

make delicious



JAM

IN ANY
SEASON

Gone are the days when you had to make jam in the fruit season! Make it when it suits you, with Roxdale pure Apricot fruit pulp . . . processed from the choicest of tree-ripened fruit with all the natural colour and flavour preserved!

From the heart of New Zealand's finest fruit growing district in Central Otago, comes this delicious orchard-fresh, pure fruit pulp ready to make flavoursome jam right **NOW**.

It's as Simple as This to Make Jam from **PURE ROXDALE PULP!** Just boil contents in Preserving Pan for 2 minutes, then add 5 lbs. of Sugar. Stir until dissolved. Bring to boiling point and boil hard until setting point is reached—about 10 to 15 minutes.

Only 6/6 per tin

ASK YOUR GROCER FOR

Roxdale

100% PURE FRUIT PULP



WAYS OF SERVING RHUBARB

SPRING rhubarb is the aristocrat of the pie plant family, and very much nicer than the brownish, rather stringy, mushy dish which many people think of as stewed rhubarb. It can be served in many attractive ways.

Casserole Rhubarb

Cut the pink, crisp sticks of rhubarb into pieces about an inch long. Put them in a casserole, sprinkle with sugar, add water not quite sufficient to cover, put in 2 or 3 strips lemon peel (without pith), and cover with a properly fitting lid. Put in the lower part of oven, when you are baking meat, perhaps, and thus not heating the oven specially. The rhubarb must be cooked slowly, so that the pieces remain whole. Remove the pieces of peel before serving plain, as a breakfast appetiser, or with custard or cream. It is delightful with junket.

Rhubarb Bread Pudding

For this you need bread, a little milk, some brown sugar, a little butter, and good crisp rhubarb. Cut bread into 1/4 in. thick slices, and pour over them a little milk without making bread too moist. With a little butter grease sides and bottom of a pudding bowl, sprinkle it thickly with brown sugar, then line with the bread slices. Cut rhubarb into 1 inch lengths and arrange a layer in pudding basin. Sprinkle with sugar to taste, place a layer of bread slices on top, and on these place a few small knobs of butter. Add another layer of rhubarb, continue until basin is full. Have layer of bread on top, sprinkle with sugar and a few pieces of butter. Cover closely and steam 1 hour, being careful to keep free from water. Serve with custard sauce.

Scottish Rhubarb Pudding

Remove crusts from some thin slices of bread. Put layer of slices in piedish, and just cover with boiling stewed rhubarb in whole inch pieces and sweetened. Repeat layers of bread and boiling rhubarb until dish is full, the top layer being rhubarb. There should have been just sufficient juice to soak into bread. Now make up a packet of jelly crystals in usual way, any desired flavour. Pour jelly gently and regularly over the dish, and leave to set. This will turn into a very nice jellied shape, and can be served "as is" or with cream.

Rhubarb Caramel Pudding

Cream together about 3 tablespoons each brown sugar and butter. Spread this all over inside of slightly greased basin. Over this, line basin with suet crust (double the amount of flour to that of shredded suet, a little salt, and baking powder, all mixed with water then rolled out). Half fill lined basin with rhubarb in inch-long pieces, sprinkle with brown sugar, add a squeeze of lemon juice, and a little water. Pile on more rhubarb, filling basin right up. Cover with a pastry lid, then a piece of

butter paper and either bake or steam, approximately 1 1/2 hours. Turn out on hot dish.

Boston Bundles

Cut spring rhubarb into pieces about 4 inches long, and gently simmer till tender but not broken in a syrup made by boiling together 1/2 cup honey, 1/2 cup sugar and 1/4 cup lemon juice. Make a good shortcake pastry with 1 1/2 cups flour, 1 1/2 teaspoons baking powder, 2 tablespoons sugar, pinch of salt and 1/4 cup shortening, mixed to a paste with a beaten egg and a little milk. Roll out about 1/4 inch thick and cut into rectangles about 6 inches by 3. On each rectangle lay 3 or 4 pieces of the cooled rhubarb, and roll up, leaving the two ends open. Bake in a shallow greased baking tin in a moderate oven, about 375 degrees, or Regulo 5. After first 10 minutes pour the syrup over them, and continue baking till pastry is cooked—about 15 minutes longer. Serve hot.

Rhubarb Jelly Sweet

Cut rhubarb into inch lengths and stew with a little sugar till soft but unbroken. Have ready some stale sponge cake cut into fingers. Arrange in a pretty dish alternate layers of rhubarb and cake fingers. Make a packet of jelly crystals and pour jelly over while still fairly hot, and leave to set. Turn out and decorate with whipped cream.

Rhubarb Meringue

Half fill a piedish with stewed, hot pulped rhubarb and juice. Cover with thick fingers of stale bread. Beat 1 or 2 egg yolks, according to size of dish, and allow 1/2 cup milk to each yolk, and 2 or 3 teaspoons sugar. Pour this over the bread. Whip egg whites stiff, with pinch of salt and a dessertspoon of sugar to each white. Drop meringue in blobs on top of bread, and bake in moderate oven till custard is set and the meringue a pretty brown—about 20 to 30 minutes.

Individual Rhubarb Jellies

Stew gently till tender but not broken about 1 pound spring rhubarb cut into inch pieces. Make a syrup first with sugar or honey and water boiled together, and drop in the pieces of rhubarb. Drain off syrup and make it up to a pint with hot water. Use this to dissolve a packet of jelly. When cool and just setting, whip it to a froth. Divide rhubarb pieces among individual glasses or moulds, and pile some frothy jelly on top of each. Leave to set. When turned out, decorate with a sprinkling of coconut and half a walnut. Can be made in one big jelly mould if preferred. Pour a little good cold custard around the turned out jellies.

FROM THE MAILBAG

Removing Kariol Stains

Dear Aunt Daisy,

Many thanks for your hints on the removal of Kariol stains. None of them really worked although the stain was lightened, but I did finally get the garment absolutely spotless again with tomato juice! The stain was very old and stubborn and the garment was white.

"Mamaramui."

N.Z. LISTENER, OCTOBER 28, 1949.