



Protex, the antiseptic soap without an antiseptic odour, makes every inch of your skin feel shower fresh, glowing with health, COMPLETELY FREE FROM PERSPIRATION ODOUR. After work and after play, you need PROTEX... and also... did you PROTEX yourself this morning?

Listen-in to the Protex Programme, "Linda's First Love", every Monday, Tuesday, Wednesday and Thursday at 2.15 p.m.—all ZB Stations.

Colgate-Palmolive Ltd., Petone.

HANSELL'S

"CLOUDY for strength"

FOOD FLAVOURINGS

"The Essence of Success"



PIE MELONS AND PUMPKINS

THESE useful members of the ground-vine family are now in good supply, and any suggestions for using them, which you may be able to send in for the benefit of the younger links in our Daisy Chain, will be published in this page. One good hint came in lately. The writer said that it is no use trying to make jam from under-ripe pie melons. They must be matured. If you need only a small quantity therefore she advises you to buy part of a large ripe melon in preference to a small under-ripe one. They should ripen on the vine.

There is a knack in making melon-jam. If over-boiled even a little it becomes very stiff and sugary. The juice of one or two lemons will help it to set; or a dash of citric or tartaric acid when this is once more available. It adds a zest to the flavour too. Another good idea is to boil one or two chillies with the jam (tie them in a muslin bag) and remove them afterwards; or add a pinch of cayenne pepper.

Preserved ginger is still too scarce and expensive to use in melon jam although of course it makes it more delicious than anything else; and there are no dried apricots either or tinned pineapple. Much can be done however by adding pineapple or ginger essences to the jam after it has been lifted from the fire. Always add flavouring when the boiling is finished; and taste the mixture to find out the necessary quantity. As a general rule, in making pie melon jam, use a pound of sugar to a pound of cut-up melon, and sprinkle half of this over the fruit the night before. Next day boil up the mixture, which will be quite wet enough then add the remainder of the sugar and any fruit you may be combining, stir till the sugar is thoroughly dissolved; then boil fast till the jam will set when tested. I will give some pumpkin recipes next week. Here are the pie melon ideas:

Melon, Cape Gooseberry and Passion Fruit Jam

Six pounds of melon, 1½lb. cape gooseberries, 16 passionfruit, and 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.

Melon and Quince Jam

Five pounds melon, 3lb. quinces, 6lb. sugar. Peel the melon, remove seeds, and cut into dice. Sprinkle half of the sugar over melon, and leave all night. Next morning boil for 1 hour. Pare, core and cut up quinces, and stew till soft in some of the juice from the boiling melon. Then put both together, add rest of sugar, and boil till it will set when tested.

Melon and Passion Fruit Conserve

To 3lb. melon (peeled, seeded and cut into dice) allow 3lb. sugar, 1 pint water, rind of a lemon, about ½ cup lemon juice and ½ dozen passionfruit. Put in

pan the water and sugar, and when sugar is dissolved, add the melon, lemon juice, and rind cut very finely. Boil for about 3 hours or till the melon is clear, and then add the pulp, etc., from the passion-fruit, and boil a little longer—remove scum as it rises, but this conserve does not need much stirring.

Pie Melon and Tree Tomato Jam

Three pounds pie melon (after peeling and seeding), 2lb. tree tomatoes (skinned). Put all through mincer, add the juice of 1 or 2 lemons and stir 5lb. sugar well through. Bring slowly to the boil, stirring often, then boil briskly till it will set when tested. A nice firm jam.

Pie Melon Jelly

This is very delicate in flavour, and takes the place of breakfast marmalade with many people. Cut into pieces 10lb. melon, using both skins and seeds. Sprinkle over 1½lb. sugar and leave all night. Also cut up 9 lemons, cover with boiling water and leave all night. Next day boil all together till soft, and strain through jelly bag, allowing plenty of time. Then measure the juice and allow cup for cup of sugar. Bring juice to the boil, add sugar, gradually (warmed is best), stir till dissolved, and then boil fast till it will set when tested.

Melon and Raspberry Jam

Take 6lb. melon (weighed after peeling and seeding) and 6lb. sugar. Cut up melon, sprinkle layers with sugar, and leave overnight. Next day, boil until tender, and add either 3lb. raspberry pulp and 3lb. sugar, or a 2lb. tin or jar of raspberry jam and NO sugar. Boil till it will set when tested.

FROM THE MAILBAG

Hint for Quince Jam

Dear Aunt Daisy,

Is this hint any good to you?

When making quince jam or honey boil the quinces in water till soft, and you can then scrape the fruit from the core. This saves peeling and coring. I put a cup of sugar to a cup of pulp. You cannot tell that the quinces are not peeled. — Yours truly, A. Listener, Christchurch.

Thank you very much. No waste in this method.

To Waterproof Working Boots

Dear Aunt Daisy,

The topic of waterproofing working boots came up the other day, when we were talking, and my hubby said, "How about asking Aunt Daisy? If she does not know I'm sure she will get to know, somehow, of a really good mixture." We have bought many preparations, but they don't seem really satisfactory, so if you can tell us, we shall be very grateful. — Kindest thoughts from Ohakune.

Yes, here is a recipe from a man who has used it for years. You will need 1lb. of mutton fat, two tablespoons of kerosene and a piece of beeswax the size of a walnut. Heat these together on the stove, being VERY CAREFUL to keep them clear away from the flame. Heat