

AUNT DAISY'S MAIL-BAG

Gooseberry jam is the subject that commands Aunt Daisy's attention first in the batch of correspondence from her mail bag this week.

Dear Aunt Daisy,—The other day a lady was asking you if seven pounds of sugar was the right amount of sugar in the minced gooseberry jam recipe. Well, I have made a double quantity of it since getting your recipe over the air, and it is just lovely. It set like jelly. I shall always use this recipe now.

I have just taken down the recipe for wholemeal bread, and am very thankful for any wholemeal recipes, because my husband is on a diet. I make lots of those wholemeal biscuits you gave, and if you have any others, I would be very grateful to have them.—Mrs. R.K., P.W.D. Camp.

Thank you very much for writing to me, Mrs. R.K. I am very glad that you were so successful with the minced gooseberry jam. Now I know there are a lot of readers of the "Radio Record" who will not have heard the recipe we are talking about, so I think it would be a good idea to give it before we go any further.

Minced Gooseberry Jam.—Take 1lb. of gooseberries, and mince them. Then boil them with three pints of water for about 20 or 30 minutes. Add 7lb. of sugar, and 1lb. of raspberry jam, and then boil hard for another half-hour, and there is your gooseberry jam!

Well, Mrs. R.K., here is a wholemeal recipe for you to try your hand on. I am sure your husband must get a little tired of his diet, and will welcome a change. These



are Wholemeal Rock Cakes. This recipe makes a large quantity, so you could make half the amount.

Half a pound of butter, half a pound of sugar, five eggs, one and a quarter pounds of wholemeal, half a pound of raisins or dates, whichever you prefer, and half a cup of milk. Beat the butter and sugar to a cream, add the eggs one at a time, and beat for 20 minutes. Add the milk and the flour, and lastly the fruit. Put the mixture in teaspoonfuls on a tray, and bake for 15 minutes.

I am sure that everyone would be interested in the recipe for the wholemeal bread that Mrs. R.K. had taken down, so here it is, too.

Wholemeal Bread.—Five cups of wholemeal, one level dessertspoonful of iodised salt, three cups of warm water, and half a cake of yeast. Dissolve the yeast in the half-cup of warm water, mix the salt in with the wholemeal, then add the yeast, and the rest of the water. Mix all these well together, and put the mixture into a warm, greased tin, and allow it to rise in a warm place for about one hour and a half to two hours. Then bake it for one hour. A good idea when looking for a warm place to put it for the rising to take place, is to stand it on a hot-water bag half full of warm water.

Charming Bouquet

Dear Aunt Daisy,—I am a constant listener to your sessions, and often wonder if our other listeners appreciate your efforts as I do. You are a boon to the women of New Zealand—never sparing yourself to give your best to us all. I have your Cookery Books, which I take great pride in using, always with success. I wish you and yours all the best in life.

There are three women listening to your session at the moment, and we agree by your "methods." You

are 100 per cent. woman, and we wish you the best, to continue your noble work.—Mrs. Mac of Wellington.

Thank you very much, Mrs. Mac, for your letter and for the kind words of appreciation. I was too shy to read it over the air, as speeches of thanks and praise always make one a little self-conscious. You know, we are not handed bouquets all the time, and it is sweet to receive the posties. It reminds me of that old verse:

This world that we're a-living in
Is very hard to beat.
You find a thorn with every rose,
But aren't the roses sweet?

Meringues And Mice

Dear Aunt Daisy,—I am very disappointed in making meringues. My recipe is three whites of eggs beaten stiffly with a pinch of salt added, and when this is very stiff, add five tablespoons of ordinary sugar. I put them on a cold tray covered with white paper, and in a slow oven. I have tried a very cool oven, and find they do not puff up, so now have tried a little warmer oven, but still they insist on sticking to the paper, and don't puff up as I have seen some peoples' meringues do. Can you tell me a way to make perfect meringues? I have made some today for my father's birthday, and much to my disgust, they are sticky underneath, and I can't get them quite off the paper; and I have spent about one hour and a half making them!—Mrs. R., Petone.

Well, Mrs. R., you are certainly having a tussle with the meringues. I learned all about them the other day at Miss Una Carter's cooking demonstration, and here is the method she followed. Take two egg whites, four ounces of castor sugar, one level teaspoon of baking powder, a pinch of salt, and a little extra sugar. Whip the whites until they are so stiff that they will not fall out, even when the basin is turned upside down. If your arm gets tired when you are beating them, you can leave it for a few minutes and do some other little job about the house, and then go back to the whipping. It is always a good idea to use a very big, strong egg-beater—it is quicker, and will last for years. When the egg whites are so very stiff, whip in gently half the amount of the sugar, a little at a time. Do not put all the sugar in at once, as that would make the meringues not so stiff and high when they are cooked. After this sugar has been well beaten in, and the mixture is extremely stiff, fold in the rest of the sugar, and the baking powder. Then put a piece of greaseproof paper on top of the oven tray which has already been greased. It seems funny, doesn't it, to grease the tray and then put the paper on top, but that is what Miss Carter did. Some people wet the paper, and put it straight on to the tray. Then put out the meringue mixture in teaspoonfuls on to the paper, and sprinkle them with the extra little bit of castor sugar. They should then be cooked in a cool oven (about 260 degrees) and will take from one and a half to two hours. Some people leave them in the oven till it is quite cold.

Cute Little Chaps

A novel variation is to put the meringue mixture out in the shape of mice—pointed at one end where its little nose would be, and wider at the tail end. Cut a long strip from a liquorice strap, and put that for the tail. Put two little pieces sticking up for the ears, and either two little bits of liquorice, or else silver cachous for eyes, and dab a tiny drop of food colouring on to give it a little pink nose. The mice can be made in another way, too. Take some large, soft prunes, slit them underneath and slip out the stone. You can then stuff them with almonds, or chocolate, or dates, or a fondant mixture, as you please; and fix in a strip of liquorice-strap for the tail. Press it so that the tail is firm. Then press its nose into shape, add two little silver cachous for eyes, and stick two little bits of liquorice for ears, as before.

These look very comical when they are arranged around one of those dishes of glass or china with a long stem, so that their long curly tails hang down over the edge, and their noses are all turn-

ed to the centre, as if sniffing at the little heap of square pieces of cheese which you have put in the centre of the dish.

Coconut Mice.—Another mixture for the mice is with coconut, and you may like to try this way, too. To half a pound of desiccated coconut, add one pound of icing sugar, a few drops of essence—which ever flavour you prefer—and a teaspoonful of milk. Rub these all together to make a thick dough, and be careful not to get it too wet. Shape into mice, and, as before, add the liquorice tail, ears and eyes, and "pink the noses." Of course, the whole mice can be coloured different shades by using food colouring; you can blend the colours and get such shades as would rival the "pink elephants" which are seen by so many people round about Christmas time! Did you know that you can buy these "colourings" in the three primary colours, and blend them into whatever shades you want? Write and tell me if you want to know more about these.

Dye Off Gloves

Every now and then I get a despairing letter from one of our "Daisy Petals" who is having trouble with a new pair of gloves. One lady described her embarrassment, at a very smart luncheon party, on finding that when she removed her beautiful new gloves, her hands were a startling shade of blue! Various remedies have been suggested—dusting the hands with talcum powder before putting on the gloves; wearing a thin pair of silk gloves inside; and even painting over the inside of the glove with white of egg! None of these ways is really quite effective, and the only comfort is that after a while the dye does stop coming out.

The buyer in the glove department of one of our largest drapers once told me that he had come to the conclusion that the cause of the trouble is acidity in the skin of some people; because he had often sold, say, 20 pairs of a certain kind of glove to as many different people, and found that perhaps three of these would be troubled with dye-stain, and the



others not at all. It is a very old-established shop, and he knows many of his customers quite well, and so was able to get in touch with them and "check up" on the matter.

Here is a letter from Auckland which bears out this theory:—

Dear Aunt Daisy,—I heard you read a letter this morning from a lady whose hands have become stained by her kid gloves. As you said, it is caused by acidity. A friend of mine had the same problem every time she wore kid gloves. She tried everything to try to overcome this rather embarrassing predicament. She found that the best thing was to rub her hands with a good talcum powder just before putting on the gloves. Of course, this acidity is a state of health, and can be checked by diet. My friend was so bad that if she used a needle, it was covered with red rust in a few hours, and useless for further sewing. Also, she ruined the wheel of her sewing machine—it was pitted with rust. Her husband enamelled the wheel, which overcame that difficulty. Hoping that the hint about the powder will help the poor Daisy Petal in trouble; and with kind regards and the best to you for the festive season.—"E.A." of Mission Bay.

Recipes In Rhyme

Dear Aunt Daisy,—As I am home in bed ill, father has allowed me to have the radio by my bedside,



★GLAMOROUS is the word for Norma Shearer, who, after a long absence, returns to the screen in M.G.M.'s historical drama, "Marie Antoinette." Tyrone Power is in the picture with her.

and I listen to the wireless daily, and hear your cheery voice each morning. I have two poem recipes, which I thought you might like. Wishing you every good luck with your session, also a Merry Christmas and a Happy New Year, from—Miss Fourteen.

The first recipe is called "Rocks":

Most people think that Rocks are stones,
And never meant to eat;
But if you'll make the ones I mean,
You'll find them quite a treat.

One cup of powdered sugar take,
Two-thirds of butter add,
And cream together soft and smooth—
Such work will make you glad.

Two eggs, well beaten, go in next,
Then 'tis the flour's turn;
One cup, and half a cupful more,
But any extra spurn.

A teaspoonful of cinnamon,
And one of powdered clove,
An ounce of walnuts chopped, with
Of raisins, that all love.

These added with soda well dissolved
(A teaspoonful, that's all)
In water, hot, 'twill keep the rocks
From an untimely fall.

On buttered tins the batter drop
From spoon—'twill oddly form!
Bake in an oven not too cold,
Nor yet again too warm.

Taste one when done, and you will own
Before you are much older,
The only fault of such a rock
Is that it's not a boulder!

The other one is called "Honey Gems":

For these Honey Gems so sweet,
Take one egg, and well it beat;
Two cupfuls of flour cast
In a sieve, and turn it fast.
As you whirl it ever louder,
Add two teaspoons of baking powder.

Half a cup of sugar neat,
With half a cup of butter beat;
Half a cup of honey pour on,
Flavour with vanilla or lemon,
Keep straight on and do not falter,
Add one cupful of cold water.

Stir all these things well together
Until, as light as any feather,
Drop spoonfuls on to baking tin;
Have oven hot, and pop them in.
In ten minutes' time they will be done,
And be delicious—every one.

Jean's Xmas Cake

Dear Aunt Daisy.—Although I have never written to you before, I listen to your sessions constantly, and am very grateful for all the hints and recipes given by you over the air. I nearly always rest when you "come on," as I have four sons to march off to school before eight o'clock, and four lunches to cut, so you see I am very busy. I have one wee girlie,

nearly four years old—she's sweet. So when all is peaceful, Janice and I sit down and have our cup of tea with you. I am living out of town because of my health. Three years ago I had a very bad nervous break-down—caused through the depression. My husband was fortunate enough to get a job with the P.W.D., so we decided to live in one of the camps. We have a lovely spot amongst a lot of fruit and walnut trees. It makes one feel better just to look at the wonderful green all around.

I feel as if you are an old friend, Aunt Daisy, and today being one of my "nervy days," it is soothing to write to you. I am enclosing a recipe that has always been a standby, and so economical if one cannot afford an expensive Christmas cake. I make it and put it away, and you always have a good fruit cake on hand for the lunches. How those lunches worry me—what to give for a change. Boys get so hungry, and mine are all big healthy sons, and I love them so much. Janice seems like a doll alongside them. I am only thirty-four years of age; and very often people stare at me when I take them all to town, for they will not believe they are all mine.

Well, my dear, that is enough of the family history, and now the Christmas cake. It is delicious, Aunt Daisy, and nice and moist. Someone may like to make it now, for the holidays. I must close now, but it is so nice to think that we can hear your voice every morning. I love the way you speak to the old people. Cheerio for now.—Mrs. C.T., P.W.D. Camp, South Island.

Jean's Cake.—Half a pound of butter, half a pound of brown sugar, and one pound of flour, two pounds of mixed fruit, two tablespoons of golden syrup, three eggs, half a teaspoon of carbonate of soda, and one small cup of milk. Cream the butter and the sugar, add the eggs one by one, and then the golden syrup; sift in the flour, then lastly the cleaned fruit. Then mix in the milk with the soda dissolved in it. It is best to keep the cake for three weeks before eating it.

You have indeed "qualified" very highly as a worthy "link" in the Daisy Chain. Many a lonely woman will envy you your fine, jolly family. What a wise choice to take them out to the country to live! I expect you will look back, in after years, upon this period in all your lives as a really happy time. Little Janice will be a great pet among all those big boys, bless her!

BY order of the Ministry of Public Works all trains of the Turkish State Railways are to be equipped with wireless.