

hours. When thoroughly cool, wrap well in greaseproof paper and leave for 3 weeks before cutting. Ice one week before cutting.

FROM THE MAILBAG

Mould on Bottled Fruit

One of our Links sent me a curious example of mould which she had taken from a jar of bottled gooseberries. It was a tough, dry, circular piece, flexible and firm. I took it to the Department of Scientific and Industrial Research; and their report should be carefully read before this year's preserving begins:

The mould is principally of the *Penicillium* (or "green-mould") type. It is harmless to human beings. It is due either to faulty sterilisation of the bottle, lid, or contents, or to faulty sealing of the jar when cooking and sterilization were completed. This could have been brought about in any of the following ways.—

If the old type of glass-lined, zinc lid and rubber ring were used, it is possible that the edge of the lid was not sitting

LIVER PASTE

Simmer 1lb. liver in 2 cups water for ½ hour. Let cool in same water. Put through fine mincer; add a pinch of cayenne, grated nutmeg, salt, 1 teaspoon butter, ½ teaspoon mustard mixed with milk, 1 teaspoon Worcester sauce, 1 teaspoon onion juice. Mix, pot and seal.

properly on the rubber rings. It is generally necessary to press the edge of the lid tight on the rubber ring, say, with the handle of an old spoon, to obtain a perfect seal. These lids are very soft and are liable to become buckled once they have been used.

If the oven method of sterilization was used, it is possible that the fruit in the middle of the jar had not been heated long enough, and to a high enough temperature, to effect complete sterilization.

If the jars were heated in the oven and the fruit cooked in a pan and then poured into the jars, the fruit may have been allowed to cool down before the jars were sealed. This would have caused loss of vacuum in the jars, and the introduction of a small quantity of unsterilized air, which would have allowed the mould to grow.

If the new type of lid with an inner metal top seal was used, lifting of the lid could have occurred by over-filling the jars. The acid juice would come in contact with the tin-plate and attack it, with the formation of hydrogen. This would cause a head pressure and cause the lid to lift, thus breaking the seal and allowing air to enter, with subsequent mould growth on the top of the liquid.

Biscuit Baking


Dear Aunt Daisy,

Links in the Daisy Chain may be interested in this idea. For many years I have experimented with the baking of biscuits, and from experience have found that a perfect result comes from getting the electric oven up to 400 degrees, then turning it right off, waiting a few minutes, and then putting in trays of biscuits, and cooking in stored heat. They never burn, and are beautifully brown and crisp. I do the same with sponges.

"Dorothy Anne," Christchurch.

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