By the way, do you wash your frying pans and wonder why the food sticks? The best cooks never use soap and water or an abrasive to clean their pans. Instead, they wipe them well, when hot, with several pieces of clean paper. The pan may not look so burnished but it can be kept perfectly sweet and clean in this way. If, for some reason you feel you must wash off some pungent odour, melt a little fat in the pan again and wipe that off with paper before putting it away.

Now for a few little first-aid hints for kitchen utensils. If you have a kettle or saucepan lid that has lost its knob, a good solid one can be made by sawing a small cotton reel in half and running a screw through it.

To remove unsightly cement which builders leave on tiles, use three parts water to one part spirits of salts. Apply with steel wool, taking care not to get the solution into the cracks between tiles as it eats away the cement.

If a little salt is added to water in the outer pan of a double boiler, greater heat is produced as brine boils at a higher temperature than water. Salt will not affect the contents of the inner vessel nor harm the outer one if rinsed well after use.

Strong sunlight quickly rots casement curtains. To repair a straight split, damp both edges with thin glue or home-made paste. Carefully iron with the split sides just overlapping. This is scarcely noticeable and will last until the next wash.

Glasses that have stuck together can be separated with no risk to the glass if the top glass is dipped in cold water and the bottom one in warm water.

A cloth dipped in vinegar and rubbed over the burn marks on brass ash-trays will remove all stain. The ash-tray may then be polished as usual with a brass polish.

Tiles are scarce and expensive these days and there is no need to replace the cracked tiles with new ones. Mend the cracks with a home-made cement which is composed of equal parts white lead and silver sand. To this add enough raw linseed oil to make a tough putty. Fill the cracks with the cement and cover with a cloth or paper till set.

If you like mushrooms be sure to take no risks. When cooking, stir them with a sterling silver spoon and if the spoon is discoloured in the process it is an indication that the mushroom is not edible.

Add a few drops of vinegar to the water in which you boil potatoes to prevent them from turning black. And a few cloves tossed in a brown stew give a delicious flavour. Sausages will skin more easily if soaked in cold water for a minute—and dipping in milk before frying prevents the skin from bursting in cooking. And one more quick trick for the kitchen—suet stored in the flour bin will remain fresh so long as it is well covered with flour.

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