

RECIPES ASK Aunt Daisy QUESTIONS ANSWERS

MARMALADE MAKING

NEW ZEALAND grapefruit are fairly plentiful now, and moderate in price, so that I think it is not too soon to begin our annual marmalade making. I look forward to this every year, because fresh recipes seem to come to light each season. People experiment in various ways, and we get very interesting results. Here are a few suggestions, and we shall be very glad to receive more from the inventive "Links" in our Daisy Chain.

Elizabeth's Marmalade

To every New Zealand grapefruit, allow 1lb. of sugar and 1 pint of water. Skin the oranges, and cut the peel into four. This can then be sliced finely, quite simply. Cut up the pulp, and boil all this—peel and pulp—with the water until it is soft. Then add the sugar and boil till it will set.

Bitter-Sweet Orange Marmalade

This recipe was sent from New Plymouth. Three bitter oranges, 3 sweet oranges, 3 lemons, 2 quarts of water, and 7lbs. of sugar. Cut the fruit up finely, and soak for 24 hours in the water. Boil till soft, and then add the sugar, boiling till it will set when tested.

Rhubarb Marmalade

Here is a Honolulu recipe: Four pounds of rhubarb, 1 pint of water, 2 lemons, 2 oranges, ½lb. of walnuts, and 6lb. of brown sugar. Chop up the rhubarb, and boil it in the water for 20 minutes. Put the oranges, lemons and nuts through the mincer, and add to the cooked rhubarb. Add the sugar, and cook till it will set when tested—about 1 hour.

Five Fruit Marmalade

One large cooking apple, 1 lemon, 1 poorman orange, 1 large carrot, and 1 sweet orange. Peel and core the apple, and cut it into cubes. Grate the carrot finely. Cut the oranges and lemon in fine slices. Add 3 cups of water to each cup of pulp, and leave it till the next day. Boil for 1 hour, and stand till the next day. Then boil again, and add 1 cup of sugar to each cup of boiled pulp. Boil it up quickly till it will set.

Lemon Marmalade

This has a different flavour. To every lemon allow 1 pint of boiling water and ¾lb. of sugar. Slice the lemons, and remove the pips as you would for orange marmalade. Pour over them the boiling water and leave all night. Next morning, boil until the slices of lemon are tender—about 1 hour. Then add the sugar and boil quickly until it will jelly—probably another hour.

Orange Marmalade

To every pound of oranges add 1 quart of water, and let it stand all night. Slice the oranges thinly first, of course, as usual. Next day, boil up until tender, and let it stand again for some hours. Then add 1½lb. of sugar to every pound of pulp, bring it to the boil, and boil

hard for about ten minutes, when it should jelly quite quickly.

Prize Marmalade

Four good poorman oranges, 2 sweet oranges, 9 breakfast cups of water. Cut up the fruit and soak overnight in the water. Boil next day for ¾ hour. Leave

For Winter Ills

CHILBLAINS — THE A.B.C. CURE: Tincture of Arnica, Belladonna, and Camphor in equal parts, made up by the chemist. For unbroken chilblains only.

WEAK CHEST: Half a dozen fresh eggs, as much lemon juice as is needed to cover them completely, ½lb. of pure honey, ½ pint of fresh cream, and 1 cup of Jamaica Rum. Put the eggs in a glass bowl, and cover them with the lemon juice. In about 8 or 9 days they will be dissolved. Break the skins, and slip out the eggs, stirring them in, but do not beat. Strain through muslin two or three times. Then have the honey melting, and add this with the cream. When it is quite cool, add the Jamaica Rum, which should be of the best quality. This makes up about 1½ pints. Take 1 tablespoon 3 times a day.

CRACKED AND SORE HANDS (a): Mix together equal parts of dripping and sugar, and rub well into the hands.

(b): Dissolve 1 dessertspoon of starch in a little cold water, then pour in one cup of boiling water. When cooler, add 2 tablespoons of glycerine, 2 tablespoons of olive oil, and a few drops of any favourite perfume. Keep in small pots.

overnight again. Boil up next day with the sugar. It will take about an hour or a little longer before it will set.

A Suva Recipe

Four pounds of poorman oranges, 2 lemons or 2 sweet oranges, 5lb. of sugar, and, of course, some water. Wipe the oranges and the lemons, and grate the rinds into thin chips—the suet grater is the right size. Put this peel into a small saucepan with 2 breakfast cups

of water and boil slowly for half an hour. Remove all the white skin from the oranges and lemons, break up the pulp a good deal, and put it into the pan with 5 breakfast cups of water and boil for half an hour or more, stirring well. Pour all this into a bag and strain well—overnight if desired. Put all the liquid thus obtained, the peel and liquid into the preserving pan with 5lb. of sugar. Boil quickly till it jells, usually about 20 minutes to half an hour. Test as for jellies. It looks lovely in pots—clear, with shreds of orange peel.

4oz. of sugar. Pour the milk mixture over, and mix well. When nearly cold add 4oz. of flour, 4oz. of currants, and 4oz. of raisins. Mix all well together and then add 1 teaspoon of baking soda in a little milk. Steam for 3 hours.

"Nice" Plum Pudding

One cup of breadcrumbs, 1½ cups of flour, 1 cup of packeted suet, ½ teaspoon of cinnamon, ½ teaspoon of ground ginger, ½ teaspoon of baking soda in a little boiling water, 1 tablespoon of golden syrup, 1 cup of milk and 1 level tablespoon of light brown sugar and a pinch of salt. Mix all well together and steam 3 hours.

Steamed Banana Pudding

Six bananas, 4oz. of grated breadcrumbs, 6 tablespoons of sugar, and 2 eggs. Peel and mash the bananas, stir in the sugar and the well-beaten eggs. Then add the juice of a lemon. Grate the rind and add, and then the breadcrumbs. Steam 2 hours in a buttered basin.

TIMELY WINTER PUDDINGS

"Good" Plum Pudding

Put into a large saucepan 1 large cup of milk and not quite 4oz. of packeted suet. Boil for a minute or two. Into a basin put 4oz. of breadcrumbs and

5000 FREE Booklets

How Famous Men Conquer
RHEUMATISM
NEURITIS, SCIATICA
ARTHRITIS, AND ALLIED
PAINFUL, CRIPPLING TROUBLES

AVAILABLE TO "LISTENER" READERS

This remarkable booklet has shown thousands of men and women the way to permanent freedom from their painful maladies. Hundreds of New Zealanders already have their copies. It contains the gratifying testimony from some of the world's most outstanding men, and the treatment it deals with carries the endorsement of some of England's leading physicians.

Read in this book how the world-famous New Zealand-born author, SIR HUGH WALPOLE, was tortured day and night with the crippling pain of rheumatoid arthritis—how Sir Hugh, unsuccessfully treated by fifteen doctors, was given up as hopeless—and yet escaped a "living hell" by means of an English Doctor's amazing discovery—RU-MARI.

Learn how LIONEL BARRYMORE—famous film star—banished sciatica—how MR. H. J. FLETCHER, brother of the Rev. Lionel Fletcher, World Evangelist, removed every trace of pain and cured his neuritis. This booklet is the first step to complete freedom from torture and torment. It will show you how to remove permanently the cause of your painful malady and regain normal health.

SEND THIS COUPON
AND MAKE SURE OF YOUR COPY



SIR HUGH WALPOLE, famous novelist, tells "how he cured himself of rheumatoid arthritis after months of despair." Read what he says in free booklet offered below.

CHEMISTS' SUPPLIES CO., (N.Z. Agents for Ru-Mari), Dept. L, Box 1178, CHRISTCHURCH. Please post me by return, your AMAZING FREE BOOKLET which tells all about the wonderful success of RU-MARI.

NAME.....
ADDRESS.....
.....L