

PIE-MELONS ARE USEFUL

PIE-MELONS are useful, because they will eke out a more expensive fruit. Someone asked recently if pie-melons can be used for pies, as their name implies. Yes; but they are better in an open tart, rather than a deep pie. Cut up the melon and cook it first, then add some other fruit such as quinces, cape gooseberries, guavas, or passionfruit, and cook in the pie shell as usual. It is a good idea to cut up the melon out of doors, as the seeds have a habit of popping all over the house, hiding for weeks, and then suddenly appearing at awkward moments. Here are some easy recipes using pie-melons. As melons have so little flavour of their own, they mostly have tasty fruits added. Preserved ginger is also a frequent addition, and this is now back in the shops; ginger essence may be added.

Sugar Saving in Jam

If using honey, allow $\frac{3}{4}$ cup honey to 1 cup of fruit. For jelly-making use half honey and half sugar in the usual proportions.

Melon Jam Hints

Do not use unripe melon. For a small quantity of jam it would be better to buy part of a large ripe melon than a whole green one. Melon jam should be brought to the boil and simmered gently until the melon is properly cooked. Be sure you allow the sugar to dissolve properly before bringing the jam to the boil the second time, otherwise the jam will be sugary.

Pie-Melon Jam

Cut up the melon small—say about 6lb. Allow $\frac{3}{4}$ lb. of sugar to each pound of melon. Sprinkle half the sugar over the melon and leave overnight. Have some bruised ginger in a bag. Lemons improve the flavour. Next day, boil all till soft, add the rest of the sugar, and boil till it will set when tested.

Pie-Melon Jelly

Five pounds of pie-melon—cut up, with seeds and skins. Put in a basin with 2 cups of sugar and leave all night. Also cut up 6 lemons, removing the pips, add 2 pints of water, and leave all night. Next morning, boil all together for half an hour. Strain slowly as for all jellies. Allow 1 cup of sugar to 1 cup of liquid, and boil till it jellies—about $1\frac{1}{2}$ hours.

Melon with Raspberry Pulp or Jam

This makes raspberry jam go further. Peel and seed the melon, and then weigh out 6lb. Sprinkle layers of the melon with layers of sugar, using 6lb. of sugar altogether. Leave overnight. Boil until tender, then add (1) 3lb. of raspberry pulp and 3lb. of sugar, or (2) a 2lb. tin of raspberry jam and no sugar. Boil till it will set when tested.

Melon and Orange Jam

Skin a melon and cut it up small. Then mince it. For 10lb. of melon add 4lb. of sugar and stand overnight. Next morning put in pan with another 4lb.

of sugar, 2 thinly sliced oranges, and the rind and juice of 3 lemons. Boil well for at least 2 hours, or till it will set when tested.

Melon and Quince Jam

Ten pounds of melon; 6lb. of quinces; and 12lb. of sugar. Peel and seed the melon, and cut into dice. Sprinkle with half the sugar, and allow to stand all night. Next morning put it on to boil for an hour. Peel, core and cut up the quinces, stew them for an hour with a few cups of juice from the boiling melon. Put both together, add the rest of the sugar, and boil for about 3 hours.

Melon, Cape Gooseberry and Passionfruit Jam

Six pounds of melon; $1\frac{1}{2}$ lb. of cape gooseberries; 16 passionfruit; and 6lb. sugar. Peel and cut the melon into dice, and shell the gooseberries. Cover with the sugar, and stand 24 hours. Bring to the boil and boil 2 to 3 hours. Add the passionfruit when the jam boils.

Melon and Passionfruit Jam

Cut up 6lb. of melon, and put into a basin with 1lb. of sugar. Allow to stand all night. Then tie the pulp of 4 dozen passionfruit in a piece of muslin, put all into the preserving pan with another 5lb. of sugar, and boil $2\frac{1}{2}$ to 3 hours, or till it will set. Be careful not to overboil.

Pie-Melon Chutney

Put 5lb. of minced pie-melon into a preserving pan with 1 pint of vinegar and a handful of salt. Add 3lb. of sliced or minced onions, and $2\frac{1}{2}$ cups of brown sugar. When boiling, add 1 tablespoon of pickling spices, a few cloves, a dessertspoon of pepper, 1 large cup of currants, 1 large cup of sultanas, and 2 cut-up apples. Boil for three hours. Just before taking off, mix up with cold vinegar 1 tablespoon of flour, 1 tablespoon of curry powder and tumeric mixed. Add to the chutney and boil a few minutes longer. Bottle when cold.

FROM THE MAILBAG

Fat for England

Dear Aunt Daisy,

I thought you would like to pass on this hint about sending fat to England. I send fat with all my parcels, which is two in a month. I buy the beef fat from the butcher. This is the secret—put it through the mincer. I get three times as much dripping instead of cutting it up into small pieces. I have a tin ready and it is soldered up when cool. My people in England tell me it is perfect when it arrives, and spread on hot toast is delicious.—Yours sincerely,

J.J., Masterton.

Fine Feathers

Dear Aunt Daisy,

I heard that you were wondering about dyeing an ostrich feather, and as I tried and succeeded in doing one I thought I would write and tell you how I went about it. It was originally white, but



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