Farm and home

Brenda Cleeve

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A CHILD'S APRON OR SUN-FROCK

ONLY half a yard of material makes a simple apron or sun-frock which opens out flat for ironing. Take a piece of material 18in. x 36in.—larger for an older child—and on the short sides turn a narrow hem or leave the selvedges as they are.

For the top finish, make a ½in. hem or one just wide enough to thread a ribbon. Through this casing, thread a ribbon or tape, long enough to allow the material to be opened out flat.

The bottom edge is finished with a 1in. hem.

To mark the armholes, fold the apron in four lengthways. Where the quadruple fold occurs, measure down 3in. from the top edge. From this mark, measure in 2in. and down another 2in. Mark a curve from one 2in. mark to the other and cut through this curve. When the material is opened out there should be a semi-circular slit on either side, forming the armholes. Be careful when cutting these not to cut them on the centre front fold.

Both edges of the slit may be finished by bias binding or braid.

Draw the neck up to fit the child and tie at the back.

If the garment is to be fastened down the back, the edges will need to be overlapped. Fasten with press studs or buttons.
A NOVEL LAUNDRY BAG

Are you always losing those small items of your wardrobe in the weekly wash? If so, make yourself a laundry bag with pockets for such things and keep your gloves, handkerchiefs and stockings apart from larger items.

To make this you will need $\frac{3}{4}$ yard of 36in. cotton material; 24in. bias binding to match or contrast, and a wooden coat hanger.

For the body of the bag, cut two pieces of material 20in. long x 18in. wide. The remaining 7in. of material can be cut to make the pocket strips 7in. x 18in. (two strips).

Take one of the large pieces of material, fold in halves lengthways and cut a slit 12in. long down the fold, from the top. This slit is then bound with the bias binding to make the opening.

Take the two pocket strips and trim a $\frac{1}{4}$in. hem along one long side on each. If preferred, this edge can be bound or trimmed with braid. Turn a single fold on the other long side of the strips.

The pocket strips are placed in position on the second body section leaving about 1in. at the bottom and a few inches between. Attach the pockets by machining down the raw edges at the sides and along the fold at the bottom. Machine down the centre of the strip to divide each one into two pockets.

To complete the bag, place the two body sections with right sides facing and machine around the four sides. Turn to the right side and press. Place the coat hanger in position through the slit at the top so that the bag may be hung up.

If the coat hanger is shaped, before machining along the top edge lay it on the material and mark the shape on it. The shaped top will hang better on the hanger.

Pockets may also be stitched on to the section which has the opening.
AN ATTRACTIVE SCONE HOLDER

BRIGHTEN up the morning tea tray with an attractive holder for scones or simple cakes, made in plain or checked cotton. For afternoon tea use the same idea in organdie or voile. Materials needed are ¾yd. of cotton material, 2½ yds. of bias binding and 1½yds. ribbon or fine braid for ties.

To Make.

Cut three circles of material 9in. in diameter. An easy way to do this is to mark around a plate with a ball-point pen.

Finish the edges off with bias binding, being careful not to pull it too tightly.

To assemble, take two of the circles and place together. Divide into six equal sections around the edge and stitch the two layers together across the middle to make six pockets.

On the third section, which will be the top one, the ribbon ties are attached first.

Cut the ribbon or braid in halves and mark the circle into six portions as before. These marks are the lines on which the third section will be machined to the other two. Place the ribbon in position so that the pieces cross in the centre and tie between the sections already marked, not on the stitching marks. Sew in position, finishing about 1in. from the edge to allow the ribbons to be tied.

Now place this third piece in position so that the six stitching marks are evenly spaced between those joining the first two sections together.

Machine on these lines, working inward from the edge, as far as the foot of the machine will go. It will not be possible to machine right across as with the first stitching.

When the holder is to be used, tie the opposite ends of ribbon together so that the holder forms a series of pockets each of which holds a scone or cake.

N.B.—If possible, choose a material which has no definite right and wrong side.

SUMMER DRINKS

WITH the onset of hot weather our thoughts turn to cooling food and drinks. What could be better on a hot day than an iced drink flavoured to suit the individual taste? Here are a few tested recipes for summer drinks.

BLACKBERRY SYRUP

Method—
1. Crush berries lightly.
2. Place in a bowl with the citric acid and water, allow to stand 24 hours.
3. Strain off the liquid.

<table>
<thead>
<tr>
<th>Material</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 lb. blackberries</td>
<td></td>
</tr>
<tr>
<td>1½ lb. sugar</td>
<td></td>
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<tr>
<td>1 pkt. citric acid (1 oz.)</td>
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<tr>
<td>¾ pint warm water</td>
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</table>
4. Add the sugar. Heat slowly until sugar is dissolved and mixture just comes to the boil.
5. Pour into bottles while warm. Cork when cold.
6. Use in the same manner as any other cordial.

**CHOCOLATE SYRUP**

1 cup cocoa.
1/4 cups sugar.
Pinch salt.
1/4 cups cold water.
1/2 teaspoon vanilla or almond essence.

**Method**—
1. Place cocoa, sugar and salt in pan.
2. Add water gradually, stirring until smooth.
3. Bring to boil and boil gently for 3 minutes.
4. Allow to cool and add essence.
5. Store in a jar in a cool place.

**ICED COCOA OR CHOCOLATE**

To each cup of chilled milk use 1-2 tablespoons chocolate syrup. For variety flavour with cinnamon, ginger, nutmeg or peppermint essence.

Top with ice-cream or whipped cream for a special treat.

**MINT JULEP**

Juice of 6 lemons.
1 1/2 cups of sugar.
2 cups boiling water.
1/2 cup crushed mint leaves.
Stir to dissolve sugar.

**Method**—
1. Place all these ingredients into a bowl. Cover allow to cool.
2. Strain.
3. To serve, add 3 pints ginger ale (chilled), top with mint leaves.

**FRUIT MILK SHAKES**

Milk shakes flavoured with fresh fruits make refreshing, nutritious drinks for between-meal snacks and are of special value for children and adults.

Have the milk thoroughly chilled and beat with flavouring until well blended.

For the following varieties use 2 cups milk:

**Banana**—Beat in a mashed banana, and sugar if desired.
**Prune**—Add 1 cup prune juice.
**Honey**—Stir in 4 tablespoons honey.
**Orange blossom**—Beat in 2 cups orange juice, a few drops almond essence and sugar to taste.

**PINEAPPLE LEMONADE**

1 1/2 cups sugar.
1 quart water.
rind of 2 lemons—cut into pieces.
Juice of 9 lemons.
2 cups crushed pineapple or chips of pineapple.

**Method**—
1. Place sugar, water and lemon rind in pan. Heat slowly until sugar is dissolved.
2. Boil for 5 minutes.
3. Allow to cool and strain.
4. Add to this syrup the crushed pineapple and lemon juice.
5. Pour over ice chips and garnish with fresh mint.
6. This amount should serve 10 people.

**LEMON SYRUP**

4 lemons.
2 lb. sugar.
1/4 pkt. citric or tartaric acid.
1 pint water.

**Method**—
1. Place sugar, water, acid and juice of lemons into a pan.
2. Boil for 10 minutes.
3. Remove from heat, add grated rind of the lemons.
4. Allow to cool, strain and bottle.
5. Use as any other cordial with plain or soda water.

**SUGAR SYRUP**

A jar of this simple syrup will be found most useful for mixing up drinks quickly. Store in a cool place in screw topped jars.

To make, mix 1 pound of sugar and 1 pint of water. Mix until sugar is dissolved and boil for 1 or 2 minutes.
QUICKLY-MADE LEMONADE
Juice of 6 lemons.
3 1/4 cups of water.
1 cup sugar syrup.

Method—
1. Combine the above ingredients.
2. Chill. Serve with ice chips garnished with slices of lemon, cherries or fresh mint.

This is enough for 6 glasses.

ORANGEADE
Juice of 4 oranges.
Juice of 1 lemon.
1 cup sugar syrup.

Use method as for lemonade above.

ORANGE SYRUP
6 oranges.
1 lemon.
4 lb. sugar.
3 pints boiling water.
2 oz. citric acid.
1 oz. tartaric acid.
1 pkt. epsom salts.

Method—
1. Place grated rind and juice of lemon and oranges into a bowl.
2. Add sugar, acids and epsom salts.
3. Add boiling water and stir until sugar is dissolved.
4. Cover and allow to stand until cold.
5. Strain and bottle.
6. Use as any other cordial.

AN ECONOMICAL SALAD DRESSING
This recipe makes a large quantity of dressing which can be thinned down in small amounts as required.

Mix together—
3 teaspoons of mustard.
1 teaspoon of salt.
1 tablespoon of sugar.

Add—
4 tablespoons of vinegar and stir until all lumps are removed.

Stir in one tin of sweetened condensed milk and beat until all ingredients are thoroughly mixed. Pour into a screw topped jar.

When dressing is required, take a small quantity of the above mixture and thin to the desired consistency with fresh milk.

The unthinned mixture keeps indefinitely in an air tight jar.

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