

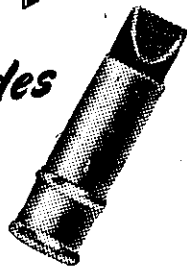


# Smooth & Colourfast Cashmere Bouquet LIPSTICK *In Nine Fascinating Shades*

Orchid Red, Royal Red, Signal Red, Cyclamen,  
Hawaiian Tan, Pink (Natural), Light,  
Medium, Dark.

Listen-in each Monday, Tuesday, Wednesday and Thursday  
at 2 p.m. to 'Editor's Daughter', the Cashmere Bouquet Programme.

COLGATE-PALMOLIVE LTD., PETONE



B4.4

## Why are you whispering?

Is it a secret or something? Oh, merely that  
you've a throat and your voice is gone! You  
want some of those little LIXOIDS—ease  
throat and restore voice in no time. Made  
by Stacey Bros. Ltd., Khyber Pass, Auck-  
land. The name is LIXOIDS. At all Chemists. L9.4



## BLACKBERRIES

**B**LACKBERRIES, like mushrooms, are to thousands of people a free gift. Even in the cities, many people know where there is a blackberry-patch not too far away from a tram or bus terminus; and others save up their petrol for the annual blackberry picnic. Pies, tarts, juice, jam and jelly are all favourites. Perhaps you may find some practical ideas here.

Blackberries and apples combine well for pies or a stewed fruit dessert, served with a good custard-powder sauce, or a blancmange. Another delicious combination is peaches and blackberries — just using those peaches which have to be sliced up carefully because parts of them have brown spots.

### Blackberry and Elderberry

Equal quantities of blackberries and elderberries (stripped from stalks). Put in pan, squeeze to start juice flowing (no water added); and bring very slowly to boil, stirring and pressing with a wooden spoon. Boil for 20 minutes. Allow  $\frac{3}{4}$ lb. sugar to each pound fruit. Add warmed sugar, stir till thoroughly dissolved, bring to boil again and boil hard till it will set when tested, about 20 minutes. Cover while hot. This is an English recipe, is very cheap and is considered quite equal to black currant.

### To Preserve Blackberries

To preserve blackberries, put a few in bottom of jars and sprinkle with sugar, and put more berries and sugar till the jars are filled up. Place jars in oven and leave until sugar is all turned to syrup. Take from oven and seal each jar airtight immediately.

### Blackberry and Apple Butter

Stew sufficient apples and blackberries, separately, to make a cupful each of puree or pulp after straining. Use as little water as possible in the stewing, so that pulp is thick. Then cook the two cupfuls of pulp in a double saucepan (or use a basin standing in an outer pot of water), and mix in a big tablespoon of butter, 2 or 3 egg yolks beaten,  $1\frac{1}{2}$  cups of sugar, and a squeeze of lemon juice if possible. Cook until thick, like lemon cheese, without boiling. Then pot and seal. Very nice in small tarts.

### Blackberry Jam (excellent)

This recipe was worked out a year or two ago by a Link in the Daisy Chain, and I published it then. Each year letters of approval come in. Here it is: To each pound of fruit allow  $\frac{1}{2}$  cup water and  $1\frac{1}{4}$ lb. sugar. Boil fruit and water together for  $\frac{1}{2}$  hour, beat well with egg whisk to break up berries, add sugar and boil until it jellies (20 to 30 minutes).

### Blackberry and Rhubarb Jam

Six pounds blackberries, 3lb. rhubarb cut small,  $6\frac{3}{4}$ lb. sugar. Clean berries, crush in pan. No water. Add rhubarb, simmer about 20 minutes. Add warmed sugar, boil hard till it will set—about 1 hour.

### Blackberry and Plum Jam

Five pounds blackberries, 1 pint water, 2lb. plums, 5lb. sugar. Stew plums and

water till just soft, then add blackberries and boil till all is pulpy—about 15 to 20 minutes, stirring often. Add the warmed sugar, stir until thoroughly dissolved, and then boil hard until it will set when tested. Juice of a lemon added during the last boil will help.

### Blackberry Mincemeat

Put 4lb. blackberries in saucepan with the strained juice of 2 lemons, and a teacup of cold water. Simmer till the fruit is tender, then pass through a sieve. Peel, core and chop eight large cooking apples, add a little grated lemon rind; 4oz. each of currants, raisins, sultanas, candied peel, and sweet almonds. Also add  $\frac{1}{2}$ oz. ground ginger,  $\frac{1}{2}$  teaspoon each of ground cinnamon and cloves, and 1lb. sugar. Stir well into the pulp, put into jars and seal.

### Blackberry Surprise

Stew enough blackberries to almost fill a piedish. If they are the small, seedy kind, it is nicer to pass them through a sieve after they are cooked. Cream together 2oz. butter and 2oz. sugar. Add 4oz. flour, and  $\frac{1}{2}$  teaspoon baking powder. Mix well together, and sprinkle evenly over the top of the hot fruit, and bake to a nice light brown. Serve with a good custard, or mock cream.

## FROM THE MAILBAG

### Fritters for Breakfast

Dear Aunt Daisy,

This is a favourite breakfast with my family—makes enough for six hungry people.

### Wholemeal Fritters

Two eggs beaten with half a breakfast cup of water;  $\frac{1}{2}$ lb. raw mincemeat added to egg mixture; a teaspoon of salt and a little pepper. Thicken to fairly stiff batter with wholemeal (no rising). Fry in a little fat till brown, both sides, and finish in the oven, if using a range, but may be finished in frying pan. Made with brains instead of mincemeat, these are a delicious change.

This is a most nourishing breakfast, and my three growing sons never tire of these wholemeal fritters. — Sincerely, Freda, Papanui.

### Rosemary for Hair

Dear Aunt Daisy,

I have heard that rosemary is good for the hair. As we have a shrub of this in the garden, will you please tell me how to use it?

I have tried the salt and soap method for mildewed curtains which you published in *The Listener* some time ago. I put them out on the lawn all night in a good frost, and only had to do it once.—Sincerely, V.S., Kainui.

I'm glad the mildew cure worked well. I'll repeat it here for the benefit of those who missed it:—Damp the mildewed marks, rub them with soap, and then lay on a paste of starch and cold water. If starch is difficult to get, salt may be used instead; or half salt and