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MARMALADE TIME

OUR fine big New Zealand grapefruit are now coming in, and we must look up our marmalade recipes. Sugar will be the difficulty this year, but one can make a little at a time, as opportunity offers. As a matter of fact, home-made jam and marmalade are best made in comparatively small quantities. One very good housekeeper, who has sent us many a good recipe, always makes her excellent marmalade in the proportion of one orange (or lemon, or grapefruit) to one pint of water and one pound of sugar and never has a failure. Here is her recipe:—(you could try substituting honey for sugar)

Elizabeth's Marmalade

One grapefruit, orange, or lemon; 1lb. sugar, 1 pint water. Slice up the fruit very finely. Cover with the water. Leave for 24 hours. Bring to boil and simmer steadily till the skin is soft. Then add the warmed sugar gradually; stir till thoroughly dissolved; and then boil fast till it will set when tested.

Manawatu Marmalade

Like so many good recipes, this one is the result of an experiment. Three large grapefruit; one lemon; 4lb. sugar. Boil the fruit whole, in sufficient water to cover, for 10 minutes. Then slice the fruit very finely and put it back into the water, which must be made up to 3 pints. Put in also the 4lb. of sugar, stir up well, and leave 24 hours. Then bring it slowly to the boil, stirring often. Boil steadily until it will set when tested on a cold saucer.

Prize Marmalade

In this recipe, the fruit is minced, which is not considered the correct way to make marmalade. Nevertheless, a jar of it was awarded a prize at a show. It is very easy:—Two good-sized grapefruit; 1 sweet orange; 6 breakfast cups water; 4½lb. sugar. Mince the fruit, add the water, and leave overnight. Next day, bring slowly to the boil and boil for half an hour; then remove from fire and leave till next day. Bring again to the boil, add gradually the warmed sugar, stirring till properly dissolved; then boil fast till it will set when tested.

Blenheim Marmalade

This is also a home-tested recipe. Slice up finely 4 grapefruit, or marmalade oranges, and 2 lemons. Cover with 7 cups water and leave soaking for 48 hours. Then boil for an hour; add gradually 4lb. of warmed sugar, stir till well dissolved, and boil 1 hour, or less, till it will set when tested. The sender of this, a Blenheim Link in the Daisy Chain, said that she always adds one extra cup of sugar and one of water.

Grapefruit and Carrot Marmalade

Two good-sized grapefruit, 5 medium carrots, 3 pints water and 4lb. sugar. Soak the finely shredded carrots (or they may be minced) and the thinly sliced

grapefruit in the water for 24 hours. Then boil for one hour. Stir in the warmed sugar gradually, return to boil slowly; then boil fast till it will set when tested.

Five Fruit Marmalade

One large cooking apple, 1 large sweet orange, 1 grapefruit, 1 large carrot, 1 lemon. Grate carrot, cut apple into cubes, cut oranges and lemon in usual way. To 1 cup fruit, mixed, add 3 cups cold water, let stand till next day, then boil 1 hour. Then add 1 cup sugar to 1 cup pulp and boil 1 hour. (Seems a lot of water, but is all right.) It takes about 5lb. sugar and makes quite a lot of marmalade.

In recipes specifying lemons, these can be omitted, and one large grapefruit for each 2 lemons substituted.

FROM THE MAILBAG

Honey in Jam-making

Dear Aunt Daisy,

I have heard you talking about jam made with honey, and would like to know just how, because we have our own bees. I always preserve my fruit with honey, but have never heard of jam being made with it. Would you please send me the recipe for same?—A Small Link in the Daisy Chain.

Just use the honey exactly as you do the sugar, except that you may use a little less, on account of the moisture in honey. Some people add half the necessary honey to the fruit, with the water if any is included in the recipe, and after stirring it well, leave all to stand for an hour or so. Then proceed as usual—heat it slowly, stirring constantly, and boil till fruit is soft. Then add the remainder of the honey, and stir till dissolved; then boil until it will set when tested.

MARMALADE WITH HONEY.—This has been successfully made exactly as if using sugar—3 grapefruit or poor-man's oranges, 1 lemon (or 4 grapefruit); 4lb. honey; 6 cups water. Slice fruit very thinly, and pour the water over. Leave for 24 hours. Then bring to the boil, and allow to boil fast for 1 hour. Add honey, stir till dissolved thoroughly, then boil fast till it will set when tested.

Amyl-Acetate for Paint

From National Park comes a request for a method of removing paint from a summer crepe frock. I suppose this has been left on since the weather was warm enough to wear a summer frock!

A pity, because it is much easier to remove any stain immediately it is done. Try Amyl-acetate for this paint! Fold up a clean towel into a pad, and place it under the stained place. Then soak and gently dab the place with a clean soft white rag saturated with amyl-acetate. Change the rag as soon as soiled. Treat both sides of the material, so that the place is well soaked. Sponge off finally with clean suds and rinse well.

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