

CAPE GOOSEBERRIES

CAPE GOOSEBERRIES are more popular every year. They combine well with apples both as a dessert and in preserves. Pineapples also go well with cape gooseberries; and lemon juice added to them in a pie makes a really wonderful dessert. Try these suggestions.

Cape Gooseberry Pie

Cook sufficient cape gooseberries in water with sugar to taste, and the juice of a lemon. This may be done in a saucepan; or in a covered dish in the oven, which is better. When nearly cooked, add about half as much sliced apple, and cook a few minutes longer. Cover with good pastry—puff or short—bake a nice brown, and serve hot or cold.

Cape Gooseberry and Apple Jam

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

Cape Gooseberry Conserve

Four pounds apples, 8 large cups water, and 2lb. cape gooseberries. Boil the cut-up apples in water till soft. Strain through jelly bag all night. Next day cook berries in that juice until soft—then add cup for cup of sugar, stir till dissolved, and boil till it will set.

Cape Gooseberry Chutney

Two and a-quarter pounds berries, pricked, ¾lb. onions, ½ pint vinegar, 10oz. brown sugar, 6oz. seedless raisins, 1 level teaspoon ground ginger, 2 level teaspoons salt, ½ teaspoon cayenne. Put all prepared ingredients into a pan with sugar, ginger, vinegar, salt and cayenne. Cook gently, keeping well stirred until sugar is dissolved. Then boil gently for ¾ hour.

Cape Gooseberry, Passion Fruit and Melon Jam

Six pounds melon, 1½lb. cape gooseberries, 16 passion fruit, 6lb. sugar. Cut melon into blocks, and shell gooseberries. Cover with sugar, stand 24 hours. Boil 2 to 3 hours. Put passion fruit in when jam boils.

CHINESE GOOSEBERRIES

THESE do very well in New Zealand, especially around Auckland. They are very delicate and delicious eaten plain—just cut in halves like passion fruit and scooped out with an afternoon teaspoon. Or they may be peeled and cut in slices for fruit salad. Notice the pretty formation of the slices. A Link in the Daisy Chain worked out this Jam Recipe. I tasted it and found it delicious:—Cut the gooseberries in half and scoop out the pulp. Have the bottom of the saucepan barely covered with half water and half lemon juice, put in the pulp, and boil till cooked. Then add ¾ cup sugar to each cup of pulp. The grated rind of a lemon may also be added. Boil till it

will set when tested. Orange may be substituted for lemon.

Chinese Gooseberry Chutney

Twelve Chinese gooseberries peeled and cut up, 3 medium-sized onions grated, 1 large banana cut up, 2 lemons peeled and cut into chunks, 1 small cup sultanas or raisins, 1 teaspoon ground ginger, ¼lb. preserved ginger (optional), 1 large cup brown sugar, 1 dessertspoon salt (a little less), ½ teaspoon pepper, 1 large cup vinegar. Put all into saucepan, just cover with vinegar, and simmer about 1½ hours. Mash with potato masher (do not strain through colander). When cool, bottle and cork well.

FROM THE MAILBAG

Tea Stains on Blankets

Dear Aunt Daisy,

Could you advise me about this: Some time ago my husband spilt a cup of tea over my blankets. I want to wash them now, and am wondering if I can get those stains out before washing them. I would appreciate your help very much. —Q.D.

I think borax will do the trick. Damp the stained places with warm water, thoroughly, and rub in dry borax. If the stains have gone through, rub both sides. Then roll up and leave for some hours. Wash the place in cool suds; the stains should be much paler, if not quite gone; and the subsequent washing of the whole blanket will finish the work. Actually, it is best to sponge a tea stain when freshly done with VERY hot water—on the principle of weakening tea by adding more and more hot water till the tea is quite gone. Another method, practically certain, is to soak the stained place in a saucer of glycerine for some hours. Then work it a little with the fingers, and wash in warm suds.

Removing Nail Varnish

Dear Aunt Daisy,

Unfortunately while some of my summer woollies were away stored, for some reason or other a bottle of nail varnish kept them company, and the polish leaked on to a very finely-knitted white cardigan—three big blobs of pink. Can you please tell me how I can remove the varnish?—P.L., Wanganui.

If you cannot now get the Nail Polish Remover from your chemist, as we used to do, ask him for a little Amylacetate, and soak the places well with that. Acetone is another remedy—or even methylated spirits, the clear kind, also from the chemist.

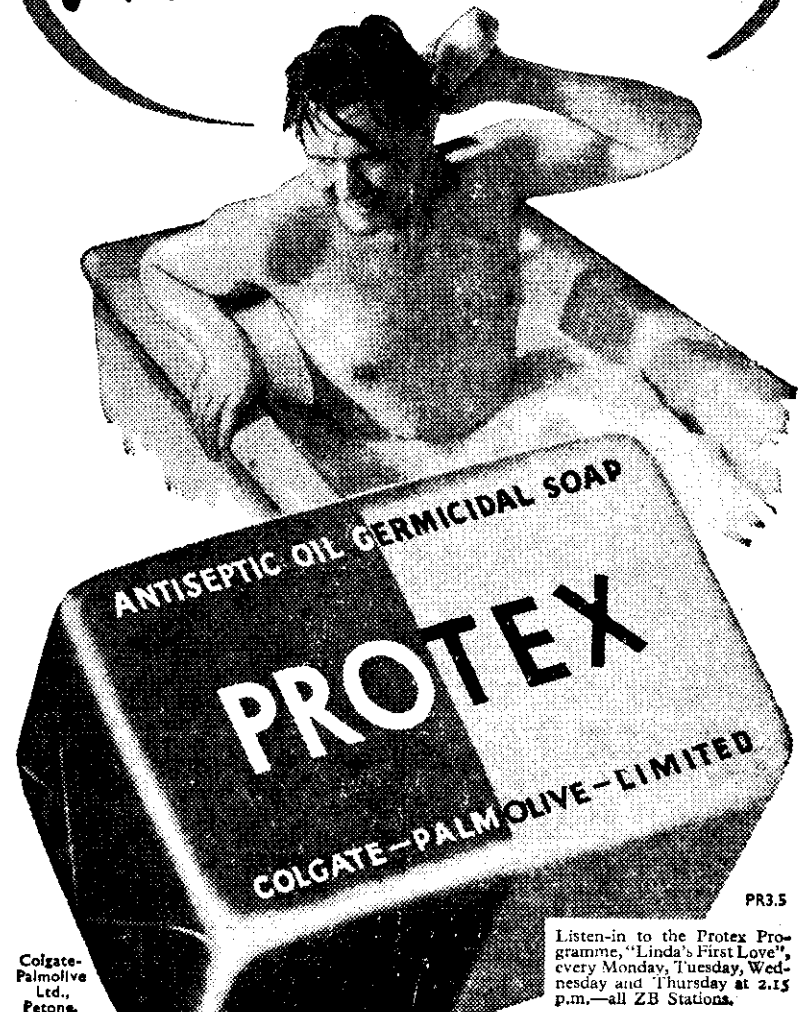
Coburgs

Dear Aunt Daisy,

I have been making those little cakes called Coburgs quite often lately. They are very nice and keep soft for weeks. I used lard instead of butter this week, and they were just as good! Every good wish.—From Mt. Eden.

COBURGS.—Six ounces flour, 3oz. sugar, 4oz. butter, 1 teaspoon nutmeg, 2 tablespoons golden syrup, 1 teaspoon baking soda, ½ teaspoon cinnamon, 2 eggs. Beat butter and sugar to a cream, add eggs and other ingredients. Bake in paper cases on cold oven shelf

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