

QUINCES

QUINCES with their sharp tang are very good to mix with less flavoursome fruits, both in pies and preserves. Quince and apple pie, for instance, is a pleasant change, but remember to cook the sliced quinces till tender before putting into piedish with the apples, for they take much longer to cook. Apple pie is best made with uncooked apples, but quinces need some cooking first.

Quince Conserve

Use half quantities if sugar is short: 7lb. quinces, left whole; 7lb. sugar; 5 pints water. Boil the quinces in the water until soft, but not too soft to handle. Then peel and core them and cut them up. Meanwhile, put half the sugar into the water the fruit was boiled in, and boil for ½ hour; then add the fruit and the rest of the sugar. Boil till it jellies when tested. It should be a rich colour.

Quince Jelly and Jam

(From same fruit)

Pare and slice quinces, and put into pan with sufficient water to float them; boil to a pulp and strain all night through jelly bag. Measure juice and allow 1lb. sugar to each pint. Bring juice to boil, add warmed sugar, then stir till dissolved and boil until it jellies—about ½ to ¾ hour. Put pulp from jelly bag into pan, allow ½ lb. sugar to each pound of pulp and boil till it sets when tested. The skins and cores should be boiled in a little water, which is strained and used as part of the water in which the fruit is boiled.

Quince and Marrow Jam

Peel and mince 3lb. marrow. Cover with 3lb. sugar and stand overnight. Next morning add 2lb. minced quinces and 2lb. sugar. Boil together till will set. If very dry marrow, add a little water.

Quince and Tomato Jam

Peel and core 2lb. quinces and put through mincer. Skin 3lb. ripe tomatoes and cut up. Put tomatoes and quinces in preserving pan with 5lb. sugar, and boil together, adding the juice of one or two lemons. Test after about an hour; may take longer.

Quince Conserve

Peel, core and cut into eighths, the quinces. Weigh. Put into basin. Allow 1 pint water and ½ lb. sugar to each 1lb. fruit. Boil sugar and water 5 minutes and pour boiling on to the quinces. Leave all night. Boil together 2 or 3 hours, till will set, and is a lovely red. May be flavoured with cloves, or with clove essence.

Quince Honey

Peel, core and mince 6 large quinces. Boil peels and cores, strain, and make up to 1 pint with hot water. Make syrup with this pint liquid and 4lb. sugar, add minced quinces, boil for about 2 hours, or till will set when tested. Add juice of a lemon, and half a cup of boiling water before taking up. Should be fine red colour.

Quince and Piemelon Jam

Five pounds piemelon, 3lb. quinces, 6 lb. sugar. Prepare melon and cut into

dice; sprinkle with half the sugar and leave all night. Next day, boil up for an hour. Peel and core the quinces; put peels and cores in saucepan, cover with water and boil gently till pink, then strain. Slice the quinces and cook them till soft in this strained water. Then put melon and quinces all together, add the rest of the sugar, still till dissolved, and boil fast till it will set when tested.

Quince Jam

Wipe quinces. Peel, core and cut into quarters. Put peel and cores in pot, just cover with water, bring to boil. Boil

Bermaline Bread

One cup flour, 1½ cups whole meal, 1½ cups milk, 3 teaspoons baking powder 1½ dessertspoons golden syrup. Put all dry ingredients together; melt syrup and add warmed milk. Mix all together, and add floured raisins or sultanas if desired. Bake 1 hour in a greased tin.

gently till pale pink. Cut fruit into small pieces, weigh, allow an equal quantity of sugar. Sprinkle over sugar, leave overnight. Put all in pan with water the peels and cores were boiled in, no more sugar and no more water. Boil hard about an hour, then gently till a nice red and will set.

Quince Chutney

Six large quinces, 2lb. apples, 1lb. ripe tomatoes, 4 large onions, 2lb. brown sugar, 2oz. salt, 1oz. ground ginger, 6 chillies, ¼ teaspoon cayenne pepper, 1 teaspoon each mustard and curry powder, ½ to 1lb. raisins or sultanas. Peel and cut up all ingredients, mix and cover with vinegar. Boil slowly about 3 hours. Bottle while hot.

FROM THE MAILBAG

To Waterproof Calico

Dear Aunt Daisy,

Would you please tell me the method of making unbleached calico waterproof, as I want to make boys' leggings, which are practically unprocurable ready made, at presents?—J.R. of the Daisy Chain.

I think you had better follow the method of the Link who made raincoats for her three little girls out of a satin evening gown and a floral silk frock. She got from the chemist sixpenny worth of "sugar of lead"—probably about 4oz. This she dissolved in a bucket nearly full of clean water (rainwater is best)—then strained it, and soaked the three little capes thoroughly for about 24 hours. They were then hung out to dry in the shade, without wringing. The next process was to rub them thoroughly, on the outside only, with raw linseed oil. This took approximately 2 weeks to dry; they have since proved themselves really waterproof and most useful. There is one point to be borne in mind, however—make the garments quite big enough, as the oiling appears to shrink them somewhat.

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How important that all your linens should be made to last now that replacements are so hard to come by! Every wash-day pop your things into Rinso's richer thicker suds! With Rinso there's no need for the ruinous rubbing that wears fabrics thin! Those amazing suds coax out dirt carefully and gently.



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Some supplies of Mustard are being distributed. So when your grocer can hand you a tin of Colman's Mustard, make sure you mix just sufficient for each meal and avoid waste. M24

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