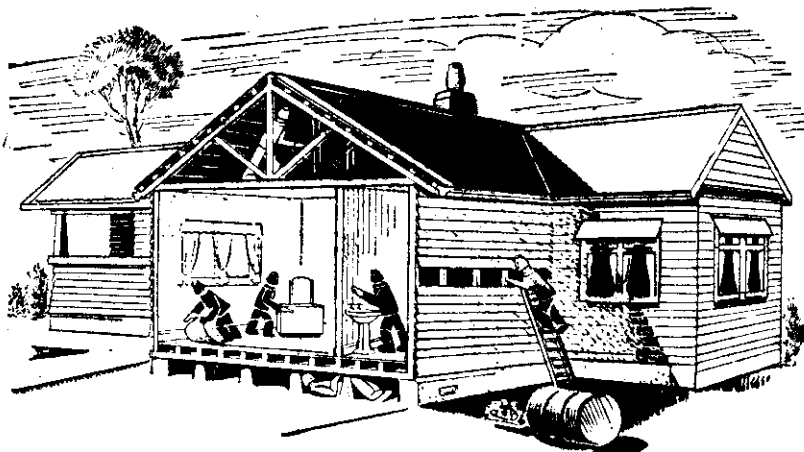


What  
does

# BORACURE COST?



Boracure estimates are based on two factors:—

1. The number of gallons of Pentachlorophenol required to saturate the timbers.
2. The labour involved in applying this toxic.

The gallonage required varies according to the job. When borer attack is bad the wood "soaks up" more toxic than sound wood. Soft timbers take more than hard.

The labour required varies also. Some jobs are easy to get at, the area of attack may be small, and the amount of injection work may be very little. On open jobs, Boracure's modern motorised equipment enables quick, thorough application with low labour cost.

Thus there can be no one price for Boracure service. When the Boracure Inspector submits an estimate to you, he does so by making a thorough examination of your property, by submitting a comprehensive written report to you, by telling you the

maximum number of gallons required to do a satisfactory job, and by quoting a price per gallon applied based on the labour involved.

You pay only for the material used up to the maximum gallonage quoted. Boracure Service is not expensive—actually only a few shillings per gallon applied. It is the amount of toxic that goes into the wood, and not the price, that is important. A skimped job is dear at any price, and that is why it pays to have a thorough job done by Boracure who have the trained men and the correct equipment for the work.

## AN HONEST ESTIMATE

### AN HONEST JOB

An inspection by a Boracure Inspector places you under no obligation. Get in touch with...

217 Lambton Quay, Wellington.

'Phone 40-050

Branches throughout the country. 37



# BRASSO



**Brightens**  
BRASSWARE EASILY  
The QUALITY Metal Polish

## Chest Cold Misery Relieved by Moist Heat of ANTIPHLOGISTINE

CHEST COLD  
SORE THROAT  
BRONCHIAL  
IRRITATION  
SPRAIN, BRUISE  
SORE MUSCLES  
BOILS

The moist heat of an ANTIPHLOGISTINE poultice relieves cough, tightness of chest, muscle soreness due to chest cold, bronchial irritation and simple sore throat. Apply an ANTIPHLOGISTINE poultice just hot enough to be comfortable—then feel the moist heat go right to work on that cough, tightness of chest, muscle soreness. Does good, feels good for several hours.

The moist heat of an ANTIPHLOGISTINE poultice also relieves pain... reduces swelling, limbers up stiff aching muscles due to a simple boil, sprain, bruise, similar injury or condition. Get ANTIPHLOGISTINE at your Chemist or Store today.

Dwyer Chemical Mfg. Co.,  
78 Liverpool Street, Sydney.



## USING RIPE FIGS

FIGS are now such a luxury that people who have fig trees (or friends who own fig trees) are asking me for recipes for preserving them, as well as for making jam. First, then, here are the methods of preserving them.

### Ripe Fig Preserve

(1). Peel the figs thinly, then leave them overnight in a salt water solution, using 1 tablespoon of salt to about 3 pints of water. Next day, rinse them in clear water, and prick with a darning needle. Then drop them into a thick boiling syrup, made of sugar and water, allowing 4lb. of sugar to every 5lb. of fruit; and 1 cup of water to every cup of sugar. Cook until the figs look clear and transparent. Instead of salt water, the figs may be steeped for 1 hour in lime-water, using 1 tablespoon of lime to 6 pints of water.

(2). Peel off the skin, and put the figs in the sun where there is no dust flying about, and leave until slightly dry. Then drop into a thick boiling syrup, using the same proportion as in the preceding recipe.

### Green Fig Preserve

(1). Select firm, well swollen-out figs, and make an incision on the top of each with a sharp knife, in the form of a cross. Steep them overnight in brine, using 2 tablespoons of salt to every 6 pints of water. Next day, rinse thoroughly in fresh water and boil for an hour or more until quite tender. Then drain from the water. Make a syrup of sugar and water, using the water in which the figs were boiled, and allow the same weight of sugar as fruit, and 3 cups of water to every cup of sugar. Put the figs into boiling syrup, together with a piece of stick cinnamon (or powdered cinnamon tied in muslin), and allow to cook fairly rapidly for a couple of hours, or until the fruit looks clear and transparent.

(2). If liked, the figs may be peeled thinly. Another way is to make a solution of boiling water and washing soda, in the proportion of ¼ tablespoon soda to about 2 quarts of water, and add ¼ teaspoon of salt. Boil the figs in that liquid, then drain off the water, and cook in syrup, as above.

### Dried Figs

Boil the figs in water with a pinch of salt till soft, then take them out of the water. Slash the blossom end, and squeeze out the water. Stand in a colander to drain dry. Make a syrup of 3 cups of fig water and 6 cups of sugar, and boil till it thickens or becomes a heavy syrup. Put the drained figs in the syrup and boil till they are transparent. Stand aside till next day, then take out the figs and bring the syrup to boiling point. Pour it over the figs. Add the juice of 1 lemon and 1 teaspoon of vanilla essence, and let it stand another day. Lift the figs out, drain them, and place them separately on plates to dry in the sun. When dry, pack in greaseproof paper in a box. The syrup can be used over and over again. If it is too thick, add 1 or 2 cups of fig water to bring it to the

right consistency. Large quantities of figs can be boiled in the above amount of syrup.

### Another Method

Bring to the boil 9 pints of water; 9lb. of sugar; and ½lb. of root ginger crushed and tied in a bag. Boil hard for 20 minutes. Then fill the preserving pan with figs and boil for about 3 hours. When about half cooked, add the contents of a tin of preserved ginger, cut small—or preserved ginger to taste.

### Fig Jam (with vinegar)

Six pounds of green figs; 6lb. of sugar; ½ breakfast cup of vinegar, ¾lb. of preserved ginger; ½ breakfast cup of water; 1oz. of whole ginger. Wipe and slice the figs, sprinkle them with half the sugar, and stand overnight. Next day, add the rest of the sugar, slice up the preserved ginger, the whole ginger tied in muslin, and bring to the boil in the vinegar and water. Boil about 3 hours, or until it will set. Be careful, as it burns easily—an asbestos mat would be advisable.

### Fresh Fig Conserve

Eight pounds of figs weighed when peeled; juice 3 or 4 lemons; 5¾lb. of sugar; 1lb. of preserved ginger. Cut the peeled figs in halves or quarters; put in the pan with the sugar and ginger. Pour over the lemon juice. Heat slowly till the sugar is dissolved, stirring gently. When it is dissolved, boil fast for about 1½ hours, or until it will set when tested.

### Fresh Fig and Lemon Jam

Four pounds of fresh figs peeled and cut up; 3½lb. of sugar; the juice of 4 lemons; the thinly peeled rind of 1 lemon; a few pieces of root ginger; 3 cups of cold water; and a tiny pinch of salt. Peel the cut up figs, put them in a buttered preserving pan with the sugar, lemon juice, lemon rind, and ginger. Pour over the water, and leave all night. Next day stir well, bring slowly to the boil, stirring. Boil quickly 1 to 1½ hours, or till thicker. When it drops slowly off the spoon, pour it into hot jars, after removing the ginger and lemon rind. Cover when cold. This keeps quite well.

### Fig and Apple Jam

Two and a-half pounds of figs; ½lb. apples; good 2oz. preserved ginger; 3lb. of sugar; ½ breakfast cup of lemon juice; and 2½ breakfast cups of water. Tail the figs and slice them up small. Peel and cut the apples into small pieces. Cut up the ginger small, too, and put all into the preserving pan, with the sugar, water, and lemon juice. Stir till the sugar is dissolved, bring to the boil, and boil about 40 minutes till it will set firmly and is a lovely amber colour.

### FROM THE MAILBAG

#### To Freshen Stale Bread

Dear Aunt Daisy,

Here is a very good tip for the week-end. To freshen stale bread, put the loaf in a brown paper bag. If it is a large loaf, you can make it into a brown

(continued on next page)