



BE REFRESHED inside as well as out by taking a glass of sparkling Andrews. Gently Andrews helps rid your system of trouble-making impurities which cause so many everyday ailments. Be regular with Andrews . . . for your health's sake.



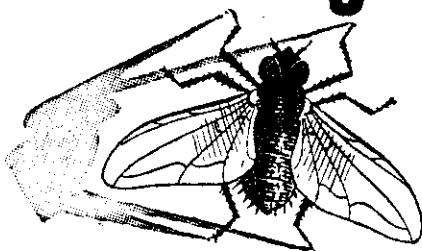
ANDREWS LIVER SALT

REFRESHING — INVIGORATING

E12/8

Scott & Turner Ltd., Andrews House, Newcastle-on-Tyne, England.

This Fly will Die



This fly will die quickly

—before it contaminates your food or spreads disease amongst your family. For this fly has landed on a wall sprayed with ATAX D.D.T. It was sprayed weeks ago but it is still fatal to flies. Spray ATAX D.D.T. on ceilings, lights, windows and walls out of the reach of kiddies—one spraying will last all season.



ATAX

D.D.T.

To kill flies on the wing, spray the air with ATAX Fly and Insect Spray. This quickly clears a room of insects, but is non-poisonous.

S. W. Peterson & Co. Ltd.



GOOSEBERRIES

GOOSEBERRIES are the cheapest and most plentiful of the small fruits. They make delightful hot puddings and cold desserts as well as jams and even chutney and mincemeat. Mock strawberry or raspberry jam can be made by adding sufficient of these essences to a boiling of the gooseberries. By straining the jam through a colander or sieve you can easily remove all the skins and most of the seeds.

Gooseberry and Apple Pie

The apple softens the gooseberry tartness without spoiling the flavour. Make a syrup first, in the proportion of 1 cup sugar to 2 cups water boiled together for 3 to 5 minutes. Into this put the topped and tailed gooseberries and the apples cut in chunky slices—using either half and half or as you wish. Don't have too much juice; simmer till tender but not squashy. Let cool in saucepan before putting into pie-dish. Cover with short or flaky pastry and cook in hot oven. Serve with plenty of custard sauce or ice-cream.

Gooseberry and Apple Pudding

Use about 3 good-sized apples sliced fairly thick, a pound of gooseberries, topped and tailed. Simmer gently with a cup each of water and sugar. When just boiling add a pinch of baking soda which takes off the tartness of the skins. When soft, put into pie-dish and while still boiling hot pour over it a sponge-crust and bake in hot oven about 20 minutes.

For a butterless sponge crust beat an egg well, add ½ cup sugar, beat well. Add 1 cup flour, pinch salt, and 1 teaspoon baking powder and mix with enough milk to make a thin batter. For a butter sponge use one egg, pinch salt, 1oz. butter; 1 breakfast cup flour; 1 teacup or less sugar; 3 tablespoons milk (or more), vanilla if liked. Beat egg and sugar, melt butter with milk and add. Sift in flour, etc., and pour over the hot fruit.

Green Gooseberry Jam

Boil 3lb. of gooseberries in 2 pints of water for half an hour; then add 5lb. of sugar, stirring it in gradually, and stirring until thoroughly dissolved and the jam again boiling. Now boil very fast; test in 5 minutes. It should be ready to set. Bottle while hot. You may add a few drops of green colouring if you wish, but it should be green without.

Red Gooseberry Jam

This recipe uses the same quantities of fruit, etc., as the green jam, but the method is different. It makes a large quantity of jam. Put into the preserving pan 2 pints of water and 5lb. of sugar. Bring slowly to the boil, while stirring, and allow to boil for 3 minutes, making a good syrup. Then add 3lb. of topped and tailed gooseberries and boil till the jam will set when tested. Bottle hot.

Gooseberry and Mint Jelly

This is served with roast mutton or jugged hare, like red currant jelly. Barely cover 2lb. of washed green gooseberries with cold water, in the preserv-

ing pan, and add 5 or 6 sprigs of fresh mint. Cook till pulpy. Strain through a fine sieve. Bring again to the boil, and add cup for cup of warmed sugar; boil till it will set when tested. Bottle and seal while hot.

Green Gooseberry Marmalade

Three pounds green gooseberries, 2 lemons, 5 small breakfast cups water, 6lb. sugar. Shred lemons as for marmalade. Cover with 2 cups boiling water, leave all night. Next day, boil up with gooseberries and the other 3 cups cold water, for an hour. Add warmed sugar, stir till dissolved. Bring to boil, and boil hard for approximately 10 minutes. Test before taking up.

Gooseberry Chutney

Three pounds of green gooseberries; 2lb. of raisins; 2lb. of onions; ½lb. sugar; 1 oz. ground ginger; ½ teaspoon

HOME-MADE PECTIN

Pectin is useful to add when making jams in wet seasons, or for those which seldom set perfectly, such as strawberry or cherry. Three pounds sour or under-ripe apples, washed and cut up but not peeled. Put them in a saucepan with a pint of water and simmer till tender and squashy. Strain through muslin and keep the strained liquid. Return the pulp to the saucepan with just sufficient water to thin it down, and simmer for about 1½ hours. Strain and add this liquid to the other. It should be fairly thick and sticky. Put into bottles and sterilize as usual.

cayenne pepper (a small half teaspoon); 2 teaspoons of salt; and 1 quart of vinegar. Top and tail the gooseberries, cut the raisins small, and chop up the onions. Put them all together, and boil gently for about 3½ hours, keeping well stirred.

Gooseberry and Apricot

Top and tail 3 quarts gooseberries. Wash 1lb. dried apricots, and soak 24 hours in 1 quart boiling water. Strain liquor from apricots into preserving pan, add gooseberries. Bring to boil, gradually add 5lb. sugar and apricots. Stir well. Simmer gently until jam thickens and will set. The apricots may be cut into pieces.

Gooseberry and Tree-Tomato

Three pounds gooseberries (not ripe); 3 pints water; 5½lb. sugar; 1lb. tree tomatoes (must be skinned and cut up). Bring berries and water to boil and simmer till fruit is soft (takes only a few minutes), then add sugar and cut-up tomatoes and boil for one hour, or until jam will set when tested.

Plain Gooseberry Jam

To every pound of gooseberries, allow 1½lb. sugar and 1 cup water. Put all together and boil very fast for ¾ hour (approximately). A beautiful rich colour.

Gooseberry and Plum Jam

Three pounds of green gooseberries, 3lb. cherry plums, 4½ to 6lb. sugar, 3 quarts water. Boil fruit and water half