

remaining ingredients; chill until set. Before serving, break up slightly with a fork; heap in sherbet glasses. Serve for dessert with or without top milk or custard sauce. Serves five or six.

Pear and Peanut Salad

Four ripe pears; ¼ cup peanut butter; watercress; 2/3rd cup orange segments. Cut pears, lengthwise, in quarters, removing cores but not skins. Spoon some of the peanut butter in the centre of each pear quarter. Arrange these on four beds of watercress or other salad greens. Garnish with orange sections. Serve with French dressing.

FROM THE MAILBAG

Drying Apples

Dear Aunt Daisy,

A few weeks ago I heard you inquiring for methods of drying apples as a means of preserving. This is the method I use with great success! The apples must be cut in rings. To prepare these, peel, core and remove all bruises from the apples and cut into rings 1-8 to 1-4 inch thick. Then thread them on thin sticks and lay them across a cool oven at temperature of about 140 degrees or about regulo ½, with the door ajar. They will take from four to six hours continuous drying. When the rings are done they should feel like chamois leather and if a handful are pressed together the rings should be springy enough to separate when no longer pressed. Remove them from the oven and leave in the same room for at least 12 hours. Line cardboard or wooden boxes with greaseproof paper, and pack the rings in layers of greaseproof paper. Store them in a very dry place.

For dried pears, peel and cut them in quarters and remove the cores, putting them straight into salt water (one ounce of salt to one gallon of water) to prevent discoloration. Place the fruit on trays and dry for from four to six hours at 110 degrees to 150 degrees F., then treat in the same way as for apples.

"Mother Hubbard."

Poultry Stuffing

Dear Aunt Daisy,

Just a line that might be useful for your readers and listeners. Four of my relatives ate some poultry at Christmas time that had been stuffed with onion stuffing the day before it was cooked. Everyone had ptomaine poisoning. I have heard since that it is poisonous to leave onions inside poultry overnight.

"H.S.," Fendalton.

Bottling Tomatoes

Dear Aunt Daisy,

Listening to your session this morning, I was amazed to hear of the difficulties some of your listeners are having with bottling tomatoes. I have been bottling fruit for over 40 years, and have always found tomatoes to be one of the easiest to do and have never had a failure. I have kept one bottle for about 12 or 14 years just to test its keeping qualities. My jars are pre-war, so I don't know about the new make. This is my recipe: To one quart of water allow 1 small teacup of sugar, and ½ teaspoon salt. Let this boil about 5 minutes. Then drop in the tomatoes (small ones are best) and allow to come to the boil again. Put the tomatoes into hot jars and fill to overflowing with the boiling syrup, and screw down at once while hot.

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