



It's the last rinse in
BLUE that
stops clothes turning
YELLOW

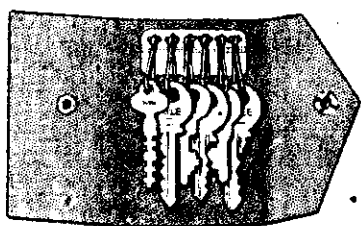
To keep linens a lovely white they must have a rinse in Blue water. Without Blue, clothes go YELLOW-white. Every wash-day, make the last rinse Reckitt's Blue and keep your clothes sparkling white.

Reckitt's Blue

KEEPS YOUR LINENS A GOOD COLOUR

BL. 48

Leather Key Cases



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SECURE

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FASTENER



CLOSED

BROWN

BLACK

NAVY

Four Swivel Hooks.
LADIES' Handbag Size.

Ideal for car keys.

Six Swivel Hooks.

For general use.

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LANDS Bag SHOPS

AUCKLAND HASTINGS
WELLINGTON LOWER HUTT
CHRISTCHURCH DUNEDIN



GRAPES — PERSIMMONS — JAPONICA APPLES

THESE are not quite such "everyday" fruits as peaches and plums and so on; but they are very delicious and available to very many people. So here are some recipes.

Persimmon-Plus Jam

This is so-called because it adds grapes, lemons and tomatoes to the persimmons:—Three pounds fresh grapes (wiped), 6 persimmons, juice of 6 lemons, juice of 6 tomatoes (strained). Weigh all of these. Allow 1½lb. sugar to every 1lb. of fruit. Put the grapes in whole, persimmons cut in slices with skins on, then add juice of lemons and tomatoes, and boil up together with 2lb. sugar and 1 cup water. Press grapes against side of pan to crush. Boil all till soft, add rest of sugar. Boil 15 to 20 minutes, or till it will set. Skim stones off top.

Persimmon Jam

Firm persimmons, not quite ripe, cut out stalks and weigh. For each lb. fruit allow ½lb. sugar. Cut fruit into squares of about an inch. Sprinkle with some of the sugar, and leave all night. Then

boil, add cup for cup of sugar, stirring until thoroughly dissolved. Then boil fast till it will set. Add the juice of one or more lemons after sugar has dissolved.

Green Grape and Blackberry Jelly

This makes a lovely jam; and the cheaper blackberries balance the more expensive grapes. Use equal quantities of each. Boil till soft with a little water. Strain overnight through jelly bag as usual. Measure; bring to boil, add cup for cup of sugar, and boil till it will set.

Grape Ketchup

Five pounds grapes, 3 cupfuls white sugar, 2 cups brown sugar, ½ pint vinegar, 1½ tablespoons cinnamon, 1 dessertspoon spice, 1½ tablespoons cloves, 1 teaspoon salt, pinch of cayenne. Stem and wash the grapes and put in pan with just enough water to prevent sticking. Simmer till tender, stirring often; then pass through a 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.

FROM THE MAILBAG

Wash-Day Troubles

Dear Aunt Daisy,

The Links in our "Daisy Chain" who are having trouble with their washing-copper making dirty green marks on their washing are making a big mistake (and, incidentally, a rod for their own backs) in cleaning the copper at all! It should simply be wiped dry while still hot. However, now that they have been polishing it, their best plan is to rub soap round after they have emptied out the suds, and leave it. If this is done each time they will soon be free from any green marks. It needs to be done several times, but it acts all right. Thirty-one years ago I was a "Just Married" too, and I made the mistake of "cleaning the copper," and wept out my woes to my mother. That is what she told me to do, and ever after I just dried the copper—no further trouble. I have no trouble now, either, as for many years I have been using a machine—every mother should have one and would, if I had my way! I hope your worried "Links" will try my hint.

Sunshine Susy.

How to Pickle Gherkins

Dear Aunt Daisy,

Please can you give me a recipe for pickling gherkins? We have a lot growing and I want to pickle them. I have looked in both old and new cookery books, but cannot find a recipe.

R.G.K., Onewhunga.

You should have looked in my No. 5 Book; there are two recipes there. Here is the easier one—you can halve the quantities if you wish.

Fifty gherkins, 1 quart best vinegar, 1oz. salt, a good ½lb. of sugar, ¼oz. allspice, ¼lb. mustard seed, pinch cloves and mace, ½oz. white peppercorns. Tie spices in muslin. Make brine of salt and water strong enough to float an

(continued on next page)

Grape Jelly

Put grapes, stalks and all, into pan, and nearly cover with water. Crush grapes a little, and boil till all are well mashed. Strain through jelly bag all night. Measure. Then bring juice to boil. After a few minutes' boiling add cup for cup of sugar, and the juice of 1 or 2 lemons. Stir till sugar is well dissolved, then boil fast till it will set.

Japonica Jelly

Put the japonica apples in preserving pan and barely cover with cold water. If preferred use half ordinary cooking apples, cut up. Cook till all is soft. Strain overnight through jelly bag. Next day, measure the juice, bring to the