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SEASONAL JAMS AND JELLIES

THE extra busy season for the housewife is here, especially for the farmers' wives. So many kinds of fruit are all ready at the same time, and jams and jellies must be made and preserving done, so that no fruit at all is wasted.

Pulping

This is a most valuable and economical stand-by method in the fruit season—and needs no sugar. Even imperfect fruit can be saved, by cutting out any bruised portions. (Do not use over-ripe fruit, either in pulping or in jam or jellies.) Simply boil the fruit till soft and pulpy, using only enough water to prevent the fruit from burning. *Butter the pan first.* Soft berries and tomatoes should be crushed against the side of the pan with a spoon to draw sufficient juice to commence cooking, and no water at all will be needed. When *well cooked*, fill hot jars with the **BOILING** pulp and seal **AIRTIGHT** immediately. The pulp is ready for use throughout the year, and can be made into jam or sauce or used in tarts. For making jam with it, bring it to the boil, add cup for cup of sugar, stir till dissolved, and then boil **FAST** till the jam will set when tested, stirring often. The juice of one or two lemons helps to set any jam.

Red Currant Jelly

Ten pounds of fruit; 1 pint water; wash currants, remove leaves, but leave stalks on. Simmer over low heat till fruit is reduced to pulp. Strain through jelly-bag, for 24 hours at least. Weigh strained juice and allow equal weight of sugar; or 1lb. sugar to 1 pint of juice. Bring juice to boil, and after a few minutes' boiling, add the warmed sugar, stirring till thoroughly dissolved. Boil *rapidly* now, stirring often. Begin testing on a cold plate quite soon, as over-boiling makes jelly stringy and tough. Take out only a small teaspoonful to test—if much is taken out it takes a few minutes to cool and in those few minutes the jelly may be overboiled. When the teaspoonful is cold, draw the end of a spoon through it, and if the two halves don't run together, the liquid is sufficiently boiled. For jelly-making it is good to leave the boiled fruit and liquid standing till cold **BEFORE** straining, as more goodness is extracted in this way (and dip your jelly-bag into water and wring out, before using it).

Black Currant Jam

Stew some good rhubarb in very little water and strain the juice. Allow 1 1/2 breakfast cups of this rhubarb juice to every pound of black currants, and 1 1/2 lb. sugar. Boil the currants and the juice together for 10 minutes; add the sugar gradually, stirring till dissolved; then boil *fast* for 5 minutes, stirring well. Test before taking up, but it should take this time, approximately.

Three Fruit Jelly

Two pounds black currants, 2lb. red currants, 1lb. raspberries. Put into pan with just enough water to cover. Bring slowly to the boil, simmer gently till thoroughly cooked. Put in jelly bag,

leave to drip all night. Next day, put cup for cup of sugar (1lb. sugar to each pint juice). Bring quickly to the boil when the sugar is dissolved, and boil slowly for 15 minutes, or till it will set.

Nectarine Jam

Six pounds stoned nectarines, 4 1/2 lb. sugar, 2 cups water, juice 2 lemons, 1 dessertspoon butter, and kernels of about quarter of the fruit. Wash, but do not peel the fruit, remove stones, cut into pieces. Put into pan with water, butter, lemon juice and kernels. Boil till soft. Add warmed sugar in portions of about 1lb. at a time. Boil, stirring well. Should take about 1 hour—test it then.

Peach Jam

Allow 3/4 lb. sugar to each pound of fruit. Peel and slice the peaches into large enamel bowl, mix in half the sugar and leave all night. Next day boil up till peaches are soft, after buttering the

BLACKBERRY WINE

PUT any quantity blackberries in a wooden or stone vessel. *Crush, cover well with boiling or cold water, stir often for a few hours, cover with a light cloth, and leave 3 or 4 days. Strain off liquid, add 3 1/2 lb. sugar to every gallon. Put into keg or stone jar, do not quite fill, keep some liquid in jug for adding after every skimming to keep quantity the same. Will work for 2 or 3 weeks; skim daily, adding liquid each time. Keep muslin over keg. When finished working, cork or bung lightly, gradually tighten up daily. Must not move keg. Bottle in 6 months. Better left 12 months.*

pan to prevent sticking. No water should be necessary, or only a few spoonfuls. Then add the rest of the sugar (warmed), stir till well dissolved and boil rapidly, stirring, till jam will set when tested. A piece of root ginger boiled with the jam gives a lovely flavour. Remove before bottling. Bottle and seal while hot.

Plym Jam

Three pounds firm plums; 3 breakfast cups water; 5 breakfast cups sugar. Put fruit and water in pan and cook till plums are soft. Add sugar and boil swiftly till a little tried will set firmly. Remove stones as they rise to surface. Let cool a little before bottling.

Fresh Apricot Jam

Wipe the fruit with a damp cloth. Cut in halves, remove the stones, and weigh. Allow pound for pound of sugar. Lay the fruit halves in a pan, with layers of sugar, and stand overnight. Next day bring slowly to the boil, stir, and boil quickly till it will set—about 30 or 40 minutes.

FROM THE MAILBAG

Transfer Marks

Dear Aunt Daisy,

The other day you were talking about removing transfer marks. Well, I stamped two wagon covers with a transfer in each corner, and afterwards did