



# HELP YOURSELF

Remember raw rice trebles its bulk when cooked, so if a recipe needs 1 cup cooked rice, only use 1-3rd cup raw rice.

For hard-boiled eggs with a firm, delicate texture, NEVER really boil. Cook them below boiling point for 15 to 20 minutes, adding a tablespoon of salt for every quart of water. For at least one minute after cooking, soak in cold water.

Buns are simply iced by popping a piece of cooking chocolate on each one as soon as they're taken from the oven and spreading with a knife dipped in hot water.

When the oven is to be fully loaded, it is necessary to pre-heat it to "very hot," because the temperature drops immediately a number of cold dishes are put in it.

## CAN YOU TAKE A HINT

### When Cooking with Oatmeal

If you crisp oatmeal lightly in the oven before adding to cake or biscuit mixture, it will be lighter and also cook quicker.

### Perfect Poaching

A dash of vinegar or lemon juice in the water when poaching an egg will stop it from spreading.

### Silent Drips

To stop the irritating noise of a dripping tap until a new washer can be fitted, tie a piece of string around the end, leaving a length of string reaching to the sink. The drip runs silently down the string.

### Cork Cunning

After drawing a cork from a bottle, especially if it is a small one, make a slit along the bottom of the cork and in this fix a loop of fine string, tying it at the top. This makes the drawing of the cork the second time an easy matter without the aid of a corkscrew.

### Brushes Last Longer

After using a scrubbing brush or nail brush, stand it on its bristles so that the water won't penetrate into the wooden handle and cause it to rot.

### Meringue Magic

Make a stiff meringue and drop spoonfuls into hot milk and poach. Drain and set afloat on soft custard. A dot of coloured jelly here and there gives the effect of floating islands.

### For a Clean Cut

When slicing cheese or making butter pats, wrap a piece of strong wax paper around the blade of the knife. This ensures a smooth and even cut, but be sure the butter is thoroughly chilled.

### Nylon Washing Notion

When washing only a few nylon garments at one time in a washing machine, place them in a pillow case or mesh bag. Add other items to complete the load that will act as buffers.



A delightful photo taken at the wedding of Mr. and Mrs. Barry Goode of Sydney. The bride was formerly Mavis Jacky of Greenhills, Kempsey.