suffer this disadvantage; they can be changed round frequently.

TO ice the top of a cake evenly and prevent the icing from running down the sides, cut a piece of stiff white kitchen paper, double it over, and pin closely round the cake with the top edge standing up a little above the cake, and spread the icing up to the paper; do not remove the paper until the icing has set.

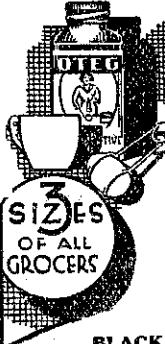
SOMETIMES a small hole develops in a water tank, rendering it useless. If the rest of the tank is sound, cut two pieces of zinc considerably larger than the hole and make an opening in the centre of each; put one piece on the inside of the hole, the other on the outside, and run a nut and bolt through them and wind up tightly. The tank will then last for several years more.

WHEN wishing to launder your cotton frocks, keeping their original new freshness, use a bran bath. To prepare this, tie a quantity of bran in a porous cloth, and slowly bring to the boil in a large saucepan of water. Allow to boil a few minutes, then stand aside to cool, when the bag should be well squeezed before discarding. This liquid takes the place of soap and starch, so should be divided and added to cold water. The garment should be steeped for a short time, then gently squeezed as for washing woollens, rubbing very dirty spots, until all the dirt is out. Then it should be rinsed in the remaining bath, and hung in the shade until nearly dry, when it should be ironed without dampng. The bath also ensures the colours remaining fast.

GREEN vegetables and lettuces that have lost their crispness should be soaked in cold water some time before use. Let the water be as cold as possible, and dissolve in it a large tablespoonful of bicarbonate of soda.

THE cleaning of cooking utensils used for deep fat frying, such as cod-fish balls and doughnuts, is always disagreeable. Here is a labour-saving idea. As soon as the hot fat is poured out, sprinkle the pan thickly with flour and feed this mixture to your chickens or fowls.

WHITE wicker-work chairs and work baskets can be beautifully renewed thus: Make a solution of oxalic acid and water to the proportion of 1oz. of acid to two quarts of water. The acid is very strong, and if any is allowed to remain on the wicker it will cause damage—so careful rinsing is required. Use cold water in the rinsing, with a little laundry blue added to preserve whiteness. Brown wicker-work furniture requires different treatment, and is best cleaned with a cloth dipped in paraffin. Dry thoroughly, and then polish with furniture cream.



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