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**STA-BLOND AND BRUNITEX "MAKE-UP" SHAMPOOS**  
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## USES FOR PEARS

**W**E are certainly enjoying a very bountiful fruit season.

Pears are luscious and tempting. Don't forget that pear pie, made just like apple pie except that the pieces are cut more chunky and not sliced, is a delicious dessert. Make it in a deep pie dish and flavour with cinnamon and cloves—either essence or powdered. If peeling and slicing a large quantity of pears (or apples) drop them into a bowl of slightly salted water as you do them, to prevent them from turning brown. If you want to take out the core from the middle of a halved pear, use a teaspoon, grasping it close to the bowl of the spoon. It will dig the core out very neatly.

### Pear Sundae

Peel, core and halve sufficient pears. Make a syrup by boiling sugar (or honey) and water for 10 minutes. Drop in the pear-halves, and simmer till tender. Strain off the boiling syrup and use it to make up a packet of lemon jelly crystals. When it is beginning to set, whip it up with egg-beater until frothy. Place the cooked pears in individual dishes or glasses, pour on the jelly and leave to set. Serve with cream or custard.

### Pear Ginger

To every pound of pears when peeled and cored allow 1lb. sugar; and to every 6lb. pears allow 1lb. chopped preserved ginger, and the juice and grated rind of 3 lemons. Cut the pears rather fine and let all ingredients stand overnight mixed together in a bowl or preserving pan. Next day bring slowly to the boil, stirring carefully. Boil slowly until pears are clear and the mixture is nice and thick—approximately 2 hours. If preserved ginger is too expensive, use less and make up with ginger essence (to taste).

### Pear Chutney

This has been a winner for 15 years. Two pounds each of pears and plums; 1lb. each of apples, and dates, and onions (or shallots); 1lb. chopped raisins; 1½lb. of brown sugar or treacle; ¼lb. salt; ½ teaspoon cayenne; 1 packet spice; 2oz. ground ginger. Chop up fruit and onions finely. Add seasonings and 3 pints of vinegar. Boil all slowly 2 hours. Thin out with a little more vinegar if necessary.

### Pear and Passionfruit Jam

Peel and slice 6 good firm pears. Place them in a pan with 1 cup of water and ¾lb. sugar. Boil for 15 minutes. Then add pulp of 6 large passionfruit and ¾lb. more sugar. Boil rapidly till it jells.

### Pear Marmalade

Six pounds ripe pears, 6lb. sugar, 4 oranges, 4 lemons. Mince oranges and lemons, and soak overnight in 2 cups cold water. Next day add minced pears and sugar. Boil till a lovely golden colour and will set.

### Pear Ginger

Six pounds pears, 4lb. sugar, 2 cups water, 1 cup vinegar, 1lb. preserved gin-

ger. Boil sugar, water and vinegar together for 20 minutes. Then add pears and ginger, and boil till it jells. Do not boil too hard—better to simmer once pears and ginger are added.

### Pickled Pears

Peel and quarter 2lb. pears. Make syrup of 1 pint vinegar, about 12 cloves, 12oz. sugar, and a stick of cinnamon. Boil 10 minutes. Add pears and simmer gently till tender. Take out carefully, drain, put in jars. Quickly boil syrup again till thick, and when cold, pour over fruit. Screw down. Store in cool place. Pears must be quite covered by syrup.

### Baked Pears de Luxe

Quarter of a cup of brown sugar; firmly packed; ¼ cup white sugar; 1 level tablespoon cornflour; pinch salt; 1 tablespoon grated orange rind; 1 cup orange juice; 1 teaspoon grated lemon rind; 2 tablespoons lemon juice; 2 tablespoons butter or other shortening; 4 large, firm ripe pears. Combine first 4 ingredients in saucepan; add all remaining ingredients except pears. Cook, stir-

## PASSOVERS

Two cups flour; ½ teaspoon salt; 3 tablespoons butter; ¾ cup milk filled up with boiling water. Rub butter into flour, then add hot milk and water, and mix to a stiff dough. Roll out as thinly as possible on a well-floured board. Put on a hot oven tray, and cook in a quick oven. It is best to roll out small pieces of dough at a time. Place at top of oven to bring up the bubbles.

ring constantly, until mixture is clear and thickened. Peel pears, then cut in half lengthwise, leaving stems on, if desired. Remove cores. Place pears in shallow baking dish; spoon the sauce over them. Bake, uncovered, in moderate oven of 350 degrees F. for 15 minutes, basting twice with sauce. Serve warm. Serves four.

### Pears Parisienne

Half a medium orange; ½ medium lemon; 3 firm ripe pears; ½ cup granulated sugar; 1 pint vanilla ice cream; about 1 square (1oz.) unsweetened chocolate. Squeeze juice from orange and lemon. Put rinds through fine blade of food chopper. Peel pears; cut in half lengthwise; core. Place in saucepan with ground rinds, juice, and sugar. Cover, simmer over low heat until tender—about 15 minutes. Cool. Place each pear half on dessert plate; top with spoonful of ice cream and sauce. Shave a little chocolate over each serving. Serves six.

### Jellied Ginger Pears

One packet lemon jelly crystals; 1½ cups hot or boiling water; 1 cup dry ginger ale; 1 cup diced, peeled pears; ½ cup coarsely chopped pecan or other nuts, 1 tablespoon finely slivered crystallized ginger. Dissolve jelly in hot or boiling water, as manufacturer directs. Chill until slightly thickened. Combine with