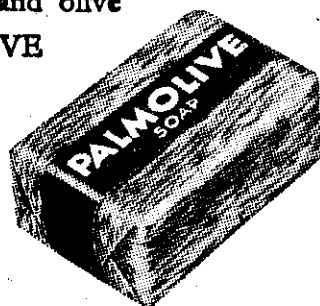




## ... with schoolgirl complexion

... It is a complexion that is fresh and clear ... a skin soft and smooth that holds the admiration of men. Wise are the women who guard their beauty with the special blend of palm and olive oils contained in **PALMOLIVE SOAP**. **PALMOLIVE'S** gentle lather removes all the impurities from your skin, making it truly *Schoolgirl Complexion* all over.



# PALMOLIVE SOAP

*For allover loveliness*

PLS. 4



## TASTY ACCOMPANIMENTS TO MEAT

**W**ITH the early fruits, some very tasty accompaniments for meat dishes can be made. For instance, mint is young and fresh, and why stick just to the ordinary mint sauce? Try the mint and apple jelly. And green gooseberries make lovely chutney. Unfortunately we cannot get cranberries to make jelly for the Christmas turkey—but any sweet jelly would do—perhaps some quince and apple left over from last year. Try a few pots of these, anyway.

### Apple Mint Jelly

Wipe and cut up 4lbs. of apples, but do not peel them. Boil with 2 pints of vinegar and 2 pints of water, until soft; and also add a good handful of freshly gathered mint. When it is thoroughly cooked, strain it through a jelly bag, like any ordinary jelly. Now add 1lb. of sugar to each pint of liquid, stir till dissolved, and boil about 30 minutes, or until it will set when tested.

### Mint Chutney

Two pounds of tomatoes; 2lbs. of sour apples; 2lbs. of onions; 2 cups of mint leaves; 2 cups of sugar; 4 cups of vinegar; 2 tablespoons of mustard; 2 teaspoons of salt; 2 cups of raisins; and 2 chillies if possible. Put the fruit and vegetables and mint through the mincer, with a basin underneath to catch any liquid. Bring the vinegar to the boil, add the sugar, salt, and mustard previously mixed with a little of the vinegar. Boil it for five minutes; let it cool. Then add the minced ingredients, and mix thoroughly. Let it stand till next day, then bottle and cover. It is ready for use in a fortnight.

### Parsley Jelly

This could be eaten with cold meats, or fish dishes; and also on biscuits for a savoury supper, with some "spread" as well. Press down 1lb. of fresh parsley and barely cover with water. Simmer for an hour; then add the juice of 1 or 2 lemons, and simmer for another 10 minutes. Strain all through muslin. Now bring to the boil, add cup for cup of sugar, stir till it is dissolved, and then boil till it will jell.

### Green Gooseberry Chutney

Top and tail 2lbs. of green gooseberries, put in a pan, and add 1lb. of chopped prunes; 1lb. of raisins or sultanas; 1lb. of sliced onions; 2oz. of ground ginger; a good pinch of cayenne; a small teaspoon of salt; 1 quart of vinegar; and 1lb. of brown sugar. Boil all except the sugar, till the fruit is pulpy. Now add the brown sugar, stir till it is dissolved, and boil about 1 minute. Then bottle.

### Gooseberry Mint Jelly

Wash green gooseberries, and put in a pan, nearly covering with cold water. Cook till pulpy. Strain through a sieve. To each pint add 1lb. of sugar, and

some stalks of fresh mint tied in a bundle, and boil till it will set when tested. Take out the mint, and bottle the jelly.

### Pickled Pears

Peel and quarter 2lbs. of pears. Make a syrup of 1 pint of vinegar, about 12 cloves, 12oz. of sugar, a stick of cinnamon (or a teaspoon of ground cinnamon). Boil 10 minutes, add the pears, and simmer till tender. Take them out carefully, drain a little, and put into jars. Quickly boil the syrup again till thick, strain it, and when cold, pour over the fruit, and screw down. The pears must be covered by the syrup. Serve with poultry or lamb.

### Spiced Watermelon Pickles

Two pounds of cubed watermelon; 3 teaspoons of salt; 3 quarts of water; 8 cups of granulated sugar; 2 cups of vinegar; 2 tablespoons of whole cloves; 2 tablespoons of whole allspice; and 1 tablespoon of cinnamon. Select rind from a firm, not too ripe, watermelon. Before measuring, trim off the green skin and the pink flesh, and cut the rind into one-inch cubes. Soak these overnight in the salt, and 1 quart of the water. Next day, drain, cover with fresh water, cool till tender, and drain again. Boil together the remaining 2 quarts of water, with the sugar, vinegar, and spices which have been tied in a piece of muslin. After five minutes, add the melon rind, and cook until transparent—about 45 minutes. Remove the spices, and seal the melon in sterilised hot jars.

### Apple Pickle

Peel and quarter apples, boil them in vinegar and water till tender. To 1 quart of vinegar, add 1½lbs. of sugar, 1 tablespoon each of cloves and cinnamon. Boil for 20 minutes, pour over the hot apples, and bottle at once. Serve with meat or baked ham.

### Gingered Carrots

Wash and slice up 4lbs. of carrots; add ½oz. of preserved ginger cut up; 2lbs. of sugar; and 2 thinly sliced lemons. Leave this standing all night. Next day boil steadily until cooked and soft; then pot in small jars.

### Cucumber Sauce for Fish

One and a-half cups of finely diced peeled cucumber; 1 tablespoon of vinegar; ½ teaspoon of salt; dash of pepper, and a dash of cayenne pepper; 1 teaspoon of minced onion. Combine all the ingredients, and serve with boiled, baked, or fried fish.

### Jellied Beetroot

Boil 1 cup of vinegar, ½ cup of water; 3 tablespoons of sugar, for a few minutes. Then dissolve 2 dessertspoons of gelatine in it, and set aside to cool. Now slice the cooked beetroot into the bottom of a mould, sprinkle with pepper and salt, and pour on a little of the mixture. Repeat till the mould is full, then let it set. Turn it out, and it can be cut in slices, and eaten with cold meats, and salads.