

## FROM THE MAILBAG

### Red Strawberry Jam

Dear Aunt Daisy,

Will you please tell me how to make strawberry jam so as to retain the rich red colour? I made several small lots last year. The flavour is good, but the colour dark, and not right, I'm sure

Lover of Jam.

I am told that the condition of the strawberries makes some difference—not whether they are ripe or over-ripe, but

### TO REMOVE GRASS OR ARUM LILY STAINS

1. Soak in glycerine for some hours; then wash in warm soapy water.
2. Rub in butter and leave a while. Then wash in warm soft suds. Rinse with weak ammonia water, and then fresh water.
3. Soak in kerosene; wash in warm soapy water.
4. Soak on treacle, or golden syrup. Leave for some time then wash.
5. Sponge with cold water and cover with cream of tartar. Brush off when dry.
6. Soak in methylated spirits, then wash.
7. Choose a sunny day. Mix together equal parts of salt and tartaric acid. Damp grass stains with cold water, and sprinkle with this mixture, and put in the sun to bleach. Can also be used to remove grass stains from light shoes.

something to do with the quickness of their ripening and amount of sun, and so on. Try this uncooked recipe, which was given me by Mrs. Webb at the BBC—she had collected it in Yorkshire. It is for raspberries, but will do for strawberries too. Four pounds of raspberries; 5lb. sugar. Place raspberries on a dish in a HOT oven. Place sugar on another dish, and also in hot oven. When very hot, NOT boiling, beat the fruits thoroughly; then gradually add the hot sugar, beating all well together until sugar dissolves. Then pot it and tie down. This has all the flavour of freshly gathered fruit.

The Wellington Gas Company demonstrator has given me this one, which is very similar. Heat the berries and the sugar (equal quantities) in oven until almost too hot to bear the hand in. Then take out and stir together for 5 minutes (by the clock). Leave to stand for 15 minutes, then stir again for 5 minutes. Leave again for 15 minutes and then stir for 5 minutes, pot and seal. Thus the fruit and sugar have 15 minutes actual stirring, with two intervals.

Then here are "potted raspberries" from County Tyrone, Ireland. I expect this would do for strawberries too. Take 4lb. sugar; 4lb. raspberries; 1oz. butter. Pick over berries (use the bruised ones also). Have sugar heated in a bowl in warm oven. Rub the butter round a preserving pan, put the pan over very low gas, put the berries in, stir, and when they bubble, pour into the warm sugar, beat with wooden spoon for 30 minutes. Pot and seal. This has the real flavour of the fruit.

One of the Links in the Daisy Chain, "Tai Tapu," gives the following suggestion: "To get the nice red colour in strawberry jam I always add a little red currant juice to the strawberries. Just squeeze the currants through a cloth.

Besides improving the colour it makes more jam without detracting from the flavour and helps to set the jam also."

### Further Suggestion

Dear Aunt Daisy,

I was very interested in your discussions over the air of the letters sent to you about keeping strawberry jam the lovely red colour of the berries. I make a lot of this jam every year—very successfully—and always boil separately some red currants (one third the quantity of strawberries) in very little water, strain them and add to the strawberries. This makes the jam nice and red, and it keeps well too. I have used

gooseberries instead of red currants. In the strawberries themselves I simply mash and add the sugar, and leave for a few hours; then boil all up.

"Lower Hutt."

### She Makes It Shine!

Dear Aunt Daisy,

I read in *The Listener* the other day, of how two different housekeepers keep their stove-tops black. One good way is to polish the stove (while it is hot or cold) with black shoe polish. I find this very good. It stays black all day, and by this method, too, you can make it shine. Well, at least, I can!

"A.L. Reader."



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