



THE USEFUL PIE MELON

QUITE a large variety of jams can be made using the pie melons as a basis. All the "ground-vine fruits" are useful and pleasant, aren't they? Pumpkins, vegetable marrows, water melons, cucumbers, can all be used in many tasty ways.

Pie melons are in season now, so here are some jams of different flavours to be made from them. Of course, the most tiresome part is the cutting-up; but father and the big boys will come in handy here. They can cut up the melon during the evening, because it always has to be left standing all night, with the sugar sprinkled on, and then in the morning it is all ready for mother to carry on with and make the jam. It is a pity we can't have small machines similar to the splendid big cutting-up machines which I saw working at a great jam factory which I visited once. It was a real joy to see it making short work of the tiresome job. First the pie melon was placed under a long knife, something like the cheese-cutting machine you see in grocers' shops, and with one chop the biggest melon was cut in half. Then a man picked up the half and stuck it on a whirling machine with three long prongs, and as it revolved ever so fast, he simply stood and held a kind of curved knife against it, so that it peeled itself, so to speak! Then it was popped into a chopping-up machine, whence it dropped down underneath on to a wire netting, through which the seeds fell on to trays, while the neatly chopped cubes of melon hurried off into big troughs to be wheeled away. All so simple, so easy, so neat! However, father will have to do our chopping.

Pie Melon and Tree Tomato Jam

There are plenty of tree tomatoes to be had just now, so you will be glad to try this recipe.

Put through the mincer 6lbs. of pie melon after peeling and seeding it. Skin 4lbs. of tree tomatoes by scalding with boiling water and then peeling off the skin. Put the tree tomatoes also through the mincer, and add them to the pie-melon with the juice of two lemons. Add 10lbs. of sugar and boil until it sets. This jam does not need to be put to stand all night, but can be made straight away. It is a nice firm jam, will keep well, and is a tested recipe.

Pie Melon With Dried Fruits

You can "ring the changes" on this jam—it makes a lovely combination. To 5lbs. of pie melon use half a pound of dried peaches or apricots. Some people like to add a little preserved ginger, too, cut up small, but that is a matter of taste. Soak your dried fruit in plenty of water, overnight, using about five cups to a pound. Also leave your

cut-up pie melon standing overnight, with the sugar (pound for pound) sprinkled over it. Next day boil up the dried fruit for about half an hour in the water in which it has soaked, then put in the pie melon and sugar with it, and boil until it will set when tested—about 2 hours or longer. Say ½lb. of dried fruit, 2½ cups of water, 5lbs. of pie melon, and 5lbs. of sugar. Preserved ginger to taste, about 2ozs. for this quantity. When washing dried fruit use very hot water with a pinch of baking soda in it. You will be surprised at the dirt which comes out.

RECIPE FOR HAPPINESS

STIR together equal parts of Honest Labour, Courage and Common Sense. Put in plenty of Pep and Determination.

Flavour with Tolerance and Charity. Add an abundance of the Milk of Human Kindness, and season liberally with Optimism.

Stir this constantly over the hot fire of Ambition, keeping it boiling with Enthusiasm. Be sure to skim off any Discontent, Pessimism and Selfishness that may come to the surface, or a hard crust will form that will ruin everything.

Serve daily, in generous portions, to yourself and your fellow men, and you will enjoy a long and happy life.

Melon and Orange Jam

This was sent to me by a young bachelor who runs a country store. He asked me not to "give him away" as he wishes to remain a bachelor! He said he never lets the fruit stand overnight, just cuts everything up and makes the jam right away.

Have 12lbs. of cut up melon (in cubes) and into this put the juice of 6 oranges and also the grated rind. Add about ½lb. of preserved ginger cut up into small pieces. Put all this into a pan with 5 cups of water and bring to the boil. Stir carefully, and after about half an hour, when the melon is tender, add 9lbs. of sugar. Stir till dissolved and then boil fast until it is golden brown and will set when tested.

Australian Pie Melon Jam

Here is an Australian way of making it. To 16lbs. of melon allow 12lbs. of sugar, a large cup of lemon juice, the rind of three lemons, 1oz. of bruised ginger (lemon rind and ginger tied in a muslin bag). Cut the melon in square pieces, removing the seeds and rind and leave all night with a little sugar sprinkled over. In the morning boil for

four hours, or until quite transparent, and then add the rest of the sugar and boil till it jells. Instead of the lemon-rind and bruised ginger the pulp of four or five dozen passion fruit may be put into the muslin bag and boiled with the lemon juice and the melon. This gives a delightful flavour. Or a pound of preserved ginger may be cut in small pieces and stirred into the mixture. Oranges may be used instead of lemons, or some of each.

Pie Melon Pickle

Cut up 3lbs. of pie melon in small pieces and cover with vinegar. Leave all night. Next morning put it on to boil with two small cups of sugar, 2lbs. of onions, one dessertspoon of salt, two dessertspoons of spice, a few cloves, and one small teaspoon cayenne pepper. Boil for two hours, then mix up one table-spoon of flour, one tablespoon of mustard, and one tablespoon of turmeric with a little vinegar, to a smooth paste, add it to the mixture, and boil a little longer. Bottle while hot.

Pie Melon Jelly

This is very delicate in flavour, and takes the place of breakfast marmalade with some people. Cut up into pieces 10lbs. of melon, using both seeds and skins. Sprinkle over 1½lbs. of sugar and leave overnight; also cut up nine lemons. cover with boiling water, and leave all night. Next day boil all together till soft, strain through a jelly bag, and then bring to the boil. Allow cup for cup of sugar, and boil fast till it is set. Don't hurry the straining process. I saw how carefully they strain in jelly making at the jam factory. There were rows of jelly bags made of a kind of fine scrim, hanging from round holes in a frame, something like the ink wells in desks at school. Then the juice was strained a second time into big vats, through thick felt.

Pie melons vary a good deal, and no matter how hard or how long you boil some of them they simply won't turn golden. In that case just brown some sugar in a spoon and put it in.

Pie Melon and Passion Fruit

Cut up 6lbs. of melon. Put into a basin with 1lb. of sugar. Allow to stand all night then take the pulp of 4 dozen passion fruit and tie in a piece of muslin. Put all in the preserving pan with another 5lbs. of sugar and boil 2½ to 3 hours. This is excellent. Take out the bag of passion fruit pulp, of course.

Melon Jam, with Ginger

Cut up, say, 6lbs. of melon. Allow ¾lb. of sugar to each pound of melon. Sprinkle half the sugar over the melon and leave it overnight. Have some bruised ginger in a bag. It is nice with two good lemons added. Next day, as usual, boil, and add the sugar, as usual.

FROM THE MAIL BAG

No Caustic Soda

Dear Aunt Daisy,

I always read your page in *The Listener* with interest, and now have two problems which I hope you will be able to solve for me. The first is, I want to make some more household soap; but I can't get caustic soda now. So is it possible to get anything else instead? My second request is for recipes using leeks. From one packet of seeds, over seven hundred plants are growing; and as they are nearly ready to pull, I was wondering if you could give me a few recipes on how to use them instead of just serving them boiled, with white sauce; for otherwise I am sure we shall all be heartily tired of them before they are all used? —"Tapu," (Thames Coast).

Here is your soap recipe, sent in promptly in answer to my S.O.S., in the usual kindly way of the Daisy Chain, by a Petone Listener. She had it given her years ago by a dear old Norwegian lady whose husband was in the soap manufacturing business. The recipe makes 16 to 18 pounds of soap. Seven pounds of clean fat, 4lb. of washing soda, 1½lb. of unslaked lime, ¾lb. of resin, 1½ gallons of water. Boil the lime and soda with the water; let it stand overnight, and strain. Then boil the strained liquor with the fat and resin for about 20 minutes. Be VERY CAREFUL not to let it boil over.

For using your plethora of leeks, you could try a leek pie now and then, and you can use a good many in soups and stews instead of ordinary onions. Perhaps some readers may have some good suggestions. Here are a few recipes:

Leek Pie

Wash and cut the leeks into small pieces—do not use the green part. Then boil them in water till tender. Drain them, and put them into a pie dish with slices of bacon. Then pour over a little custard of egg, pepper, salt and milk, and cover with a good pie-crust; and bake for about half an hour.

Leeks With Bacon

Scald some leeks for a few minutes in boiling water, and then stew them slowly in milk. Drain when tender, and make a sauce with a little butter and flour, and the milk in which the leeks were cooked. A little cream or egg yolk may be added to the sauce if stirred in after removing from the stove. Before serving, pour the sauce over the leeks, and decorate the top with tiny rolled rashers of bacon, crisply grilled.

Leek Soup

Melt an ounce of butter in a large saucepan, add a large potato peeled and (continued on next page)