

PLUMS IN PRESERVES

PLUMS are a splendid standby in making preserves, both sweet and savoury. They are useful, too, for combining with more expensive and less plentiful fruits, such as black currants, and all the berries.

Plum and Strawberry Jam (or Loganberry or Raspberry)

Boil till soft 4lbs. plums and 2 cups of water. Press carefully through a sieve, leaving only the skins and stones. Add 2 pounds of loganberries, strawberries or raspberries, to the pulp, and bring back to the boil. Then add gradually 5½lbs. of warmed sugar, and stir well over moderate heat until the sugar is properly dissolved. Bring up the heat and boil fast until the jam will set when tested on a cold plate. You can vary this jam according to the fruit available; and you can even manage without scales. Just cover your plums with water, in the preserving pan or saucepan, and boil till soft; then strain. Bring back to boil, adding an equal quantity of berries, or less, or more, according to what you have. When the berries are cooked, too, measure all with a cup, and add the same number of cups of sugar except one (8 cups pulp, 7 cups sugar). Warm the sugar first, so that it will dissolve quickly. Stir until you are sure it is properly dissolved, and then give the jam a "rolling boil" until it will set when tested—perhaps half an hour. The reason for straining the plum pulp first is to make the jam seem like all berries.

Rich Plum Jam

Boil 3lbs. firm plums in 3 breakfast cups of water till soft. Add gradually five breakfast cups of sugar (warmed). Stir till dissolved and then boil fast till jam will set when tested. Remove stones as they rise to the surface. Cool a little before bottling.

Honey in Jam Making

Crush the fruit slightly and allow ¾ to 1 cup honey for every cup of fruit. Add half the honey to the fruit and stir well. Allow to stand for an hour or so. Heat rather slowly, stirring constantly; boil for 10 minutes. Then add the remainder of the honey, stir well, and boil as usual till it will set when tested. If water is used, cut down the quantity by about one-fifth.

Plum Chutney

Six pounds of plums, 3lbs. apples, 3lbs. onions, 2lbs. sugar; ¼lb. salt (bare), 1 level teaspoon pepper; 1 level teaspoon mustard, 3 cups vinegar, a small piece garlic cut finely, 1 dessertspoon each whole allspice and pickling spices, ½lb. each of dates and raisins and preserved ginger (if available). Peel, core, and quarter apples, cut onions fine. Boil plums in vinegar, put through sieve. Add apples, onions, and other ingredients, stir well, and boil two hours. Have ginger chopped, and spices in a muslin bag. Remove before bottling.

Plum Sauce (with onions)

Six lbs. red plums, 3lbs. brown sugar, 1 tablespoon salt, 3 pints good vinegar, 1 small dessertspoon cayenne, 3 large

onions, 3 large cooking apples, ½ oz. allspice, ½ oz. cloves, ½ oz. bruised ginger. Boil all 1½ hours. Strain and bottle.

Plum Sauce (without onions)

Six pounds plums, 3 pints vinegar, 3 lbs. brown sugar, a handful bruised ginger, 6 teaspoons salt, 1 teaspoon cayenne, 1 oz. cloves. Grease the preserving pan, and boil all for two hours. Strain through colander, bring back to the boil, and bottle.

Plum Sauce (with garlic)

Four pounds of plums, 1½lbs. sugar, 1 teaspoon ground cloves, 1 teaspoon

Chocolate Ice Cream

(No Sugar.)

Mix 1 tin of condensed milk with twice that amount of good milk, in a basin. Take one cupful of this mixture and bring ¾ of it to the boil in a small saucepan. Mix the remaining quarter with a dessertspoon of cocoa to a smooth paste. To this add the boiling milk. Stir well, and pour all into the bowl of original mixture. Pour into freezing trays, and when nearly frozen take out and beat with beater. Add a few drops of vanilla essence and some chopped nuts. Put back into trays and give one final beating when hard. Serve in sundae glasses with vanilla waters and a little whipped cream (when available).

ground ginger, 1 teaspoon salt, 1 teaspoon cayenne pepper, 2 pints vinegar, 2 oz. garlic. Boil all for two hours. Skim off stones. Put through sieve, and bottle airtight.

FROM THE MAILBAG

The Clever Bachelor

Dear Aunt Daisy,

On the air one morning you talked of Golden Sausages. I want you to talk about golden syrup! The problem is this. I have plenty of fruit but no sugar. I made some black currant jam with golden syrup and beyond a dull purple colour it is O.K.

Now will this keep as if boiled with sugar? I have asked my lady friends about the use of golden syrup, but they have never attempted it, so it was left to a bachelor to give it a go. Poor things, they were only made out of the rib of a man, and I hardly expected any had the gumption to make an effort!

New Brighton Bachelor.

Could it be that your lady friends have far TOO MUCH "gumption" to make jam with golden syrup! The flavour of the jam will be certainly not quite the same, and I think the acidity of the syrup will cause fermentation. However, don't let me discourage so adventurous a spirit; but do watch your jam, from week to week, and if it does ferment, just take it out of the bottles and boil it up again, adding a little citric acid, and then re-bottle. If I, too, may be a lady friend, will you let me

know what happens, both as to flavour and keeping quality? Honey, now, is a very different proposition. Lots of people use it for jam making, very often using half sugar and half honey. Honey being a natural sugar does not lead to fermentation. Use a little less honey than you would of sugar—a little over ¾ cup instead of a whole cup; and if water is used, cut it down by at least one-fifth. Add half the honey to the prepared fruit. Stir it well and allow it to stand for one hour. Heat rather slowly, stirring constantly, boil for 10 minutes, then add the remainder of the honey. Stir till well dissolved and then boil fast till it will set when tested.

Removing Dye Stains

Dear Aunt Daisy,

Please could you tell me how to remove dye stains from dark navy blue woollen material on a green celanese petticoat? I have washed it several times but the stains remain unmoved.

"Worried," Feilding.

I'm afraid you will not be able to remove these stains—especially from celanese. However, if anything does remove the navy dye, it will almost certainly spoil the green of the petticoat also. I think, too, that it would have been better not to wash the garment first. However, here are some ideas. Get a little ten-per-cent hydrochloric acid from the chemist, and sponge the stain carefully. Lay the stained part over a thick pad of folded towel, and let the acid soak into the stains for a few minutes; then sponge with plenty of clean water with a little ammonia or baking soda in, to kill the acid. Another idea is to soak the stains in a little basinful of methylated spirits and benzine (equal parts); afterwards washing in warm suds. Sometimes soaking in kerosene will remove dye; and kerosene does not stain. As a last resort, you could soak the petticoat in dye remover, and then re-dye whatever shade you like.

Porcelain or Enamel

Dear Aunt Daisy,

We are faced with the problem of buying a new bath, and would like a porcelain one; but I have noticed that some are very difficult to keep clean, while others only need wiping over with a soapy cloth. Can you tell me if there's any way of knowing which is the easy one? Or is it the water? Spring water is harder than rain water. There is also an enamel kind of bath. Do these stand the same wear as the porcelain one? We have children, and the bath has to stand up to pretty solid wear.

—Te Kuiti.

I think porcelain baths are always easier to clean, and they wear excellently. The danger is to break or crack them, by dropping a heavy article into the bath. I often have requests for advice about how to mend a porcelain basin in a bathroom. But it is almost as bad to drop a heavy article into an enamel bath, because you will chip off the enamel and the iron will show. Moreover, the enamel cannot be repaired—for it is really a glass surface, baked on with intense heat. At the present time, however, no porcelain baths are obtainable in New Zealand, and if you have a new one now, it will have to be enamel. In any case, use a non-abrasive and non-acid cleaner, for if the glaze is once spoilt, it can never be replaced, and the surface, being roughened, will absorb every scrap of grease and dirt from soap etc., and the bath will never look clean,

(continued on next page)

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