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ASK Aunt Daisy

BLACKBERRIES

FOR those who can get into the country—or who already live there—this is blackberry and elderberry time, but those unable to go out and pick the wild berries can, of course, still buy them in the shops. And the expenditure of either time or money is worthwhile, for both blackberries and elderberries make lovely jam, jellies and sweets. When making blackberry jelly, pick berries when half ripe, not soft. Do not make too much at once. Half a dozen small pots at a time is better than a large quantity as it sets quicker.

Two-Berry Jam

This jam is really almost as good as black-currant and much cheaper. Take equal quantities of blackberries and elderberries (stripped of the stalks), put into preserving pan, squeeze a little to start juice flowing, and bring slowly to the boil. Boil for 20 minutes. Allow $\frac{3}{4}$ lb. sugar to each pound of fruit. Put the sugar on a dish and place in oven to get hot before adding it to the jam. Bring again to the boil, and boil steadily for 20 minutes. It should be done, but test during the last 5 minutes on cold saucer. A definite time can be given for very few jams, so always test before taking up. Put a little on a cold saucer and run the tip of the finger through it. If it flows together again too quickly, like water, it needs a little more boiling.

Blackberry Jam

Wash the berries, drain through colander, add 1 tablespoon of water to each pound of fruit; simmer slowly till quite soft. Add $\frac{3}{4}$ lb. sugar to each one pound of fruit. Boil till it jells.

Blackberry and Apple Jelly

Blackberry jams and jellies set much better when mixed with apples. Green cooking apples are best, and windfalls may well be used, first cutting out any bruised parts. Here is a good recipe: Six pounds of blackberries; 2lb. apples; allow one cup of sugar to each cup of juice. Chop up the apples, including the skins and cores, and place in a preserving pan with the blackberries and water to cover. Cook until soft. Strain through jelly bag. Measure juice and bring to the boil; stir in sugar gradually. When you are sure that the sugar is thoroughly dissolved boil fast till a little jellies when tested on a saucer, about half to $\frac{3}{4}$ of an hour.

Blackberry Chutney

One pound of sliced cooking apples; 6 medium-sized chopped onions; 3lb. blackberries; 3oz. salt; 1oz. mustard; 1oz. ground ginger; 1 teaspoon powdered mace; $\frac{1}{2}$ teaspoon cayenne pepper; 1 pint vinegar. Cook for 1 hour. Then add 1lb. sugar. Continue cooking slowly for 2 hours. Rub through fine sieve with wooden spoon and put in dry bottles.

Blackberry Pickle

One pint blackberries; 1lb. white sugar; $\frac{1}{2}$ oz. ground ginger; $\frac{1}{2}$ pint vinegar; 1oz. allspice. Steep blackberries

and sugar for 12 hours. Bring vinegar to the boil, add blackberries and boil for half an hour. When cold add ginger and spice, and mix well. Put in jars and cover.

Blackberry Mould

Half a pound blackberries; $\frac{1}{2}$ lb. apples; 3oz. sugar; $\frac{1}{2}$ pint water; 1oz. cornflour. Stew fruit in boiling water and sugar. When tender, rub through sieve. Bring to boil, add moistened cornflour. Simmer 5 minutes. Pour into wetted mould to set.

Blackberry Cobbler

Cook 3 cups of blackberries in 1 cup of water, with the juice of 1 lemon, and sugar to taste. When cold, put into a pie dish, sprinkle with sugar and flour

VIENNA CAKE

One and a-half tablespoons cocoa; $1\frac{1}{2}$ tablespoons (small) raspberry jam; about $\frac{3}{4}$ cup boiling water; 4oz. butter; 6oz. sugar; 2 eggs; vanilla essence; 8oz. flour; 2 flat teaspoons baking powder; pinch salt. Mix cocoa to a thin paste with boiling water, stir in raspberry jam, then make up to $\frac{3}{4}$ cup with boiling water. Let it cool. Cream butter and sugar; add eggs one by one, beating well. Add vanilla essence. Sift very well flour, baking powder and salt. Add alternately with the liquid. Bake in a flat tin in a moderate oven for approximately 45 minutes. Ice with chocolate icing. Mark with a fork.

(about 2 tablespoons of each), and a dab of butter. Then cover with a good sheet of short pastry, or with crushed biscuits, or sponge cake crumbs, and dab with a little more butter, and cook in good oven for 20 to 30 minutes.

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 $3\frac{1}{2}$ 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.

Blackberry Surprise

Stew enough blackberries to almost fill a piedish. If they are the small seedy kind, it is nicer to pass them through a sieve after they are cooked. Cream together 2oz. butter and 2oz. sugar. Add 4oz. flour and $\frac{1}{2}$ teaspoon baking powder. Mix well together, and sprinkle evenly over the top of the hot fruit and bake to a nice light brown. Serve with cream or custard.

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