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## RECIPES ASK Aunt Daisy ANSWERS

### A WELCOME TO DRIED APRICOTS

I HAVE had a spate of requests for recipes for making jam with dried apricots, so here are various combinations. It is so long since we had this useful dried fruit that we shall enjoy it more than ever. Save this page in the hope that we may get further and more ample supplies. When cooking any dried fruits remember that the moisture lost in their evaporation has to be restored. Therefore soak the fruit in COLD water from 24 to 36 hours. In cold weather it takes longer than in warm weather. Boiling water should NOT be used, because it spoils the colour, and causes loss of flavour; it also prevents the fruit from expanding properly. Allow 1lb. of sugar and 3 pints of water to 1lb. of dried fruit. Wash the fruit well before soaking. After soaking, lift out the fruit, and bring the water to the boil with the sugar. Boil for 5 minutes, then put in the fruit, and it should be just right after simmering GENTLY for 3 minutes after it comes to the boil. Then you can have an apricot pie, or what you will.

For jam, the average ruling is to soak 1lb. dried fruit in 2½ pints of water for 24 hours. Boil slowly till quite tender; then add the sugar. Those are the general rules. Here are the special recipes, all tried and sent in at one time or another by our Daisy Chain:

#### Dried Apricot and Tree Tomato Jam

Wash 1lb. dried apricots in warm water containing a little baking soda—you will find the water gets quite dirty. Rinse in clean water. Soak them in 2½ pints of water for 36 hours. Then skin 1lb. of tree tomatoes, and boil all of them together till soft. Add 3¾lb. sugar and stir till this is dissolved. Then boil fast till it will set when tested—roughly half an hour—watch carefully, as it is apt to burn.

#### Dried Apricot and Rhubarb Jam

Soak 1lb. dried apricots in 1 quart water for 36 hours. Cut up 4lb. rhubarb, sprinkle with 2lb. sugar, leave overnight. Boil rhubarb and sugar, then add the apricots and water, and cook till soft. Add 2lb. more of warm sugar, and boil till it will set when tested.

#### Dried Apricot and Orange Jam

Two pounds washed dried apricots, 8lb. sugar, 5 medium-sized oranges, 14 breakfastcups water. Soak apricots with grated rind and sliced orange pulp for 24 hours in the water. Then bring to the boil, boil half an hour. Add sugar, and boil another half hour, or until it jellies.

#### Dried Apricot and Lemon Jam

One pound dried apricots; 1lb. lemons; 5lb. sugar; 5 pints boiling water. Pour the boiling water over the apricots and stand overnight. Boil lemons whole until tender. Drain well, and when cold slice very thinly, removing the pips. Boil the apricots until pulpy, then add lemons and sugar and boil until jam sets (usually one hour).

#### Dried Apricot and Orange Jam (2)

Four sweet oranges, 1lb. dried apricots. Wash the apricots and cut into 2 or 3 parts and cover with 1 quart of cold water and stand all night. Cut oranges in quarters and put pulp and peel through a mincer; add to the apricots. Put pips in separate basin

#### BATTENBURG CAKE

Two cups of flour; 2 teaspoons baking powder; 4 or 5 tablespoons butter; ½ teaspoon salt; ¾ cup sugar; 2 egg whites beaten stiff; ½ cup milk; and ½ teaspoon vanilla. Sift flour, salt and baking powder. Cream butter. Add sugar gradually and beat till light and fluffy. Add flour alternately with the milk, a little at a time. Beat thoroughly after each addition, and add vanilla. Fold in the beaten egg whites last. Divide into two, and colour one half pale pink. Bake in two greased and floured square tins, moderate oven, about 20 minutes. Cool thoroughly, cut each layer into six even strips, making 12 altogether. Arrange first layer of alternate strips of pink and white, using three strips, joining with strawberry filling. Upon these place 3 more strips, putting pink on white, like a chequerboard, and joined with strawberry filling. You have now used 6 strips. Repeat the process with the other 6 strips, making a bar-shaped cake of pink and white strips. Enclose the whole cake in thick coconut paste, and leave in a cool place about 24 hours before cutting into slices, each of which will resemble a pink and white chequerboard. For a change you may colour the pink strips brown with cocoa; and almond paste is even nicer than coconut paste, though it is not always available.

**Strawberry Filling:** One cup sifted icing sugar; 2 tablespoons strawberry jam; 1 teaspoon melted butter. Beat the jam into the icing sugar, add the butter and sufficient hot water to make a smooth spreading paste.

**Coconut Paste:** Cup and a-half sifted icing sugar; ½ cup desiccated coconut; 1 tablespoon butter; good pinch salt; 2 tablespoons lemon juice; ¼ teaspoon almond essence. Cream butter and sugar, add salt and lemon juice. Add sufficient hot water to make a smooth paste. Add almond essence, and sufficient green colouring to make a pretty colour. Add coconut and beat well. Spread evenly on to cake. Paste should be as thick as possible.

and a little water to soak. Next day add another quart of water less what is over the pips. Weigh all ingredients together with strained juice from pips. To each pound allow 1lb. sugar. Boil all gently for ½ hour without sugar, then add sugar and boil all ½ hour or until it sets when tested.