

CAPE GOOSEBERRIES

THESE are always welcomed, because, like passionfruit, they give a luxury touch, as well as a delicious flavour, to cheaper and less flavoursome fruits, such as piemelon and apple. Cape gooseberries and apples stewed gently together first, make a delectable pie; and are also particularly good as a steamed pudding. Line a basin with a good suet pastry and half-fill with shelled cape gooseberries. Put a good sprinkling of sugar and a dash of water, and then a good layer of sliced apples. Fill up the rest of the basin with more gooseberries; cover with a pastry top, put a butter paper over, and steam in a saucepan half-full of boiling water, with tightly-fitting lid, for about 2 hours. If preferred, the basin need not be lined with pastry, but simply filled with cape gooseberries and apples, with plenty of sugar and a little water, and just a pastry lid. Steam as before.

Cape Gooseberry and Apple Jam

This is a good recipe. Four and a-half pounds shelled cape gooseberries to 1½lb. green apples. Put 1 tablespoon butter in saucepan and all the fruit (mince or grate the apples). Crush gooseberries, and if not enough juice to start with, add 2 tablespoons water. Allow pound for pound of sugar when soft, and cook till it will set.

Cape Gooseberry and Lemon Jam

Five pounds of cape gooseberries, 5lb. sugar, 1 pint water, and juice of 5 lemons. Put sugar and water in pan, bring to boil; add lemon juice, and, when syrup is quite clear, add gooseberries, which have been shelled, washed and pricked with a needle; boil for about 1½ hours, or until syrup is thick, and falls from a spoon. Do not bottle jam until it is cold.

Green Tomato and Cape Gooseberry Jam

Three pounds cape gooseberries; 1lb. green tomatoes; 1½lb. bananas; 3½lb. sugar; 1 to 1½ cups water (use your own judgment). Boil the hulled cape gooseberries and the tomatoes in the water till soft. Add the sugar, and boil 30 minutes. Add the mashed bananas, and boil again until it will set when tested—about 30 minutes more. The tomatoes may be skinned before using.

Cape Gooseberry Conserve

Four pounds apples, 8 large cups water, 2lb. cape gooseberries. Boil the cut-up apples in the water till soft. Strain through a jelly bag all night, as for apple jelly. Next day, cook the prepared cape gooseberries in that juice till soft, then add cup for cup of sugar (warmed). Stir till the sugar is dissolved, bring to the boil, and boil till it will set when tested. The juice of a lemon may be added if liked.

FROM THE MAILBAG

Is the Refrigerator Spoiled?

Dear Aunt Daisy,

I was away from home for a few weeks and unfortunately left some lemons in my electric refrigerator, and the power

off. When I came home the lemons were all mouldy and so was all the inside of the refrigerator. I may add that I had left the lemons in one of the drawers. Well, I've washed and washed it out and cleaned every bit of it thoroughly, but it still taints everything that is put into it. At present I haven't any butter, for I brought home my ration up to date, and put it into the refrigerator, having cleaned it, and left it open for a couple of days, but it has ruined my butter, and also half of a lamb that I had to put in it.

Now, can you or the Daisy Chain suggest anything to take the taint out? It smells and tastes like ether. Wishing you all the best of luck in the future.—*V.V.H., Wanganui.*

The Wellington agents for the refrigerator tell me that your best chance is to wash it out very thoroughly with hot water and bicarbonate of soda. No other kind of soda, or soap, just the bicarb. Then leave saucers filled with powdered charcoal in the different compartments. The charcoal is best bought from chemists. It is splendid for absorbing taint or odour. One of our Links recovered her tainted butter by bringing it to the boil and then leaving a lump of charcoal in it for some hours. I do not know how she kept the charcoal from colouring the butter—perhaps lump charcoal does not give up any colour—or she may have wrapped it in thin muslin.

Cooking Corn Cobs

Dear Aunt Daisy,

Now as corn is ripening in many vegetable gardens, I wonder if you would pass on to readers this advice about cooking it? We plunge our cobs into unsalted boiling water for from 1½ to 2 minutes, depending on the size and number of cobs, and then drain and serve, leaving the butter, pepper and salt to individual tastes. Everyone whom we have persuaded to try this method instead of the usual 20 minutes cooking, has been entirely converted; as, apart from the saving of gas or electricity, the corn is very much more tender, fresh and tasty. You really need to leave it in the water only long enough to heat it through thoroughly; certainly not more than 2 minutes.

"R." (Christchurch).

To Remove Grass Stains

Dear Aunt Daisy,

I have heard you giving over the wireless a few methods of taking out grass stains. I would like to tell you an easier way than any I have heard you give out—a way I have used for ages—which never fails:—With a knife smear treacle on the green marks; leave on for half an hour or longer, then wash off in nice hot soapy water; you will find there is not a mark left.

I enjoy listening to your session very much. Good luck to you.—*From "Kia Ora," Christchurch.*



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