General Cleaning

To keep your refrigerator sweet-smelling, place inside a saucer filled with a paste of dry mustard and cold water. It will absorb odours.

Remove rust from galvanised steel or wire screens with fine steel wool or a stiff brush; or apply a layer of paste made from salts of lemon (chemically known as oxalic acid) and water. Let stand for ten minutes, then rinse. Repeat if rust persists.

If the kitchen ceiling is soiled with smoke, spread a thick paste of starch and water over dirty area, allow to dry, and brush off.

SOME BASIC RECIPES

Teacake

For every 2 cups self-raising flour (or 2 cups flour and 4 teaspoons baking powder) allow pinch salt, 2 tablespoons butter or substitute, 1 cup sugar, 3 or 4 tablespoons mixed fruit, 1 egg, 1/2 cup milk.

Pancake Batter

For every cup of flour allow a pinch of salt, 1/2 pint milk, and 1 egg.

Covering Batter

For every cup of flour allow a pinch of salt, 1 egg, and 1/2 pint milk.

Shortcrust Pastry

For every two cups flour allow 1 teaspoon baking powder, pinch salt, 4 tablespoons shortening (any solid type cooking fat), 4 tablespoons water, squeeze lemon juice.

Plain Scones

For every 2 cups of flour allow 4 teaspoons baking powder (or use self-raising flour), 1 tablespoon butter or substitute, 1 dessertspoon sugar, 1 teaspoon salt, 1/2 cup milk.

Sponge Sandwich

To fill 7 in. tins allow 3 eggs, 1 cup castor sugar, 1 cup self-raising flour (or 1 cup flour and 2 teaspoons baking powder), pinch salt, 1 dessertspoon butter, 3 tablespoons hot milk. For 8 in. tins use 4 eggs.

White Sauce

For one pint of milk, allow 2 oz. each of flour and butter or substitute. This makes thin sauce. For medium thickness, use 2 1/2 oz. of flour and butter; for thick sauce, 2 1/2 oz. of each.