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Renovate Last Season’s Shoes

By HELEN M. GLOSTER

HAVE you a pair of worn leather shoes, perhaps a pair of gold or silver kid evening shoes that are “rubbed” on the surface? Here is good news for you! Your shoes may be renovated and made to look like a brand new pair by the application of a coat of “Leather Lacquer” which is now available in a wide range of colours including gold and silver.

This lacquer adheres so well that it cannot be softened by the usual paint thinners. It is advisable when buying, to buy also a bottle of lacquer thinner. This may be used for cleaning the hands and brushes, and for removing that odd spot of paint that settles in the wrong place. It is also quite a good idea to wear a pair of rubber gloves while applying the paint.

Requirements.
1 tin leather lacquer (available in ½-pint sizes).
1 bottle of lacquer thinner.
A soft bristle paint brush (½ in. to ¾ in. wide).
Some white spirit or cleaning fluid.

Method.
Clean shoes thoroughly with white spirit. Pay special attention to any greasy spots.
Using the fingers, rub a little lacquer on very worn spots. This builds up a new surface.
Paint over the entire surface of the shoes with a coating of lacquer. Do not over-paint. You will find the lacquer levels out as it dries.
A second coat is seldom necessary. If it is, allow one hour between coats.
If sticky patches appear during painting these are due to grease or wax not removed when cleaning. These spots may be cleaned with a soft cloth soaked in spirit. A second coat of lacquer may be necessary in this instance.
N.B.—Do not use lacquer in wet or humid weather.
This lacquer is suitable for all leather and leather coated fabrics, worn leather, upholstery, etc. Try it on shoes, handbags, car and chair leather. You may even like a change of colour when renovating.

Plastic Coated Fabric.
Leather lacquer in not suitable for use on plastic materials.
A special lacquer is available for use on imitation leather made of plastic. A small portion should be tried on the fabric first to ensure that it dries satisfactorily.

SUKIYAKI
From Japan comes this tasty meat dish. It is a regular Japanese family dish. There are many versions. Here is a simple one:
Ingredients.
Lump of suet.
Thin slices of rump or fillet steak.
Leeks or onions.
Spinach.
Carrots (very thinly sliced).
Bean Curd (cut up).
Any other vegetables (if liked).
Soy sauce.
Sugar.
Sake, sweet wine or whisky (if liked).
Raw egg.
Hot water.

Method.
1. Grease frying pan or pot with lumps of suet.
Fry sliced onions, add soy sauce and hot water.
Add other vegetables and simmer slowly.
Vegetables that take longest to cook are added first. Leave vegetables in layers.
Add bean curd and cook a little.
Add sugar, wine.
Add steak (sliced very thinly) and cook, allowing meat to remain on top of other ingredients.
Just before serving, lift each piece of steak and dip into raw beaten egg. The heat of the meat will cook the egg.
Serve with rice.
This dish may also be made using chicken, pork or oysters.
N.B.—A more elaborate method of preparation of Sukiyaki will be given later.
It will be noticed that soy sauce and sugar appear frequently in Japanese meat dishes.

OYA KO DOMBURI
Oya means parent; Ko means child; Domburi—bowl. (Translation from Japanese.)

Ingredients.
Rice.
Stock.
Soy sauce.
Mushrooms.
Vegetables (carrots, beans, spinach).
A raw egg for each person.
Pickles.

Method.
Cook the rice and keep hot in a bowl.
Have stock, to which is added soy sauce, mushrooms and vegetables.
Cook until ingredients are tender.
Beat eggs and add to mixture just before serving. Cook very gently.
Serve mixture on top of rice.
Pickles may be served with the dish.

CHAWAN MUSHI
Chawan (is a small individual covered bowl).
Mushi (steamed).
The “chawan” may be improvised quite easily in any Australian kitchen by using small china, aluminium or enamel basins with covers.

Ingredients.
\(\frac{3}{4}\) pt. stock (from chicken or fish).
3 eggs for 2 people (or 1 egg per person).
Raw chicken, cut into small serving pieces.
Mushrooms.
Green beans, cut into small pieces.
Spinach (cut or broken).
Soy sauce.
Chestnuts (if available).

Method.
Beat eggs, stir in cold stock, add other ingredients, placing greens on top.
Steam in “chawan” standing in sauce-pan of water.
When cooked, this dish should be like a steamed or baked custard in consistency.
This dish is served with rice, vegetables, pickles. May also be served with broiled fish.
N.B.—There is nothing hard and fast about choice or quantities of many of the ingredients in these recipes.

HAMBURGERS

Ingredients.
4 or 8 rounds of bread for toast, or 4 bread rolls.
Butter.
1 lb. minced beef.
Salt, pepper to taste.
3 or 4 onions.
Little flour.
Frying fat.
Sauce—(tomato, worcester, barbecue)—optional.
Method.
Slice onions finely and fry until a golden brown.
While onions are cooking prepare the mince by adding seasoning and forming mince into four balls.
Using flour, flatten each ball until about 6 inches in diameter or until large enough to cover base of frying pan.
Remove onions.
Using egg slice lift a round of meat into the frying pan and fry quickly on each side.
Serve at once with onion on a slice of buttered toast or between two slices of toast or toasted roll.
Sauce may also be served if liked. Sufficient for 4 people.

A BOOK CARRIER
This book carrier made in crochet was designed to carry a prayer book measuring 5¾ in. x 8 in. The thickness of the book was 1¼ in.

If you wish to make a bag to hold a couple of library books or books of other dimensions measure up the books and make the bag large enough to hold them. The bag was made throughout in plain treble crochet. Pattern may be varied if a more elaborate bag is desired.

Materials Required.
3 oz. netting twine or fine macrume string.
No. 11 aero crochet hook (or similar hook).

Method—Main Part of Bag.
1. Make 47 chain.
2. Make 2 chain to form the first upright, then 46 treble stitches into each of the remaining chain stitches forming 47 upright stitches.
3. Next row. Turn, make two chain 46 treble.
4. Continue, repeating this row until work measures 12½ in. (about 38 rows) end off.

Insets for Ends (2).
1. Commence with 37 chain.
2. Make 2 chain then 36 treble to make 37 upright stitches.
3. Repeat until 4 rows have been completed.
Insert the ends by pinning into position and joining with double crochet.

Handles.
Make about 8 in. long (47 chain).
Work three rows of treble.
Double over and double crochet edges together to make a firm handle.

Pocket.
About 5¾ inches (37 chain).
Work 12 rows of treble (2 chain 36 treble).

To Make Up.
Sew on handles and pockets; sew in the loose ends of twine.
N.B.—It is advisable when making chain stitches, to work a few extra in case the tension is tighter than the model. Work to measurements in preference to number of stitches. If you have too many chain stitches they may be unpicked quite easily.

A pocket to hold purse or offering envelope was attached to the outside.
Directions given are for the bag (pictured).
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