

GOOSEBERRIES

GOOSEBERRY JAM has passed through a period of unpopularity, and has come into its own again with the up-to-date recipes which produce a jelly-like and fresh flavoured preserve. Try this original recipe from a Lyall Bay Link in the Daisy Chain.

New Gooseberry Jam

Two pounds of gooseberries; cut these up into 3 or 4 pieces and put into saucepan with 2 cups of water, 4 cups of sugar (warmed a little) and the juice and pulp of 2 nice lemons. Bring to the boil, stirring often, and boil for approximately 2 hours, or until it will set when tested. Strain before bottling. Cover when cold.

Gooseberry Jam

(Ministry of Food, England)

Four pounds nearly ripe gooseberries; 3lb. sugar; 2 pints water; small piece of butter. Bring sugar and water to the boil, making sure all is dissolved. Boil hard for 5 minutes, add butter. Add fruit which must be quite dry; and boil hard till it will set—25 to 30 minutes.

Green Gooseberry and Cherry Plum

Take 3lb. green gooseberries, 3lb. cherry plums, $4\frac{1}{2}$ to 6lb. sugar, 3 quarts water. Boil fruit and water half an hour, or till soft. Add warmed sugar, let dissolve, stirring. Boil quickly till it will set when tested.

Another Gooseberry Jam

Allow 2lb. of sugar and 2 cups of water to every pound of gooseberries. Boil the fruit and water together for 20 minutes. Then add the sugar and boil fast for approximately 40 minutes, or till it will set when tested. See that all the sugar is thoroughly dissolved before the fast boiling.

Baked Rhubarb Pudding

Mix together 2 or 3 tablespoons each of brown sugar and butter. Smear it thickly all over the inside of a basin. Make a stiff dough with 2 cups flour, $\frac{3}{4}$ cup shredded suet, 2 teaspoons baking powder, a little salt and cold water to mix. Cut off one-third of the dough and put aside; roll out remainder and line basin, already spread with butter and sugar. Cut up rhubarb and half fill basin. Add enough sugar to sweeten and enough water to make plenty of juice. Then add remainder of rhubarb. Roll out remaining dough, put on top of pudding and bake in a quick oven for 1 hour. Turn out pudding on hot dish and serve with cream or custard. Apple may also be used—flavoured with cloves.

Gooseberry and Apple Fluff

Cook a pound of gooseberries in a saucepan with a little water until soft. Add sugar to taste and leave till cold. Peel and slice $\frac{1}{2}$ lb. apples, stew them, and pass through sieve. Put the gooseberries in a serving dish, and pour over them the sieved apples. Now beat up yolks of 2 eggs with a pint of milk and a little sugar, and stir over low heat

until thickening. Stir in $\frac{1}{2}$ oz. of gelatine previously dissolved in a little of the milk; and then the stiffly beaten whites of the eggs. Flavour with vanilla or almond essence, and pour all over the fruit. Leave to set. Serve with cream, (or top milk).

Gooseberry and Prune Compote

Cover $\frac{1}{2}$ lb. of washed prunes with a pint of hot water, and soak for 12 hours. Then stew slowly in same water for 15 minutes; sweeten with honey or sugar to taste. Add $\frac{1}{2}$ lb. of gooseberries and simmer all together till soft. Serve cold with baked custard or junket.

Green Gooseberry Marmalade

Take 3lb. green gooseberries, 2 lemons, 5 small breakfast cups water, 6lb. sugar. Shred the lemons as for marmalade. Cover with 2 cups of boiling water, and leave all night. Next day, boil up with gooseberries and the other 3 cups cold water, for an hour. Add warmed sugar, stir till dissolved. Bring to boil, and boil hard for not more than 10 minutes. It is delicious, and green in colour.

Green Gooseberry Chutney

Top and tail 2lb. green gooseberries; put in a pan and add 1lb. chopped prunes, 1lb. raisins or sultanas, 1lb. sliced onions, 2oz. ground ginger, good pinch cayenne, small teaspoon salt, 1 quart vinegar, and boil till the fruit is pulpy. Add 1lb. of brown sugar. Stir till the sugar is dissolved, and boil about 1 minute. Bottle.

FROM THE MAILBAG

Tainted Thermos Flask

Dear Aunt Daisy,

With regard to this question in *The Listener* of November 2nd, perhaps after all, the trouble is not in the container-part of the thermos flask.

I suggest a close examination of the cork. Corks cause much trouble, and once a cork becomes tainted with anything bad, the only thing to do is to change the cork. For a makeshift cork, or stopper, cut a potato, or better still a kumara to fit. To make it easy to pull out, place it in a pocket of muslin or cotton rag.

Several other correspondents have also suggested that the cork is the chief trouble; and that you should boil it in salt and water, to clean it, and always cover it with grease-proof paper before putting it in the flask. It is best to carry milk separately, and not put any in the flask.

Ink Stains on Rayon

Dear Aunt Daisy,

Could you please tell me if there is a way to remove ink stains from a child's coloured rayon frock? I have tried ordinary washing as soon as possible after the accident, but the stain is only partly removed.—Yours appreciatively,

Regular Reader, Timaru.
Salts of lemon will remove the ink stain, and should not hurt the colour in the rayon if rinsed well afterwards in plenty of water containing a little baking soda. Ask the chemist how much to dilute it. Could you try this first on a

(continued on next page)

Pretty
as a
picture...



but a failure in a close-up

Don't be a long-distance beauty . . . give your teeth faithful care with Colgate Dental Cream. Thorough brushing, night and morning, sends an active, penetrating foam right into the crevices of the teeth, searching out and removing every trace of decaying food particles and acid deposits which cause so much dental trouble and bad breath.



COLGATE
RIBBON DENTAL CREAM

IN THE BRIGHT RED CARTON

COLGATE-PALMOLIVE LTD., PETONE.

PLAY SAFE

It cleans your
breath while it
cleans your teeth

D9.5

HANSELL'S

FLAVOURING
ESSENCES



The Essence
of Success



Made by
Hansell Laboratories Ltd., Masterton