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unless you have a huge refrigerator, you won't be able to do anything about them. For sea voyages, and so on, they are, of course, kept in cold storage. Still, you can grow winter cabbage, and broccoli, and silver beet, so that is not so bad.

Now about keeping rice and sago, etc., I got into touch with the manager of a big firm in Wellington, who tells me that all these cereals can be kept for absolutely any length of time, provided they are put into biscuit tins and soldered down. He said that is what they do in the Navy! Just solder them down in tins.

For lemonade and ginger ale, I will copy one or two recipes for you. You could use less sugar than is stated. The old-fashioned lemonade which we used to make contained no sugar at all. Just cut up the lemons in thin slices, into a very large jug, and fill up with boiling water. Let it stand for twenty-four or forty-eight hours, stirring frequently, and then pour off the lemonade. It is most refreshing this way. Water can be added to it when you are going to drink it, and you may sweeten it to taste—a little honey is delightful instead of sugar.

Here are the lemonade and ginger ale recipes:

Good Ginger Beer

This one I had given me in Scotland last year. It really uses very little sugar—only about four pounds to seventeen quarts of water. Three lemons; four pounds of sugar; two ounces of cream of tartar; quarter of a pound of root ginger well bruised; seven quarts of boiling

Green Gooseberry Ketchup

Take two quarts of gooseberries, three pounds of demerara sugar, a pint of white vinegar, a teaspoon of ground cinnamon, three level teaspoons of allspice, one teaspoon of ground cloves, and half a teaspoon of salt. Prepare gooseberries, and place in a pan with the remainder of the ingredients, and allow to simmer gently for two hours. Pot and tie securely. Delicious.

water; ten quarts of cold water; one slice of toast spread with about an ounce of yeast. Put the sugar, sliced lemons and bruised ginger and cream of tartar into a large vessel, and pour seven quarts of boiling water over them. When slightly cold, and the sugar is dissolved, add cold water with the toast spread with the yeast. In twenty-four hours it is ready to bottle in screw stoppered bottles. Be careful and not add too much yeast. Strain it.

Lemonade

There is only half a pound of sugar to a gallon of water in this one. Although it specifies loaf sugar, I suppose ordinary number one A would be just as good. Three lemons, half a pound of loaf sugar; and one gallon of boiling water. Peel the lemons finely, taking no white. Squeeze the juice out of the lemons, strain into a large jug, add the rind and the sugar. Pour on boiling water and let it stand till cold. If orangeade be desired, use four oranges instead of lemons.

Ginger Beer from "A Plant"

I wonder if "Te Rapa" would like to try this old-fashioned way of making ginger beer. It was very popular some twenty years ago. Use a quart preserving jar with rubber ring and a well-fitting screw-top lid. To start the "plant" take three-quarters of a cup of sugar, dissolve it in hot water, and mix in a tablespoon of ground ginger. Put this into the jar, with about half a lemon cut into slices. Then fill up the jar with cold water, screw the lid on tightly, and set it aside in a cool place. Leave for about two days, then strain the "beer" off through double butter-muslin; and bottle it. Return the "grounds" to the jar; and add this time only one teaspoon of ground ginger, but the same quantity of dissolved sugar and another half-lemon sliced up. After the first time, strain every day and repeat the process. When the ginger beer begins to get too hot, give some of the "grounds" away as a "starter," or throw them away and begin again.

Cream Instead of Butter

Dear Aunt Daisy,

I wonder would you help me out with a recipe? It is for a plain cake made with cream, and using soda and cream of tartar. My sister used to make one years ago, and it was delightful, having no butter whatever, but one cup of cream. I have forgotten the proportions. My husband has just come in and said, "Oh, ask Aunt Daisy about preserving skim milk for winter use." I think one heats it and lifts the curds off. It is for feeding stock and poultry.—"Another Daisy" (Masterton).

I expect this is the cake recipe you want. It is one which has been used regularly for thirty years by the lady who sent it.

Cream Cake

One cup of thick cream, one cup of sugar, two eggs, a little salt, two level cups of flour, one teaspoon cream of tartar, and half a teaspoon of baking soda, cherries or preserved ginger to taste, and any flavouring. Beat the cream and sugar together well, add the salt and eggs, and beat well again. Then sift in the dry ingredients, adding the fruit last. This cake requires a hot oven to start, and when fully risen, a lower temperature. Ice with a thin layer of butter icing.

A Curd Pit

The easiest way to save curds for feeding poultry in winter is to make a "Curd Pit." I think it is a Danish custom, but someone will probably send us the history of it. Anyhow, several people on farms are doing this with great success. Dig a large pit, say, seven or eight feet long, five or six feet wide, and three or four feet deep, a good distance from the house. First put a couple of tins of whey from the curd drum into the pit, to provide the bacteria to start the milk curdling. Then pour in the surplus skim milk every day. The curd forms and floats on the top, and the whey gradually sinks into the ground. Keep on pouring in the skim milk, and by the winter there will be a pit of tightly pressed curd. Dig it out in square blocks with a spade. It is good for feeding to pigs and fowls. Have a lid made to fit, so that flies are kept away, and put a small fence round to prevent any small animal falling in.

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