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IT'S TIME TO MAKE MARMALADE

MOST people have run out of marmalade by this time, and are ready to welcome the appearance on the market of our good New Zealand grapefruit. The "Poor Man's Orange" as originally grown by Sir George Grey on Kawau Island, has been transformed by scientific methods into the beautiful grapefruit of to-day, which surely has a very bright future. The early grapefruit are best for making marmalade. It is better to wait till late July or early August before eating them as breakfast-fruit—when they are quite mature. A good precaution against mould is to dip in vinegar a round piece of white paper cut to fit, and lay on top of the marmalade before sealing.

Fool-Proof Marmalade

This recipe was sent in by "An Old Hand, Hamilton," last year, and will be welcomed by beginners. Eight grapefruit, to weigh 3½lb.; 8 pints of water; 8lb. of sugar. *Method* (follow exactly): Cut up the grapefruit very thinly with a sharp knife. Cover with the water and leave soaking for at least 24 hours. This softens the skins. Then boil gently till the skins are quite tender, about 1½ hours. The pan may be covered loosely (with a board, perhaps, but not a tight-fitting lid) in order to use less fuel in keeping it boiling. Then leave to stand for another 24 hours. Finally, bring to boil again, then add the sugar, stirring it well, until you are sure it is all dissolved. Now boil **FURIOUSLY** until it will set when tested on a cold saucer or plate. This may take as little as ten minutes, according to the ripeness of the fruit, but should not take much more than half an hour. For half quantities use a large saucepan. The "Old Hand" adds that she likes to use yellow fruit with an odd green one, but that all quite ripe ones still make a good marmalade. Bottle in hot clean jars, and make airtight.

Jellied Marmalade (Easy)

Slice up any number of grapefruit very finely indeed, using a sharp knife. Save every drop of juice. To every pound of cut-up fruit add one quart of water. Let this stand 24 hours, then boil for an hour, counting from the time it comes to the boil, not from the time of putting on. Leave again for 24 hours. Then weigh; allow a pound of sugar to a pound of pulp. If no scales, measure with a cup, using equal parts of sugar and pulp. Add the sugar after the pulp comes to the boil. Stir till *thoroughly dissolved*, and then boil very fast till it will set when tested on a cold saucer. May take 1 hour or less. A good variation is made with 5lb. of grapefruit and 1lb. of lemons.

Professional Marmalade

Three large New Zealand grapefruit, as freshly picked as possible; 2 lemons—be sure they are fresh, not cured; 12 cups of cold water. Peel the yellow off the grapefruit and lemons as thinly as possible—cut up very finely and put in one pot. Peel all the pith off the fruit, and put in another pot. Separate the flesh from the pips and any pith or

skin inside the fruit, and place the flesh in the pot with the yellow skin, and the pips in the pot with the white pith. Add six cups of water to each pot. Boil the white pith for one hour, and the skins and flesh for half an hour. Strain the white mixture through a strainer, and add the liquid to the other pot. Now add 1 cup of sugar to each cup of liquid and fruit combined, and boil briskly till it will set when tested—about 35 minutes. Bottle while hot.

Taranaki Marmalade

Put any number of oranges through the mincer. To every pound of this pulp add 3 pints of water, and let it stand for 24 hours. Next day, boil till tender, adding the orange pips tied in a muslin bag. Leave all night. Then remove the pips, bring to the boil, and add 1lb. 2oz. of sugar to each pound of fruit. Stir till it is dissolved, and boil quickly until it will set when tested—perhaps an hour.

Prize Marmalade

In this recipe the fruit is minced, which is not considered the correct way to make marmalade. Nevertheless, a jar of it was awarded a prize at a show. It is very easy. Two good-sized grapefruit; 1 sweet orange; 6 breakfast cups of water; 4½lb. of sugar. Mince the fruit, add the water, and leave overnight. Next day, bring slowly to the boil and boil for half an hour; then remove from the fire and leave till next day. Bring again to the boil, add gradually the warmed sugar, and stir till it is properly dissolved. Then boil fast till it will set when tested.

Manawatu Marmalade

Like so many good recipes, this is the result of an experiment. Three large grapefruit; 1 lemon; 4lb. of sugar. Boil the fruit whole, in sufficient water to cover, for ten minutes. Then slice the fruit very finely, and put it back into the water, which must be made up to 3 pints. Put also in the 4lb. of sugar, stir up well till it is dissolved, and leave for 24 hours. Then bring it slowly to the boil, stirring often. Boil steadily until it will set when tested on a cold saucer.

Elizabeth's Marmalade

One good-sized grapefruit, orange or lemon; 1lb. of sugar; and 1 pint of water. Slice up the fruit very finely. Cover with the water. Leave for 24 hours. Bring to the boil, and simmer steadily till the skin is soft. Then add the warmed sugar gradually; stir till thoroughly dissolved; and then boil fast till it will set when tested.

FROM THE MAILBAG

Candlelight!

Dear Aunt Daisy,

I have had so many helpful suggestions from you. Here is something that may interest you. I had a dinner party on my hands recently and some of the guests could not get here until black-out time. I had no lamp, but had two candles—but no candlesticks, and could not buy any. I cut the candles into six pieces. Then I took six fair-sized potatoes, that sat firmly, carved a socket for the candle with the apple-corer,



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