

Acknowledged Leader in the Baking Powder field



For nearly three generations Edmonds "Sure-to-Rise" pure grape cream-of-tartar Baking Powder has set a standard of excellence. Its unfailing quality and even consistency, its utter dependability, has made it the foundation of perfect baking, and built for the name of Edmonds a reputation for quality which is unassailable.

EDMONDS
Pure Grape Cream of Tartar
"SURE-TO-RISE"
BAKING POWDER

Manufacturers:
T. J. EDMONDS LTD.
CHRISTCHURCH.

ASK Aunt Daisy

RECIPES FOR QUINCES

THE rather sharp and pungent flavour of quinces makes them a welcome change after the more luscious peaches and plums. They are excellent on combination with other fruits—blackberry and quince pie, for instance, is excellent, because the juicy blackberries blend well with the drier quinces. Either short or flaky pastry may be used, and it is good hot or cold.

Quince-Blackberry Sponge

Stew the fruit together till quite tender, having not too much liquid. You may use half quantities of each, or as desired. One big quince is enough for a pound of blackberries. If the seeds of the berries are objected to, cook the fruits separately, and strain the berries through a sieve before blending. Have the mixed fruit boiling-hot in deep pie-dish, and pour over it either of the following mixtures; then bake in a hot oven until the sponge is cooked—about 20 minutes. Serve with cream or custard.

Sponge (no butter): Beat 1 egg well, add $\frac{1}{2}$ cup sugar and beat again. Sift 1 cup flour; 1 teaspoon baking powder and a pinch of salt and stir in lightly. Add enough milk to make a rather thin batter. Pour on to the hot fruit and bake at once.

Sponge (with butter): Beat 1 egg with a small teacup of sugar. Melt 1oz. of butter with 3 good tablespoons of milk and add. Sift together 1 breakfast cup flour; 1 teaspoon baking powder and a pinch of salt, and stir in lightly. Pour the batter over the hot fruit and bake at once.

Special Sponge Crust: Cream together 2oz. of butter and $\frac{1}{2}$ cup sugar. Add 2 eggs, one at a time, beating well; then sift in a large cup of flour and a teaspoon of baking powder. Lastly add 2 or 3 tablespoons boiling water. Pour over hot fruit, as above.

Quince Conserve

Six pounds quinces, 6lb. sugar. Peel and quarter the quinces, place in pan and barely cover with cold water. Cook till soft. Lift fruit out into basin, and cover with $1\frac{1}{2}$ lb. sugar. Set aside for 12 hours. Boil peelings and cores (with the liquid from the quinces that were cooked) for 1 hour. Strain and add the $4\frac{1}{2}$ lb. sugar. Bring to the boil again, add quinces and boil till the syrup jellies—about half an hour.

Quince and Tomato Jam

Peel and core 2lb. quinces, and mince. Pour boiling water over 3lb. ripe tomatoes, and remove skins. Put tomatoes and quinces in preserving pan with 5lb. sugar, and juice 1 lemon. Boil about 2 hours, but test often. Bottle when done. Delicious flavour, like rich raspberry jam.

Quince Jelly

Cut up quinces fairly small, including cores and skins. Just barely cover with water; bring slowly to the boil, and simmer till all is thick soft pulp. Strain through a cloth bag all night, or even for 24 hours. Then measure how much juice you have, and allow as many cups of sugar as you have of juice. Bring

the juice to the boil, and stir in the sugar gradually. (It is best to have the sugar warmed, as it dissolves more quickly—can be warmed on meat-dish in the oven). Stir continually, over moderate heat till the sugar is dissolved. Then bring all to the boil again, and boil very fast—a rolling boil—till it will set when a little is tested on a cold plate.

Hopey's Chutney

One pound each of quinces, apples and tomatoes; $\frac{3}{4}$ lb. onions; $\frac{1}{2}$ lb. raisins (or sultanas); $\frac{1}{4}$ lb. preserved ginger;

MUSHROOMS ON THE GRASS

This is an attractive dish for children's parties. For grass have firmly set green jelly. Chop this and cover a large flat plate to a depth of 1 inch. For mushrooms take about a dozen meringues, some whipped or mock cream, and 3 or 4 large bananas. Scoop out some of the centre of the meringue, fill with cream, and push in a piece of banana about $2\frac{1}{2}$ inches long, to form stem. Stand these among the chopped jelly. If jelly is firm enough they will stand properly.

$\frac{1}{2}$ lb. brown sugar; 2oz. salt; $\frac{1}{2}$ oz. ground ginger; $\frac{1}{2}$ teaspoon each of cloves and cayenne; 1 pint vinegar. Chop fruit and vegetables finely and boil all together 2 to 3 hours.

Quince Chutney

Six large quinces; 1lb. ripe tomatoes; 2lb. apples; 4 large onions; 2lb. brown sugar; 2oz. salt; 1oz. ground ginger; 6 chillies; $\frac{1}{4}$ teaspoon cayenne pepper; 1 teaspoon mustard; 1 teaspoon curry powder; $\frac{1}{2}$ lb. seeded raisins. Peel and cut up all ingredients, mix and cover with vinegar—about 3 pints. Boil slowly 3 to 4 hours. Bottle while hot.

Quince Honey

Peel, core and mince 6 large quinces. Boil peels and cores, strain, and make up to 1 pint with hot water. Make syrup with this pint liquid and 4lb. sugar, add minced quinces, boil for about 2 hours, or till will set when tested. Add juice of a lemon, and half a cup of boiling water before taking up. Should be fine red colour.

Quince Jam

Wipe quinces. Peel, core and cut into quarters. Put peel and cores in pot, just cover with water, bring to boil. Boil gently till pale pink, strain. Cut fruit into small pieces, weigh, allow an equal quantity of sugar. Sprinkle sugar over, leave overnight. Put all in pan with water the peels and cores were boiled in, no more sugar and no more water. Boil hard about an hour, then gently till a nice red, and will set.

FROM THE MAILBAG

Preserving Beans and Peas

Dear Aunt Daisy,

Listening to you this morning about methods for preserving peas, you do not recommend preserving peas unless done by the hot water bath method for 3 hours. May I pass on my way of doing



HIS LAST DUTY Before going to bed he puts his denture into a glass of Anti-Germ. (10 drops to a glass of water). Anti-Germ has so many other uses too, it is a clear antiseptic, 3 times stronger than carbolic, yet harmless to the most delicate tissue. All grocers sell Anti-Germ.

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