



STYLE
NOTES
IN
COATS
FROCKS
COSTUMES
CORSETS
ETC

Send for this FREE
CATALOGUE and
learn how you can

DRESS OUT
OF INCOME

on 5/- to £1
PER MONTH

To DRESSWELL
P.O. BOX 1391, AUCKLAND, C.I.

Please send, without obligation, Fashion
Catalogue, post free.

Name (printed).....

Address (printed).....

.....R.R.

Heartburn Kept Him Awake

He Was Afraid To Eat

—Until Kruschen Ended
His Indigestion

What a worry he must have been to his wife! No food agreed with him. Acid indigestion made him positively wretched. In this letter, his wife tells how she found a way to end his trouble:—

"My husband developed a wretched form of acidity," she writes. "Meals were a misery to him. He could not sleep for heartburn. His eyes were baggy, and nights without sleep played havoc with his nerves. Business kept him from home a great deal, which meant that I could not help him to get over his complaint. But, when he did get a spell at home I gave him Kruschen Salts. I was amazed at the results obtained from three large bottles. That weary look left his face, and his indigestion gradually disappeared. He eats supper now—a thing I never knew him do before. It is a treat to hear him say, 'I'm hungry.' It seems too good to be true. He takes the 'little daily dose' of Kruschen now, and he will keep on taking it."—(Mrs.) K.M.E.

Consider for a moment the cause of your indigestion. Your internal organs have lost tone, and your gastric—or digestive—juices are failing to flow freely. Your food, instead of being digested, is stagnating in your stomach and intestinal tract, and producing harmful poisons. The immediate effect of the six salts in Kruschen is to promote a natural flow of the digestive and other vital juices of the body. Soon after you start on Kruschen, you will find that you are able to enjoy your food without any distressing after-effects. And as you persevere with the "little daily dose," you will see that the relief which Kruschen brings is lasting relief.

Kruschen Salts is obtainable at all Chemists and Stores at 2/3 per bottle.

AUNT DAISY'S MAIL-BAG

THIS week's dip into Aunt Daisy's mailbag brings to light a variety of useful household hints. The first letter is an inquiry on how to cook soya beans:—

Dear Aunt Daisy,—We should be pleased if you could give us a recipe for cooking ya beans. So far we have been unsuccessful with the cooking of these beans. We soak them for two or three days, renewing the water each day. Then we boil them in fresh water, and finally bake them with tomatoes and a mixture of flour, butter, and eggs. Perhaps we soak them for too long a period. We have tried several of your recipes with success.—"Margaret of Ohaupo."

Well, Margaret, I have found out that you must not boil the soya beans. Wash them in hot water, then pour clean, hot water over them, and leave them to soak—24 hours is long enough. Then bring slowly to the boil, and only just simmer them. It is hard boiling that makes them not so nice.

Letter From India

Dear Aunt Daisy,—I am writing in the hope that you will be kind enough to suggest to me the best method of dry-cleaning a carpet. Mine has become rather soiled, and as we are quite out of reach of cities, I want to clean the carpet myself.

Please enrol me as one of your members and make correspondence with me. I do a lot of hand-made d'oylies, centres, ovals, collars, toilet sets and many other things.—D. Kanthamma, Amalapuram, E. Godavery, India.

Isn't it interesting to receive a letter from such a far-away country? Here are some good ways for dry-cleaning a carpet at home, which I have suggested to Mrs. Kanthamma:—

1. Rub over the carpet with a rag dipped in turps. The rag will need to be changed, as it will get dirty very quickly.
2. Sprinkle baking soda all over the carpet, leave for a while, and then brush off. This may need repeating.
3. Dry bran and coarse salt mixed in equal quantities, and then sprinkled thickly on the carpet. Leave on for a while, and then brush off thoroughly.

I hope we shall hear from the Indian lady again—I have given her full address in case any New Zealand listeners may care to write to her.

To Preserve Berries

Dear Aunt Daisy,—I have a problem—we grow strawberries, and, instead of using them all for jam, etc., I wondered if it is possible to preserve them?—"Interested Listener at Karori."

Yes, it is possible to preserve strawberries. I have two very good methods of preserving berries—it is just as good for all kinds.

1. To each level breakfast cup of sugar, add two breakfast cups of water. Boil together for 10 minutes. Place the strawberries—or any berries—(after washing if needed) into hot, sterilised jars, and pour the thick, boiling syrup over them, immediately sealing the jars tightly. The boiling syrup has enough heat to cook the berries. It is absolutely essential that the fruit is picked dry and not in the wet, otherwise it will not keep. Firm fruit must be used, too, of course.

Here is another excellent method from Stratford:—

2. The lady says: "I just fill the jars with firm berries and put into the oven till they are heated well. They will settle down a little, so put an extra jarful to fill up the others. Then I just fill them to the top with boiling water, and shake the bottle, or put a spoon down to let out any air bubbles. Then simply screw down tightly, and put away. It is very simple, and I have been preserving plums, gooseberries, and various other fruits that way since the time that sugar was short during the war. When I use them, I add the sugar and boil up."

Indelible Pencil

Dear Aunt Daisy,—My problem is how to get ink-pencil stain out of a man's grey tweed coat. My husband wore his overcoat to the races, and it was very wet indeed that Saturday. The stands were packed, and evidently someone behind him rubbed their pencil on his back, and he has this horrible

stain right across. I should be very pleased if you could help me.—"N.P.," Upper Hutt.

Well, that certainly was a tragedy, wasn't it? And even if he did make much money, he wouldn't want to buy another coat when that was so good. A lady at Hikurangi had the same problem a few weeks ago, so we advised her to soak the stain in methylated spirits, and then sponge it with cool soap jelly, and then with clear water, to rinse out the soapy water. You could also soak it in de-natured alcohol, which you could get from the chemist, and then sponge it out.

This is the result that the lady at Hikurangi got:—

Dear Aunt Daisy,—Thank you very much indeed for advising me to try methylated spirits for indelible pencil. Yes, it worked wonders, and there is not a trace of the marks left.

Moths In Carpet

Well, Aunt Daisy, I am going to bother you again. I have three lovely carpets, and we will be going away for a number of weeks very

SEND FOR IT NOW

Aunt Daisy And Deanna's Photo

HUNDREDS of applications

have already been received from readers anxious to take advantage of the "Record's" offer of a photograph of Aunt Daisy with Deanna Durbin, for 1/1. This photograph was taken during Aunt Daisy's visit to Hollywood, is eight inches by six, and is printed on glossy paper. A limited supply is still available and readers may secure them by writing to "Aunt Daisy Photograph," care "Radio Record," Box 1680, Wellington, enclosing 1/1 in postal notes or stamps.

soon, and so will have to leave the house closed up, and I was wondering what I could put into the rooms to stop the moths getting in to the carpets.—"Mrs. K.," Hikurangi.

I do know an excellent remedy for moths—it not only kills the moth, but also destroys the eggs after they are laid, and discourages any more moths from coming. It is, however, a patent preparation, and I am not able to mention trade names in this column; but if any reader wants to know what it is, and where to get it, do write and ask me, and I shall be only too pleased to reply by letter. It makes it easier if you enclose a stamped, addressed envelope.

Office Workers' Meals

Dear Aunt Daisy,—Would you give some ideas on meals for office workers. I have three brothers to cook for, and they don't like very heavy meals. As we don't like crayfish or oysters, but just plain food, it is hard for me to vary meals. So, as you have such a lot of experience, I thought you could perhaps suggest some changes.—"Interested," Christchurch.

Well, that is always a hard problem, isn't it, and I do sympathise with you. Here are one or two dishes to be going on with, and, from time to time, I shall try to put some more in the "Record," so watch out!

TRIPE PIE.

Stew one pound of tripe for two hours, and leave it to jelly in the liquid. Line a pie-dish with pastry, put a slice of tender steak (about half a pound) in the bottom of the dish, and then put in the tripe with the jelly clinging to it. Season with pepper and salt, put pieces of butter here and there on the tripe, pour one or two tablespoons of brown gravy over it all, cover with pastry, making a hole in it, and then bake in a moderate oven.

THREE LIVER DISHES.

1. Put in a pie-dish slices of liver then two sheeps' kidneys (cut in dice), one carrot, one parsnip, one onion, and a little cauliflower, or, in fact, any vegetables you can get. Finish with sliced potatoes and bake two hours or until the vegetables are quite cooked. Season with pepper and salt, and one-eighth teaspoon of dried herbs.
2. Wash one pound of liver and kidneys, put in a pie-dish, cover with

sliced apples, then onions and, on top, slices of bacon. Season with salt and pepper, pour over half cup water in which has been dissolved two teaspoons Marmite. Cover with lid and bake one hour and a half. Remove lid the last few minutes to brown bacon.

3. One pound minced liver, one egg, two onions, one cup breadcrumbs, one tablespoon Worcester sauce, half teaspoon cinnamon, one-eighth teaspoon salt and pepper. Mix all, put in pudding mould and steam three hours. Serve hot, with vegetables.

To Waterproof Tents

Dear Aunt Daisy,—Would you kindly tell me the method of waterproofing a tent. I have tried to find out this hint, but without success.—"M.H." of Devon Street.

I have an excellent way—it has been used by lots of people, and always been successful. As a matter of fact, all of these have been used quite a lot, and they are really quite simple.

Mix half pound sugar of lead and half pound powdered alum in a bucket of water. Stir up well and leave for some hours. Pour off into a tub and immerse the tent thoroughly for 24 or 48 hours. Then throw the tent over the line to dry, but do not wring it out. If you find that there is not enough liquid to cover the tent, you can add more, as the mixture is quite strong enough to be diluted. You must see, of course, that the tent is completely covered and saturated.

Now, here is a letter from Paerata, which gives another simple method of waterproofing a tent:—

"Dear Aunt Daisy,—You were talking about waterproofing a tent this morning. I can give you a very easy way. We have been camping every year for the last 10 years, and we have never had any water through the tents, even in the worst weathers. You buy 6d. worth of sugar of lead and put into a small tub of water. Then put in the tent, and let it have a good soaking. Then hang it out to dry. Quite simple, isn't it? The tent we have is nine by nine, and has also a fly with it. This tent was done nearly four years ago. We were told that down on the West Coast of the South Island, where it rains so much, people do their overcoats with this solution.—"L.A." of Paerata."

From Epsom, Auckland, comes another easy method—so we need never have the rain inside on a camping holiday:—

"Dear Aunt Daisy,—The following is a good recipe to waterproof a tent. Soak the tent in a solution of hot, soapy water for 12 hours. Take out and dry in a shady place. Soak the tent again in a solution of 1 lb. alum dissolved in hot water for another 12 hours. Dry again in a cool place. The tent can be folded or rolled up afterwards, without being affected.—"J.A.H." of Epsom."

Saving Soap Ends

Dear Aunt Daisy,—The other day you were asking about using up the ends of scented soaps. Well, this is all I ever do, and it works really well, and is so simple to do. I put the pieces of soap into a smooth piece of clean rag, and tie or hold the ends. Then just pop it into boiling water for a minute or two until soft. Now screw the rag around until it forms the soap into a round ball; then put it all into cold water for a minute. This hardens it up again, and the rag comes off very easily, and leaves a nice round ball. If it is wanted into a square, it can be shaped into a tin, rag and all, and then put into the cold water to firm up. I use all my ends of soap this way, and if there are various colours, it makes an attractive-looking cake of soap, and is a means of using up all the odd bits.—An Interested Listener.

Dear Aunt Daisy,—I heard you read a letter this morning from a lady who wanted to know how to make a cake of soap from small pieces.

Put all into a mug with a little water, and let heat on the stove until melted. Then leave till cold and run a knife round the edge. It will lift out quite easily. If difficult to remove, just stand on stove for a few seconds.

I love listening to your sessions, Aunt Daisy. You seem to cheer up the whole atmosphere. Best wishes.—Mrs. J.A. (Wanganui).

Only "LISTERINE" Me.

TOOTH PASTE FOR Me.

It keeps teeth so white & lustrous

YOU will notice an improvement in your teeth immediately you begin using Listerine Tooth Paste... and after a few weeks they will have a flashing loveliness—buy a tube of Listerine Tooth Paste to-day.

Sweetens THE Breath

THE Beauty Bath FOR TEETH

LISTERINE TOOTH PASTE

1 1/3 LARGE TUBE