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THE MARMALADE SEASON

THIS is marmalade time—although it is becoming increasingly popular to make a small quantity at any time during the year, using the excellent tinned orange pulp now obtainable. The tinned pulp makes lovely marmalade, with the shredded peel showing finely all through it.

Easy Marmalade

Always allow to each good-sized orange, lemon, or grapefruit, 1 pint water and 1lb. sugar. Cut up fruit very finely, cover with correct amount of water and leave 12 to 24 hours. Then boil slowly till thoroughly soft, afterwards adding warmed sugar gradually. Stir in till thoroughly dissolved, then turn up heat and boil fast till jam will set when tested. All 3 fruits may be used together, or marmalade made of separate fruits—the flavour will thus be varied.

Same-Day Marmalade

Mince 5 marmalade oranges and 2 lemons. Add 10 pints boiling water. Boil hard 1 hour, then add 9lb. sugar. Boil another 2 hours, approximately, add 1 tablespoon butter and then bottle. Test before taking up.

Prize Marmalade

Four good poorman oranges, 9lb. sugar, 2 sweet oranges, 12 breakfast-cups water. Cut up oranges very finely, add water, leave 24 hours, then bring to boil. Leave another 24 hours, and boil ½ hour. Then add sugar, and boil ¾ to 1 hour or until it will set. This makes a good jelly with orange well divided—not too sweet, not too bitter.

St. Heliers Marmalade

Wash and dry the fruit, cut into quarters, remove core and pith only, then slice very finely on large plate to catch all juice. Put sliced fruit into preserving pan and add cold water until fruit is just "swimming" off bottom of pan. Bring to boil, then simmer until fruit slices are tender, usually about 15 minutes, but try by pinching a slice between thumb and first finger. If it cuts in two easily it is done. Now measure pulp and add cup for cup of sugar. Stir well while bringing it back to boil, and keep boiling rather fast 1½ to 2½ hours, according to the quantity. Try in usual way, but always watch the colour. When it is nearly done it is a lovely deep golden colour—but never amber, that is over-done. When done remove pan from stove, stand it about 10 minutes, then give it a good stir and bottle into hot jars. Cover when cold. The shredded rind and juice of 1 or 2 lemons may be added if desired. Four or 5 good-sized grapefruit make a nice quantity at a time.

Marmalade From Skins

I am often asked for this recipe. Many people eat grapefruit every day, or drink lemon-juice, and it is a pity to waste so many skins. Cut and shred

the skins, add 2 cups water for each orange, grapefruit or lemon skin, and stand overnight. Next day boil 1 hour. Leave till next day, then measure, bring to boil, and add cup for cup of sugar. Stir till dissolved and boil till thick and will set. A little lemon juice added is an improvement, also 1 or 2 whole oranges.

Kilbirnie Marmalade

Three grapefruit, 2 large lemons and 6 pints of water. Cut fruit very finely, and let stand in water 48 hours. Then

GATEAU LUXEMBOURG

This is a French chocolate cake served as a pudding. The weight of 2 eggs in sugar, butter, flour and grated chocolate, and 2 eggs. Cream well egg yolks and sugar. Stir in flour, butter and chocolate. Mix and beat well. Add whites of eggs, previously beaten to a stiff froth and fold them in. Bake in hot oven about ½ hour. For the filling melt 2oz. chocolate, stir in 2 egg yolks, a heaped tablespoon of castor sugar and 2oz. butter. When cake is cold, cut it downwards in thin slices and between slices put the cream filling. Put cake together again and ice over with mixture of 2oz. chocolate, 4 or 5 lumps sugar (or 2 tablespoons icing sugar) and a little piece of butter, heated together and well blended. Sprinkle with chopped almonds.

boil up for 1 hour. Add 6lb. sugar and boil for another hour approximately. This should jelly beautifully.

Pressure-Cooked Marmalade

Three oranges, 1 pint water, juice of 1 lemon, 2¼lb. sugar. Cut up oranges finely on china dish. Put pips into muslin bag. Put fruit and pips into basin, add water, cover, and leave overnight. Turn into cooker, clamp on lid and cook 16 minutes at 10lb. pressure. Allow pressure to drop to zero and leave 2 minutes. Open cooker, add sugar, and stir over gentle heat until sugar dissolved. Clamp on lid and cook 10 minutes at 10lb. pressure. Remove from heat, allow pressure to drop to zero and leave 2 minutes. Unclamp lid, allow to boil gently without lid until it sets when tested on cold plate. Leave in cooker for 10 minutes until skin is forming on surface. (By slightly cooling, rising of peel in the jars is prevented.) Pour into hot, clean jars, cover and tie down. When cooking larger quantities the same time is required.

Sweet Marmalade

Two marmalade oranges, 2 sweet oranges, 2 lemons, 12 cups sugar, 6 breakfastcups water. Put fruit through mincer and boil till tender. Add sugar, stir till dissolved and boil about 1 hour or until it jellies.

N.Z. LISTENER, JULY 29, 1949