

Apple Dumplings in Syrup

Two cups flour, 1 teaspoon salt, 2 teaspoons baking powder, $\frac{3}{4}$ cup butter or other shortening, $\frac{1}{2}$ cup milk to mix. Sift flour, salt and baking powder. Cut in the shortening. Add milk, and mix. Roll out $\frac{1}{4}$ in. thick. Cut into 5 in. squares, approximately. Sit a cored apple on each piece, sprinkle with sugar, cinnamon, nutmeg, etc. Fold up in the middle, pinch together, and put in baking dish. Syrup:—One cup sugar, 1 cup water, 2 tablespoons butter or good shortening, $\frac{1}{4}$ teaspoon each ground cinnamon, and nutmeg. Boil 10 minutes. Pour boiling hot over the dumplings, bake 30 to 40 minutes in a moderate oven. Serve with custard.

FROM THE MAILBAG

Pulping Apples

Dear Aunt Daisy,

I thought listeners would like to know about pulping apples. This is the easiest way of preserving apples, and is especially useful for less perfect ones, for the bruised parts can be cut away and the rest used. Just peel, core and quarter (or slice) the fruit, and put into a buttered pan (or saucepan), adding just a very little water, according to the variety of apple. Some kinds need hardly any water; while some are very dry. Boil till soft and pulpy; have sterilised jars ready and hot. Put on the rubber ring, and fill to the very top with the boiling pulp. Screw down and make airtight immediately. Wipe the rubber ring if any pulp is spilt on it, or the seal will be incomplete. If using jars without tops, just fill to the very top and paste over with strong papers and hot paste.—Yours sincerely,
E.P., Nelson.

Sealing Preserves

Dear Aunt Daisy,

I have often heard you giving advice re sealing jams and jellies, also for bottling tomatoes. For many years I have used no other method of sealing preserves than cutting rounds of writing paper, or grease-proof paper, and soaking these in a little milk; then sealing bottles whilst very hot. The heat forms a vacuum, and turns the milk into casein, which makes a parchment-like airtight covering, and lasts a very long time. I have never had any mould in years, and the same applies to the cellophane covers, which must be put on whilst contents are hot.

A method I have found successful for preserving tomatoes when jars have run out, is as follows: I use golden syrup tins which I have saved during the year. I heat these thoroughly. Then cutting the tomatoes through, I simmer them gently for 10 minutes, allowing a small teaspoon of salt and a dessertspoon of sugar to each 4 lb. of tomatoes. Fill the tins to overflowing and then put on hot lids and bang these down with the end of the rolling pin. Of course, one must have a clear run for this, as sometimes one gets a tomato shower-bath, which makes one look a bit "measley." However, it's all in a day's march at preserving time.—"Takapuna."

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