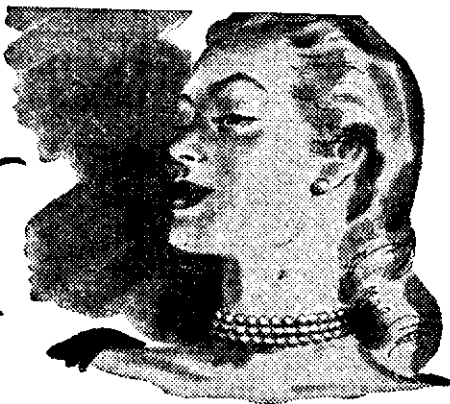


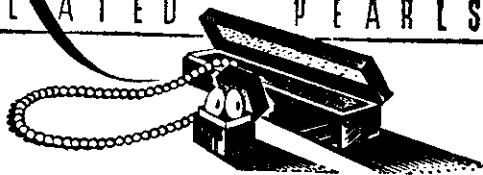
*Lovely
Luxury*



*Pearls to wear with pride . . . band made by skilled
craftsmen . . . with deep lustrous beauty in pink, flesh
and natural tones . . . double strung with smart clasp
or velvet tie. Ask your jeweller to show
you de Rohan unbreakable
pearls . . . fit for a
princess.*

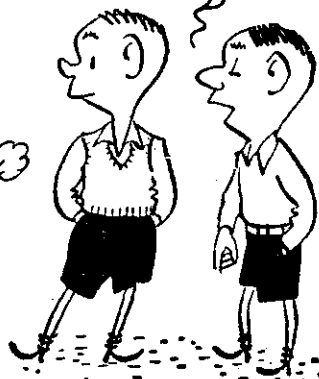
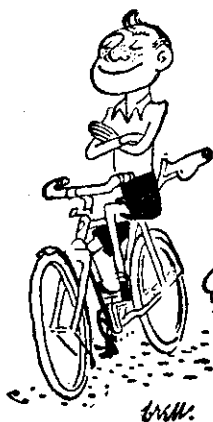
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SIMULATED PEARLS



ANOTHER OUTSTANDING ACHIEVEMENT BY DE ROHAN

TOUGH? YOU SHOULD
SEE MY O'B PREMIER SHOES



The tough treatment that boys
give their boots and shoes
won't hurt sturdy O'B
footwear—built to
wear and wear.



O'B
BOOTS AND PREMIER SHOES for Boys

MADE BY M. O'BRIEN & CO. LTD., CHRISTCHURCH
O'B16



SEASONAL FRUIT SUGGESTIONS

WE may wish that the lovely summer fruits did not all ripen together, but spread themselves out a little more. However, we must get busy and preserve all we can for winter puddings, as well as making jams and jellies. Mixed fruits, too, make lovely pies and tarts—black and red currants, plums and raspberries go well together in the "deep-dish pie," served with a custard sauce.

Plum Delight

Stew gently a pound of plums in slightly sweetened water. See that they stay whole. If very large you may cut them in halves; but they should not be allowed to stew to a pulp. Lift them out carefully into a glass bowl. Add enough hot water to the juice in the saucepan to make up a pint, and in it dissolve a packet of orange jelly crystals. Make up, also, nearly a pint of custard; and when cool, beat it into the jelly just as it is beginning to set. Pour this all over the plums in the glass dish, and leave to set.

Strawberry Jam

Six pounds of strawberries; 4½lb. sugar. Wash and drain the berries, sprinkle with the sugar, and leave overnight. Then simmer till berries are plump (from 30 to 40 minutes). Test before bottling.

Cherry and Red Currant Jam

Boil red currants with a little water until soft and mushy, then strain through muslin. To every 4lb. of cherries, allow 1 pint of this red currant juice. Simmer until the cherries are soft, then add pound for pound of sugar. Boil up, after the sugar has been dissolved, and keep boiling till it will set when tested. Let it cool a little, then bottle.

Black Currant Jam

Allow 1lb. of fruit and 1 pint of water. Boil until soft, and push through a coarse sieve. Measure, and add cup for cup of sugar. Stir till dissolved, then boil till it will set. Add the juice of 1 or 2 lemons.

Plum Sauce

Six pounds of plums; 3 pints vinegar; 3lb. brown sugar; 1 handful of bruised ginger; 6 teaspoons salt; 1 teaspoon cayenne; 1oz. cloves. Butter the bottom of the pan. Put everything in, and boil for 2 hours, keeping it well stirred. Strain through a colander, bring it back to the boil, and bottle. Seal carefully.

Jellied Berry Snow

Cook gently till soft but not squashy, 1lb. of gooseberries, strawberries, raspberries or currants in about 1½ cups of water. Add sugar to taste. Pour the whole into a basin containing a packet of jelly crystals—any suitable flavouring—lemon for gooseberries, raspberry for raspberries and so on. Stir well until the crystals are nicely dissolved. When cool, but not set, add 2 well-beaten whites of eggs and beat all together with wheel-beater until foamy. Pour into

mould, or glass dish, and leave to set. Use the two yolks to make a custard with about a pint of milk, adding a small dessertspoon of custard powder. Serve cold.

FROM THE MAILBAG

Good Fruit Cake

Dear Aunt Daisy,

I am writing to give you the recipe for my good fruit cake. For very formal occasions I ice it with almond icing, then Royal icing, containing a lot of lemon juice. But my family really prefer a thick layer of caramel icing, liberally decorated with a white butter icing, flavoured with vanilla. All the measurements are level: Two cups light brown sugar; 2 cups butter; 7 eggs; 4 cups flour; 2 teaspoons mace; 2 teaspoons cinnamon; 2 teaspoons baking powder; few grains of salt; 2 tablespoons fruit juice; 2 tablespoons milk; 2lb. currants; 2lb. raisins; 1lb. nuts; ½lb. each of dates and peel. Cream the butter. Add sugar gradually and beat for five minutes. Beat egg yolks until light and lemon-coloured and whites until stiff and dry. Add these to the butter and sugar mixture. Add milk, fruit juice, chopped nuts, and fruits that have been rolled in flour. Lastly, add well sifted dry ingredients. Beat mixture thoroughly and place in a deep, round cake pan lined with several thicknesses of oiled paper. Bake 4 hours or longer with oven at 325 degrees. You may reduce the heat a little towards the end if necessary.

"Whangarei."

Sea-Water Damage

One of the Links in the Daisy Chain wrote in for suggestions on saving a good kapok mattress which has been soaked with sea-water in their beach cottage which was flooded during a bad storm. As salt is soluble in water, the mattress can be freed from salt by sufficient washing with pure water; but the problem of how best to accomplish this tedious job has been solved by a Link in Mangere, Auckland, who unselfishly sends us this detailed account.

Dear Aunt Daisy,

I hope this will help the "Link" re the salt water in the mattresses. During the war I bought a mattress stuffed with the utility stuffing. We had only used it for a week or so, when a fortnight's wet weather set in; and the mattress became so damp that I could wring the moisture out with my hands! Then fine weather came and the mattress seemed to dry out quite well. Soon we had another spell of wet and the mattress again became wringing wet. I decided to wash the mattress, as I was quite convinced now that it was stuffed with flock made from materials salvaged from the sea. I put the mattress in the bath, which I filled with warm water. The little children then tramped it, to force the water through all the stuffing. Next we let all the water out and repeated the process till the water ran clean. Finally the children tramped it again, to expel as much water as possible. We left it in the bath for a day