



shop hounds

She has taste, this girl, don't you think, Pom?

Surely, Spannie. You see, her stockings have both the converging fashion marks *and* the taper heel, which means they *must* be

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QUINCES

QUINCES, with their rather pungent flavour, are always welcome as a contrast to peaches and other stone-fruit. Being a rather dry fruit, they are especially useful in combination with moist fruits such as tomatoes, pie-melon, apples or ripe blackberries.

Quince Pie De Luxe

Peel and core sufficient quinces and half the quantity of apples. Boil the cores and peelings in water to just cover, pressing with a fork to extract all the flavour, until the water is reduced by half. Strain off and pour the water over the sliced quinces and apples in a sauce-pan, and stew gently till soft. Cool and flavour with ginger essence, or clove essence; put into piedish and cover with flaky pastry. Bake in hot oven until pastry is cooked. A cupful of cooked blackberries added to the fruit makes a good variation.

Quince, Tomato and Ginger Jam

This was devised by the Lyall Bay listener who sends us so many recipes. One pound quinces, 1½lb. tomatoes, 2½lb. sugar, 2 teaspoons ginger essence. Peel and core quinces; put peels and cores in pan with 1 cup water and let boil till reduced to about half. Warm the sugar in a meat-dish in the oven. Skin the tomatoes and chop up. Grate the quinces on the carrot section of the grater. Put all ingredients together, including strained juice from quince peelings and cores, into the preserving pan. Boil fast for first half-hour, then turn heat lower and boil about another hour, or till it will set when tested. It is a lovely amber jelly.

Quince Honey

Peel and core 6 large quinces, put through mincer. Bring to boil 1 pint water and 4lb. sugar. Add quinces, boil about 2 hours, test, and add 1 cup boiling water before taking up. It should be red when cooked. Peels and cores may be boiled, and that juice added instead of the pint of water.

Quince and Pie-Melon Jam

Five pounds melon, 3lb. quinces, 6lb. sugar. Dice the peeled melon, discarding the seeds. Sprinkle half the sugar over the melon and leave it to stand all night. Next morning boil for 1 hour. Peel, core and cut up quinces, and cook till soft in a little juice from the boiling melon, and also the water obtained by boiling the cores and peelings in a very little water till reduced by half. When soft, put the boiling quinces and melon together, add the rest of the sugar, stir till thoroughly dissolved, and boil till it will set when tested. May be flavoured with ginger essence, after taking from fire.

Quince Conserve

Wash and dry quinces. Cut in halves. Place in pan, just cover with water and boil till tender. Take out the quinces, cool a little, then peel and core them, putting the peels and cores back into the water. Boil this up again for a few

minutes, then strain through fine sieve, saving the water. Chop finely the peeled quinces. For 1 cupful of quince, have 3 cups of the quince water—boiling water may be added if not enough. Add 3 cups sugar to the 3 cups of quince water, bring to the boil, stirring till sugar is dissolved, and boil for 2 or 3 minutes. Then add the chopped quinces and boil very rapidly till it turns colour and will set when tested—approximately 20 minutes. This rapid boiling is essential.

Quince Jelly

Cut up quinces fairly small, including cores and skins. Just barely cover with water, bring slowly to the boil, and simmer till all is a thick soft pulp. Strain through a cloth bag all night, or even for 24 hours. Then measure how much juice you have, and allow as many cups of sugar as you have of juice. Bring the juice to the boil, and stir in the sugar gradually. (It is best to have the sugar warmed, as it dissolves more quickly—can warm it on a meat-dish in the oven.) Stir continually, over moderate heat, till the sugar is dissolved. Then bring all to the boil again, and boil very fast, a rolling boil, till it will set when a little is tested on a cold plate.

Quince Chutney

Six large quinces, 2lb. apples, 1lb. ripe tomatoes, 4 large onions, 2lb. brown sugar, 2oz. salt, 1oz. ground ginger, 6 chillies, ¼ teaspoon cayenne pepper, 1 teaspoon mustard, 1 teaspoon curry powder, ½lb. seeded raisins. Peel and cut up all ingredients, mix and cover with vinegar (about 3 pints), boil slowly 3 to 4 hours. Bottle while hot.

Another Quince Conserve

Peel, core and cut quinces in eighths. Weigh, and put into a bowl. Boil up the peels and cores in water to cover, until soft, then strain. Allow 1 pint of quince water and ½lb. sugar to each pound of fruit. (Add some boiling water if not enough.) Boil the sugar and water together for 5 minutes, stirring well, and then pour it, boiling, on to the quinces in the bowl. Leave all night. Next day boil all together until it will set when tested—may take 2 to 3 hours. Flavour with clove, or ginger essence if desired, after boiling is finished.

Quince Pickle

Peel and cut quinces (green are best, but not too immature) into quarters, put into pan and nearly cover with vinegar, add 1½lb. sugar to every pint vinegar, a few cloves, peppercorns, and cayenne to taste. Boil until soft, and good pink colour, then allow to cool and bottle. Delicious.

FROM THE MAILBAG

The Simplest Way to Bottle Fruit

Dear Aunt Daisy,
Will you please tell me the simplest method of bottling fruit? I have plenty of peaches. F.J.P.

Yes, this is the old-fashioned method. More fruit and less syrup can be packed into the jars. Prepare your fruit—whole, halved or sliced—peeled and stoned or not, as desired. Make a syrup in preserving pan—either (1) 1 cup sugar to 2 or 3 cups of water, boiled for 5 to 10