The juice of 2 or 3 lemons add to the flavour and helps the setting. Bottle in small jars and seal hot.

The Jam. Put the pulp from the jelly-bag through a sieve, bring to the boil, add ½1b. sugar and the juice of ½ lemon to each pound of pulp, and boil till it will set when tested. Stir well.

Quince Custard Pie

Cook sufficient quinces, with a little water and the rind of \$^1_2\$ lemon, to make 2 cups of soft pulp. Take out the rind, and add the juice of a whole lemon, beat it up with half a cup of sugar, the beaten yolks of 2 eggs. and about half a cup of milk. Now fold in the stiffly-beaten whites, and add a little vanilla if liked. Line a deep plate with good pastry, pour in the mixture, and bake on a hot scone tray. Have the oven hot at first, and reduce the heat when the custard is set, so that the pastry may be well-cooked.

FROM THE MAILBAG

Must Re-sterilize

Dear Aunt Daisy,

Would you please tell us the reason for this. After preserving beans in hot brine, and covering with porosan skin, this has gone into a hollow, but next day seems to rise up flat again. Is this right, and will the beans keep? They are tied tight enough. I cannot make this out and would be grateful if you would explain. "Mrs. A.P.," Macton.

You will have to take off the porosan

and re-sterilize the beans. Wash the porosan and the bottles thoroughly, and use again. There may be several reasons for the trouble-the beans may have developed bacteria through imperfect sterilizing, forming a gas which has pushed up the porosan. Or there may have been a tiny pin-point in the porosan so that air got in. The fact that the hollow formed at first shows that the original tying down was all right. You may have made a tiny tear near the knot with a fingernail. Did you boil the beans for 10 to 15 minutes before bottling, and did you add a tablespoon of vinegar to each jar to combat the non-acid difficulty? Are you certain that your jars were absolutely clean and sterilized in hot water or oven? Instead of re-sterlizing your beans, I would suggest using them at once and putting down a fresh lot.

A Bread Roll

Dear Aunt Daisy,

oven.

We are having a flower show soon and in the cooking competition class there is a bread roll. So many asked just what that means that I wondered if you would repeat the bread roll recipe you once gave us.

recipe you once gave us.

"J.C.," Wanganui.

You want log. of compressed yeast (but dried yeast will do just as well), 21b. flour, well sifted to make it light, I pint of lukewarm water, loz. of sweetened condensed milk, and 1/20z. salt. Dissolve the yeast in a very little of the water, add the sweetened condensed milk and the salt in the balance of the water. Make up the whole now into a fairly free dough. This dough with condensed milk must not be "tight." Let rise for 2 hours. Then punch down and leave for a further half-hour. Now mould into shapes for loaves or rolls. Let rise again, well covered, until light, and bake in a fairly sharp oven. It is usual to wash this milk bread-or the rolls-with a little egg and milk before setting in the

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what was that about being a little hoarse?

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