



RASPBERRIES AND LOGANBERRIES

THESE delicious berries are ready now; and although we may feel that they should always be eaten fresh with cream and castor sugar, or piled in a Pavlova Cake, yet we hope there will be plenty for jam and preserves as well. The best flavoured raspberries I have ever eaten were those served at the Royal Garden Party at Buckingham Palace, to which I was so very fortunate as to be invited when in London in 1938. You'll probably think that I just imagined this, and that the glamour of that wonderful afternoon just camouflaged the raspberries; but I was assured that the July Garden Party is noted for raspberries of a specially good flavour.

Potted Raspberries

This recipe was given me in England, and raspberries preserved in this way keep their own lovely flavour and colour. Pick over four pounds of raspberries, using also the bruised ones. Have an equal quantity of sugar heating in a bowl in a warm oven. Rub the preserving pan well over with an ounce of butter, put it over a very low heat, and put the berries in. When they start to bubble, pour them into the warm sugar. Beat with a wooden spoon for half an hour; then put into pots and cover. This should make about eight pounds of preserve; there is no waste, and I was assured that it keeps excellently.

Raspberry Preserve

This recipe is from Yorkshire, and is very similar to the first one. Place four pounds of raspberries on a large dish and put into a hot oven. Then place the sugar on another large dish, and put that also into the oven. When they are very hot (but not boiling) beat the fruit thoroughly, then gradually add the hot sugar, beating all well together until the sugar is dissolved. It is then ready to be put in the jars. This jam is said to keep any length of time, and has the flavour of freshly gathered fruit. It is easily made, as there is no boiling or simmering.

Raspberry Jam

This is a New Zealand recipe. It was sent to me from Lower Hutt, and the sender assured me that the natural flavour of the raspberries is beautifully preserved. Take pound for pound of raspberries and sugar. Put the berries in an earthenware bowl; do not mash them, but just put the sugar over, and cover over to keep out the dust while they stand for twenty-four to thirty-six hours. Then put all into a preserving pan,

bring to the boil, and boil rapidly for just five minutes. Add a knob of butter, and a teaspoon of glycerine; put into hot jars, and seal while hot. This jam is said to keep well.

A Motueka Method

Allow a pint of water to every four pounds of raspberries; and a pound of sugar to each pound of fruit. Boil the sugar and water together for ten minutes; then add the fruit and boil for fifteen minutes. It looks rather thin when done, says the sender of this recipe, but it sets quite well and is splendid.

Three-Minute Raspberry Jam

This is another popular recipe, by which the fruit keeps its natural flavour and its bright colour, and does not lose much weight. Strawberry jam can be made this way, too. Be sure to have plenty of room in the pan, so that it can boil very hard indeed. Do not try to make too large a quantity at once. Bring the berries to the boil; then add a pound of sugar to every pound of fruit, and bring it again to the boil, but very slowly indeed. Then boil hard for just three minutes. Take it off the fire, and bottle and seal at once. Be very sure that the sugar is all thoroughly dissolved before the mixture boils. This and the subsequent very fast boiling are essential points in the success of the jam.

Raspberry and Plum Jam

Six pounds of ripe raspberries; six pounds of red plums; and twelve pounds of crystallised sugar. Cut the plums in halves and remove the stones. Put them into a preserving pan with about one-third of the sugar. Stir over the fire until the juice begins to flow, and boil for twenty minutes. Now add the raspberries and the rest of the sugar, warmed. Bring to the boil, see that the sugar is dissolved, and then boil for another twenty minutes, or until it will set when tested. Be careful this jam does not burn.

Loganberry Jelly

Have three parts of the berries under-ripe, and one part ripe. This gives a good colour and flavour. Allow one pint of water to every six pounds of fruit. Boil until quite soft, and leave to stand all night, or until quite cold. Then strain through a sieve, and afterwards through flannel or several thicknesses of butter-cloth, first wrung out of cold water. Measure the liquid and bring to the boil. When boiling, add an equal measure of sugar, and be sure that this is dissolved, before it begins boiling again. Then boil until it will set when tested on a cold plate or saucer. Begin testing very soon, as over-boiling is a cause of crystallisation, and also makes the jelly tough.

FROM THE MAIL BAG

Richmond Maids of Honour

Dear Aunt Daisy,

Long years ago, my mother used to make some extra special little cheesecakes, called "Richmond Maids of Honour." I know there was a little mashed potato in the mixture, and some brandy, too; but although I have tried adapting several cheesecake fillings, I have never been able to get the real thing. I wonder if you have the recipe or whether any of our Daisy Chain could supply it? It would be wonderful for me and for my sisters, too, if you could get it for me.—"Richmond" (Hawke's Bay).

Well, I believe this is the recipe, for it contains the mashed potato. Try it anyhow, but do not expect it really to taste like the ones your Mother used to make. Present realities never are quite the same as remembered dreams! Perhaps someone else will send in the recipe.

As a matter of fact, I had a dainty meal at the very famous shop for these little cakes when I was in England in 1938. We went down to Richmond on top of one of those great comfortable buses which run in every direction, from the great Victoria Bus Station in London, and by which you can go almost anywhere in England—to York, Canterbury, Eastbourne, Bournemouth, Brighton—everywhere. We were going by launch down the River Thames to see Hampton Court Palace—and a memorable day it was.

At Richmond, we were hungry; and had our meal at the historic shop afore-said. I have kept, as souvenir, one of the pretty paper serviettes on which is printed a little picture of the shop, and the words, "The Original Shop for Maids of Honour, Richmond, Surrey." There were old pictures and silhouettes upon the walls; and although the place had evidently been enlarged and renovated, the old staircase remained.

I hadn't the courage to ask for their guarded recipe, of course; but try this one. Six ounces of butter; one teacup of cream; four egg yolks; one boiled potato; one ounce of finely ground almonds; one ounce of ground nuts; one ounce of lemon juice; the grated rind of two lemons, six ounces of sugar, and a little nutmeg; and a wineglass of brandy. Mix together the butter and cream. Rub the potato to a smooth flour. Then mix all the ingredients together. Line the patty-pans with puff pastry, and fill with the mixture. Bake in the usual manner.

I hope some Surrey readers will send us in some information, both about the Maids of Honour, and also any little "bits and pieces" about Richmond and the surrounding district. They will realise how interesting such notes are to homesick Surrey-ites—for who is not a wee bit homesick now and then?

Some Hints and a Recipe

My Dear Aunt Daisy,

I hope my way of addressing you isn't too familiar, but I feel as though you are everybody's friend, and that I have known you for ages. I thought I would like to pass on a very good hint about making starch. All mothers love to see their children's starched clothes, also their husbands' shirts, looking "as fresh as a Daisy," and this is the way I have managed it for years; and also know others who do the same thing.

There will be a number of mothers who consider starch an "extra," so tell them not to worry, but just to mix

BLACK CURRANT VINEGAR

To two pounds of black currants, allow one quart of the best vinegar, and leave to stand for three days, stirring well every day. Then bruise the currants and strain thoroughly through butter muslin. Next measure, and allow one cup of sugar to every two cups of the liquid. Boil up together for about twenty minutes. Bottle when cold, work well and seal the cork with paraffin wax. This is very good for sore throats when mixed with hot water; and a pleasant drink mixed with cold water or soda water.

about four heaped tablespoons of ordinary flour and one dessertspoon of sugar with a little cold water, till the mixture is free from lumps; then pour boiling water into the mixture, stirring all the time, just as one does when making ordinary starch. Add a little blue, and use in the ordinary way. The "flour" starch is not as clear as bought starch, but the result is excellent. The sugar prevents the iron from sticking, and gives a good sheen to the clothes.

Family Christmas Cake

Here is a good family Christmas or Birthday Cake—so easy to make, so economical, and so much enjoyed. I've tasted lots of elaborate Christmas cakes, but this one really "takes the cake"! There's only one fault with it, and that is that it doesn't last long enough.

Four breakfast cups of flour; one pound of butter; one and a-half breakfast cups of sugar; one pound each of sultanas, raisins and currants; four eggs; two breakfast cups of boiling milk; a

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