

STRAWBERRIES

STRAWBERRIES can be bottled in their own juice—adding no water—so that they keep their colour. Just fill up the jars with the berries, giving each jar a knock now and again so that the berries sink into place. Then cover each jar with a patty pan or saucer and set in a moderate oven (about regulo 3 or 325 degrees) for 10 minutes or so; then reduce heat to very low—the juices will have started to flow by this time. Leave the jars till the fruit has sunk half-way down; then fill up one jar from another till each is nicely filled with fruit and juice, and leave in oven till fruit is cooked. Take out one at a time and tie down with the preserving “skin” very quickly. As it cools, the skin will be sucked down into the jar in a hollow, proving that the seal is good. If liked, you may add a spoonful of sugar, when you are filling the jars up one from another.

Strawberry Pancakes

Just make up a batch of your favourite pancake mixture, lay each out flat and pile strawberries along the middle, fold the sides over to meet on top and place a berry to keep them in place. Dust with icing sugar and eat with a fork. Pikelets are quite nice to use for this—make them large and not too thick.

Strawberry Jam

This unusual method was given to us by one of the Links last year. Heat the berries and the sugar (equal quantities) in oven until almost too hot to bear the hand in. Then take out and stir together for 5 minutes (by the clock). Leave to stand for 15 minutes, then stir again for 5 minutes. Leave again for 15 minutes and then stir for 5 minutes, pot and seal. Thus the fruit and sugar have 15 minutes actual stirring, with two intervals.

Strawberry Shortcake

Two cups flour; 3 flat teaspoons baking powder; ½ teaspoon salt; 1 tablespoon sugar; 5 tablespoons butter; 1 egg; about ¾ cup milk. Sift dry ingredients, cut fat into flour. Break egg into cup, add milk to make ¾ cup. Mix, and add to dry ingredients. Stir until well mixed. Should be soft but not sticky. Add more milk if necessary. Divide in two. Pat out each half into round flat discs. Brush tops with softened butter. Put one on top of other, bake in quick oven about 395 degrees until well baked through. Put crushed strawberries between and on top.

Strawberry Trifle

Into a flat crystal dish break up some good sponge cake (not too much, to make the trifle stodgy). Mix together 2 tablespoons milk and 2 tablespoons sherry and pour over the cake. Now put a thick layer of mashed fresh strawberries—about a pound. Sprinkle with a little icing sugar. Make a rich custard with 2 eggs, a breakfastcup of milk and a tablespoon of sugar and pour it, while still warm, over the whole. When cold,

cover with whipped cream (tinned or fresh) and decorate with small, perfect strawberries.

Strawberry Meringue Cake

Make first the meringue case. In a dry basin whip up 3 egg whites to a stiff froth, adding by degrees 2 tablespoons of sugar for each egg-white (the proper proportion). Beat constantly, adding also 1 teaspoon of vinegar and a small teaspoon of vanilla (or strawberry) essence, while beating. When stiff enough to hold its shape, pipe it out through a forcing-bag, or a cone shaped from greaseproof paper, into an oval shape, making it higher at the sides to make a proper case. If preferred, you can use a spoon to arrange the case instead of a forcer. Have piece of greaseproof paper, wetted under cold tap and just shaken free from drops, to place the meringue upon. Alternatively you can use a sandwich tin lined with wetted paper. Bake in cool oven, about 250 degrees or regulo 1. Leave for about 1½ hours to set, taking care that it does not brown. Fill the cake with ripe strawberries, and cover with whipped cream, sweetened and flavoured with a little sherry if desired, or with strawberry essence. Serve on pretty dish surrounded by strawberry leaves and extra fine strawberries.

Strawberry and Orange Cup

Combine equal quantities of sliced strawberries and orange-sections. Fill individual small bowls or deep plates, and cover with chilled, sweetened and strained stewed rhubarb-juice. Serve cold; no cream or custard. Good for the waistline!

FROM THE MAILBAG

Feather-Proofing

Dear Aunt Daisy,

I have heard that it is possible to make material down-proof or feather-proof by waxing it. Could you tell me how this is done? “Hopeful.”

The pioneers had what was probably the best way of doing this. They used beeswax—softening it and rubbing it thoroughly over the inside of their cases for feather-beds and pillows and cushions—being careful to work down the insides of the seams as well. Nowadays, as beeswax is hard to get, people use a bar of soap. Turn the cushion-cover inside out and rub it thoroughly with soap, softened a little by damping, so that it will coat the material. Then turn the cover right side again, and put in the down or feathers.

The Ant Pest

Dear Aunt Daisy,

This hint may be handy. Mix two tablespoons of sugar with an equal quantity of borax. Moisten with water, place in tins or plates where ants come in, on the floor. Soon it will be black with ants, but do not disturb them, no matter how much you feel like picking the plate up and scalding it. They will carry the borax back to their haunts, where they quickly die. “Hamilton.”



A Bright and Healthy Home

in every tin of

Poliflor
WAX FLOOR POLISH

For Dark Wood Floors, Doors and Furniture use **DARK Poliflor**

P.3

CAMERA CASES FOR BABY BROWNIE

Ensign Full Vue, Target Brownie, Brownie Models C D & E.

In black grained leather with zip fastener and shoulder strap, 17/8.

G. B. TOMKINSON

Photographic and Home Movie Supplies
39 VICTORIA ST. W., AUCKLAND

DON'T BE SKINNY!

Try “YIM,” the amazing yeast, iron and malt tonic that puts on firm healthy flesh quickly. “YIM” gives clear radiant skin, freedom from indigestion, nervousness and constipation. (Double size, 7/6); 4/6 post free, from

CHEMISTS' SUPPLIES CO. LTD.
139A Worcester Street, Christchurch, C.1.



'Sanpic' is the modern pleasant Disinfectant!

'Sanpic' is the unexcelled household disinfectant. Stronger than pure carbolic acid, yet contains no injurious acids; and it is absolutely safe where children are concerned. Bring the clean, fresh tang of pine-woods into your home with 'Sanpic.'

SANPIC
NON-POISONOUS
PINE DISINFECTANT

Reckitt & Colman (New Zealand) Ltd. Bond Street, Dunedin

