



A delicious substitute for whipped cream can be made from bananas and egg white. Add one sliced banana to the white of an egg and beat vigorously until quite stiff. The banana will dissolve completely, and the whip will taste very like whipped cream.

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White streakings that appear on furniture can be treated in this way. Mix a small quantity of common salt and olive oil together, until they form a smooth wet paste. Rub the paste gently over the streak, and remove with a soft cloth. It's very effective.

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An old toasting fork is a very handy implement. Use it for loosening the ground between delicate young plants in your garden. It's also good for picking up leaves off the lawn.

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We're always finding new uses for patty tins. Next time you're baking vegetables such as stuffed tomatoes, or even baked apples, put them in a patty tin. Grease the compartments thoroughly, and you'll find the vegetables and stuffing keep their shape very well.

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For chilblain sufferers: Use compound camphor liniment to allieve the irritation of inflamed chilblains. If the chilblains have broken, bathe them in a solution of boracic in tepid water each night and morning. Dry them well, and lightly smear them with boracic or zinc ointment.

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Your stove can do double duty when you are not using it during the day for cooking if you make a top to fit over it. Made of wood or strengthened plywood, such a top would make an excellent extra work-table when the stove is not in use.

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In a small kitchen where space is at a premium, try this space-saving idea. On a square piece of wood or masonite—23 in. x 23 in. is ideal—punch about fifty holes, evenly spaced from one another. Screw small brackets and screw-eyes into these holes, also spacing them apart. The resulting wall board will be an excellent place to hang egg-slice, cooking spoons and forks, and all those kitchen utensils which you need on hand.

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The flour that you use as a base for rolling out biscuit dough, often tends to make the biscuits a little tough. You'll get the same effect without any toughness if you use confectioner's (powdered) sugar instead. It gives the biscuits a little extra crispness, also, they are very appetising.

Here's a mustard sauce that will give a piquant flavour to a steak or grill. Mix $\frac{1}{2}$ teaspoon of salt to one level teaspoon of ground mustard, and a dash of cayenne pepper. Gradually blend this with one cup of sweetened condensed milk and then add $\frac{1}{2}$ cup of boiling vinegar.

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Egg yolks left over after their whites have been used in cooking can be used as an excellent garnish for salads and cold dishes. Place in a small buttered jar or dish and place in a saucepan and cook until egg sets. When cold, cut into small squares and serve with salad.

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You'll get extra-long wear from those handy string shopping bags if you soak the string in an alum solution before making up. Use about one ounce of powdered alum to a quart of water and soak the string in it for about half an hour. Then hang it out to dry.

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If you've tried without success to oil a squeaking door hinge, try this—take the hinge pin out and file a flat line along one side. When the pin is back in place, you will be able to oil the squeaking hinge without trouble for the oil will flow easily along the line.

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If you're lucky enough to have a Mixmaster in your home, or any other electric mixer with a revolving stand, use the stand when you're icing cakes. Place the cake plate on the stand, and turn it slowly with one hand, as you spread the top and sides with icing. The cake will be much easier to manoeuvre and you'll get a smooth effective finish.



Talented young artist, Betty Black, in the grounds of Turramurra Hospital where she has been a patient for some time.