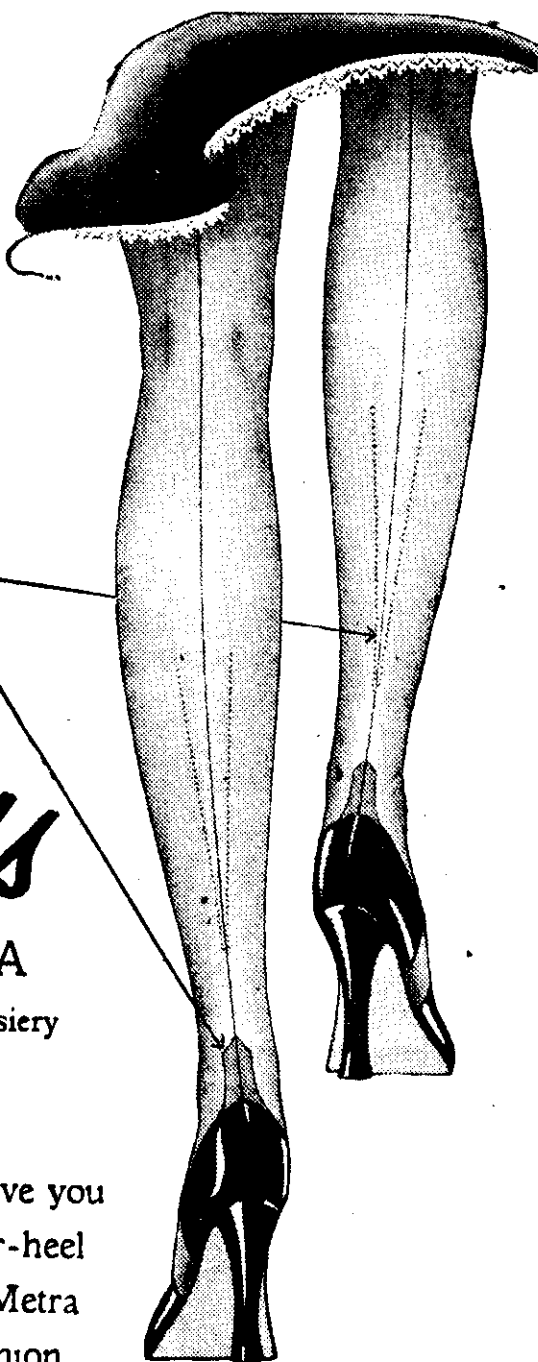


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Only Bonds give you
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converging fashion
marks to slenderize your ankle.



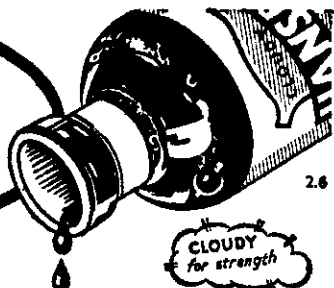
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Full Flavour
from a
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**HANSELL'S 29 FLAVOURING
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GRAPES AND FIGS

LAST week I promised some more recipes using figs, and also some grape suggestions.

Fresh Fig and Lemon Jam

This is quite easily made. Bruise the root ginger before boiling and remove it with the lemon-rind, when the jam is cooked:—4lb. fresh figs peeled and cut up; 3½lb. sugar; juice 4 lemons; thinly peeled rind of 1 lemon; a few pieces root ginger; 3 cups cold water; tiny pinch salt. Peel and cut up figs, put in buttered preserving pan with sugar, lemon juice, lemon rind, and ginger. Pour over the water, leave all night. Next day stir well, bring slowly to the boil, stirring. Boil quickly 1 to 1½ hours, or till thicker. When it drops slowly off spoon, pour into hot jars, after removing ginger and lemon rind. Cover when cold. Keeps well.

Fig Jam (using vinegar)

Six pounds fresh ripe figs, 6lb. sugar, ½ breakfast cup of vinegar, ¾lb. preserved ginger, ½ breakfast cup water, one ounce whole (or root) ginger (bruised). Wipe and slice figs, sprinkle with half the sugar, and stand overnight. Next day add rest of sugar, the sliced-up preserved ginger, and the root ginger tied in a muslin bag; bring to the boil in the vinegar and water. Boil until it will set when tested—perhaps 2 hours. It "catches" easily, so watch and stir well, or use an asbestos mat.

Fig Chutney

This is a delightful change, and excellent in sandwiches or on plain biscuits. Three pounds of apples, ½lb. figs, 1lb. onions, ½lb. sultanas, ¼lb. salt, 2lb. good brown sugar, 2 pints vinegar, 1½oz. ground ginger, ½oz. chillies. Chop up, bring to boil, boil ½ hour, and bottle cold.

Green Grape Jam

Two pounds grapes, 1 teacup water, 1¾lb. sugar. Put grapes and water in pan, press and cook till soft. Then add sugar and boil till it will set. Strain through strainer to get out skins and seeds, and add ¼ teaspoon citric acid. Instead of citric acid, the juice of a lemon may be used. Flavouring essence may be added if liked.

Apple and Grape Marmalade

One and a-half pounds of apples, 3lb. grapes and a few mint leaves; ¾ cup sugar to each cup pulp. Wash and stew grapes and simmer till soft; rub through wire sieve. Peel and core and slice apples, put in pan and cook till soft; add grape pulp and measure. Bring to boil and stir well; add warm sugar and cook about ten minutes or till it will set when tested. Seal at once in sterilized jars. Result: about 4lb. lovely grape marmalade. Grapes are too expensive to use alone.

Grape Juice (to keep)

This is delicious and is made like all berry juices. Crush the grapes and allow to stand a little. Add a very little water, place over low heat to make juices flow. Stir often, and press. When thoroughly

soft, strain through cloth, allowing plenty of time. Then bring the juice to the boil, and add ¾lb. of sugar to each pint of juice. Boil steadily for 5 minutes, then strain through muslin again. Fill while boiling into hot sterilized bottles; put a teaspoonful of olive oil on top of each bottle, to prevent air getting to juice; and cork tightly. When using, just soak up the oil with a piece of cotton wool.

Grape Jelly

Put freshly picked grapes, stalks and all, into pan, nearly cover with water. Boil till mashed, strain through jelly bag. Bring juice to boil, and boil a few minutes. Add 1lb. sugar to each pint juice, and boil till will set.

Grape Ketchup (for poultry)

Five pounds grapes, 1 dessertspoon spice, 3 cups white sugar, 1½ table-spoons cloves, 2 cups brown sugar, 1 teaspoon salt, ½ pint vinegar, pinch cayenne, 1½ tablespoons cinnamon. Stem and wash the grapes and put in pan with just enough water to prevent sticking. Simmer till tender, stirring often. Then pass through sieve to remove skins and stones; return to pan and add vinegar, sugar, salt and spices, and boil till thick. When cold, bottle and cork and seal. This is delicious with poultry and white meats.

Green Grape and Blackberry Jelly

Take an equal quantity of green grapes and blackberries. Boil with a little water till soft. Strain through jelly bag as usual. Allow cup for cup of sugar. Bring to boil, add sugar, and boil till it will set when tested.

FROM THE MAILBAG

Beware of Peroxide

Dear Aunt Daisy,

For the sake of the future of many a garment, here's one who begs you to add a footnote to the letter in *The Listener* of 22nd February, from "Taffy of Wellington." Too well does this one know that peroxide is a gem, especially in removing the ink stains from the pocket of a white coat, made by a leaking fountain pen. After quite a short application of peroxide—no ink. But after two or three washings—no pocket! *Anonymous.*

About Mould on Preserved Beans

Dear Aunt Daisy,

Several people had some trouble last year with their preserved beans, which developed a mould on top. Here is my experience.

I tried putting them down quite dry. There had been such constant rain last season; so I tried to pick the beans as soon as they were quite dry again—and of course, they were very young. I did not wet them at all, and I used the usual proportion of 1lb. salt and ½lb. sugar to 2½lb. of beans. On three large bottles

(continued on next page)