

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



THE FRUIT SEASON BEGINS

GOOSEBERRIES make delicious pies, especially if combined with apple. This is much more bland and flavour-some than gooseberry and rhubarb, which used to be the usual combination. Also, remember to have them "casseroled" as a breakfast fruit, or for any meal, cooked very slowly in the oven in a covered casserole, with plenty of sugar, a spoonful of honey and water to cover. Almost all fresh fruits are excellent cooked in this way. Whenever you have the oven in use, you can have a casserole of fruit at the bottom. If not sufficiently cooked the first time, put it in again, when next the oven is in use. The fruit remains whole, the flavour is good, and the juice delicious. Gooseberries and chunky bits of apple cooked this way, and then put into a piedish, covered with short pastry and baked a pretty brown make a really delicious pie.

If the gooseberries are very sour, bring them to the boil with a very little water, then add a pinch of baking soda and cook 2 or 3 minutes. Then add as much water as you want, and the sugar, and cook gently till soft but not mushy.

Gooseberry Fool

Boil the berries in a very little water with plenty of sugar till soft, and rub them through a wire sieve. When the puree is cold, add an equal quantity of whipped cream or tinned evaporated milk, or a rich custard, or top milk with sweetened condensed milk added. Raspberries and blackcurrants make good "fools" also.

Gooseberry-Apple Pudding

Peel, core and slice 3 apples, put in pan with 1 cup topped and tailed gooseberries, and juice of 1 lemon. Add pinch salt, 1 cup water, and ½ cup sugar. When just boiling add pinch of baking soda. **Sponge Crust:** Beat 1 egg well, add ½ cup sugar. Beat well. Add 1 cup flour sifted with pinch salt and 1 teaspoon baking powder. Add enough milk to make a thin batter. Pour on boiling fruit in piedish and bake in hot oven about 20 minutes.

Gooseberry Bread Custard

Cook till soft 4 cups gooseberries with 1½ cups sugar and ½ cup water. Then add 1½ cups soft breadcrumbs, 2 tablespoons butter, ¼ teaspoon salt, and 3 well beaten eggs, saving out 2 whites. Pour into dish and bake in moderate oven about 20 minutes. Make a meringue with the 2 egg whites and 2 tablespoons icing sugar, pile it on top of the pudding, and return to oven to set and brown. Serve with cream or custard.

Gooseberry-Jelly Jam

Boil 5 lb. sugar in 2½ pints water about 10 minutes, then add 3 lb. gooseberries and boil till they are soft and cooked, and the jam will set when tested.

Gooseberry-Tree Tomato Jam

Three pounds gooseberries (not ripe), 5½ lb. sugar, 3 pints water, 1 lb. tree tomatoes (must be skinned and cut up).

Bring berries and water to boil and simmer till fruit is soft (takes only a few minutes), then add sugar and tomatoes and boil 1 hour, or till it will set when tested.

Green Gooseberry Marmalade

Three pounds green gooseberries, 2 lemons, 5 small breakfast cups water, 6 lb. sugar. Shred lemons as for marmalade. Cover with 2 cups boiling water, leave all night. Next day boil with gooseberries and other 3 cups cold water for an hour. Add warmed sugar, stir till dissolved. Bring to boil, and boil hard for not more than 10 minutes. The sugar must be warmed before adding in this recipe.

Gooseberry Tart

Half-cook a short pastry shell in pie plate. Have ready 1 cup stewed whole gooseberries. Drain berries. Take ½ cup of the liquid, add ½ cup milk and bring to boil. Stir in 1 teaspoon custard powder dissolved in a little milk or liquid. Cook and stir till smooth, adding sugar to taste. Cool slightly, beat in 1 egg. Place berries in the half-cooked shell, sprinkle with sugar, pour custard over them. Bake in moderate oven about 20 minutes. Serve hot or cold.

Gooseberry and Plum Jam

Boil equal quantities gooseberries and plums till soft, with water to cover. Strain through coarse sieve to remove the tart skins. Then add an equal quantity of sugar, stir till it boils and sugar is dissolved. Then boil fast till jam will set when tested, stirring very often.

Gooseberry and Pineapple Jam

Allow 2 lb. gooseberries to 1 lb. fresh pineapple. Mince pineapple, put in pan with gooseberries, and tiny amount of water. Boil till soft. Add ¾ lb. sugar to 1 lb. mixed fruit, and boil till it will set when tested.

Gooseberry and Apricot Jam

Top and tail 3 quarts gooseberries. Wash 1 lb. dried apricots, and soak 24 hours in 1 quart boiling water. Strain liquor from apricots into preserving pan, add gooseberries. Bring to boil, gradually add 5 lb. sugar and apricots. Stir well. Simmer gently until jam thickens and will set. The apricots may be cut into pieces.

Green Gooseberry Chutney

Two pounds green gooseberries. Top and tail, put in pan and add 1 lb. chopped prunes, 1 lb. raisins or sultanas, 1 lb. sliced onions, 2 oz. ground ginger, good pinch cayenne, small teaspoon salt, 1 quart vinegar, 1 lb. brown sugar. Boil till fruit is pulpy. Add brown sugar. Stir till sugar is dissolved, and boil about 1 minute. Bottle.

Gooseberry Jam

Three pounds green gooseberries, 3 pints water, 6 lb. sugar. Boil sugar and water about 10 minutes, then add gooseberries and boil till thoroughly cooked and will set when tested on cold plate. Strain through coarse sieve to remove skins, then add one dessertspoon or more strawberry or raspberry essence according to taste.