

HOME



HINTS

To remove tea and coffee stains from cups rub with kitchen salt when the china is wet.

Clean chrome plated fittings in kitchen and bathroom with plain flour put on a soft dry cloth. They shine like glass.

When steam runs down the kitchen wall, use a lamb's wool floor polisher on a handle. Dip the polisher in hot water with a little cloudy ammonia and wipe the walls. If the walls are not badly stained with steam, cut out the ammonia.

To have well-polished floors with a non-skid surface after scrubbing and drying, wash over with glue water, making the solution with a piece of glue a little larger than a cake of soap dissolved in hot water. The high gloss lasts four to five weeks.

To remove crumbs from an electric toaster get an old tennis ball, stab a hole in it with a skewer, press the ball and the air will quickly dislodge crumbs.

If the mustard does dry cover it with water and let stand. Drain off the water when needed. The mustard does not lose its flavour.

To save time in cleaning silver, have a prepared polishing cloth handy. Make your own. Place in a basin one tablespoonful of silver cleaning powder, add one tablespoonful of ammonia, pour on to this one cup of boiling water. Stir until dissolved. Soak a clean soft cloth in this mixture, letting it absorb the lot. Then hang the cloth still dripping to dry in the sun. When thoroughly dry, it is ready for use, to polish the silver-ware with a few rubs.

CURRY

Curry Foundation

- 1 apple, chopped.
- 1 onion, chopped.
- 1 oz. raisins or sultanas.
- 3 cloves.
- $\frac{1}{2}$ lemon, juice and rind.
- $\frac{1}{2}$ pint stock or water.
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{2}$ oz. flour.
- Few grains cayenne pepper.
- 1 tablespoon coconut.
- 1 tablespoon curry powder.
- 1 dessertspoon plum jam.
- 1 dessertspoon chutney.
- 1 oz. dripping.

Heat dripping in saucepan and brown the apple and onion. Add flour and curry and stir well. Gradually add stock while stirring. Heat to boiling point, add remaining ingredients and simmer for half an hour.

Meat—1 lb. left-over cooked meat.

Cut up the meat, add it to the curry and cook for only long enough to heat it thoroughly (about 5 minutes).



Henry Williams, Des Cooper and Herb Simms