

# RECIPES **ASK** Aunt Daisy **ANSWERS**

## THE FIRST GOOSEBERRIES

**T**HE berry fruits are fast coming in—even strawberries are being sold fairly freely. Gooseberries, however, are always the first of the summer fruits to be really plentiful, and cheap, and here are some suggestions for using them.

### Green Gooseberry Jam

This was sent in as a special recipe, because the gooseberries are minced. The sender said that Gooseberry Chutney is also better made with minced berries.

Seven pounds of gooseberries, 7lb. of sugar, and 1 pint of water. Put the berries through the mincer, being careful to catch all the juice. Bring to the boil, and continue for about 45 minutes.

### Green Gooseberry Marmalade

This one was described to me as "very delicious, and green in colour."

Three pounds of gooseberries, 2 lemons, 5 small breakfast cups of water, and 6lb. of sugar. Shred the lemons as for marmalade, cover with two cups of boiling water, and let stand overnight. Next day, boil all together with the gooseberries and the other 3 cups of cold water for about an hour. Add sugar, and boil fairly fast for 5 to 10 minutes, no longer. Test after the first 3 minutes.

### Gooseberry Jam

This is an Auckland recipe, and is very nice indeed. To every 1lb. of gooseberries allow 2lb. of sugar, and 2 cups of water. Boil the fruit and water for 20 minutes, then add the sugar and boil for about 40 minutes. Bottle. Three pounds of fruit makes a lot of jam.

### Gooseberry Delight

One pound of gooseberries, 1 packet of jelly crystals, some whipped cream, sugar and cinnamon. Top and tail the gooseberries and stew them with two tablespoons of sugar, and a little powdered cinnamon. Do not put too much water. When tender, rub through a sieve and allow to cool. Place the puree in a glass dish. Choose a red jelly and make it according to directions, and before it is quite cold, pour over the gooseberries. When set, decorate the top with blobs of whipped cream.

### Gooseberry Fool

One pound of green gooseberries, ¼ pint of water, ½oz. custard powder, 4oz. sugar, ½ pint milk. Stew the gooseberries with the sugar and water until tender. Put through a sieve and cool. Boil the milk and pour it over the custard powder mixed with a little milk, return to pan, and boil. When cool, mix with the fruit and serve in custard glasses. If preferred, cream can be used instead of custard. The cream should be whipped before added to the fruit. If raspberries or strawberries are used, they should be sieved raw and not cooked.

### Gooseberry and Apple Fluff

One pound of gooseberries, ½lb. cooking apples, vanilla flavouring, sugar, 2 eggs, 1 pint of milk, and ½oz. gelatine. Trim and wipe the gooseberries, and cook till tender in a saucepan with a little water. Add sugar to taste, and lay aside to cook. Peel and slice the apples, stew them, and pass through a sieve. Place the gooseberries in the bottom of a glass dish and pour over them the sieved apples. Separate the whites from the yolks of the eggs. Beat up the yolks with the milk and stir over a slow fire

until thick. Add the gelatine dissolved in a little water and sugar to taste. Then fold the whisked egg-whites into the mixture, and add a little vanilla. Pour over the fruit and allow to set.

### Baked Gooseberry Roll

This is another good "family pudding." Rub 3oz. of butter into 6oz. of flour, and a pinch of salt, one teaspoon of baking powder, and a teaspoon of sugar. Make into a light dough with a well-beaten egg, and, if necessary, a little milk. Put on a floured board and roll out. Top and tail 1lb. of goose-

berries, another 1½lb. of sugar, ½ pint of vinegar, and 1 tablespoon each of ground cloves, ground ginger, and cinnamon. Boil slowly for 30 minutes.

### Green Mint Jelly

This, too, is nice with cold meat. Wash some green gooseberries and put them in a pan, nearly cover with cold water, and cook till pulpy. Strain through a sieve. To each pint add 1lb. of sugar, add some stalks of fresh mint tied together in a bundle. Boil till it will set, then take out the mint, and bottle the jelly.

### Green Gooseberry Jams

This is a Scottish recipe. Pull the gooseberries when quite green and hard. Cover them with water and boil for an hour. Add sugar in the proportion of double the weight of the berries, and then boil for about ten minutes. Be careful to remove from the fire before the colour changes. The jam should be quite green.

### Very Old Recipe

This is another Scottish recipe for Green Gooseberry Jam, but this one is said to date back to the year 1789. Three pounds of unripe gooseberries, boiled with 5 breakfast cups of water for an hour. Add 6lb. of sugar and boil for 1 minute. If you do not want it too sweet, 4½lb. of sugar would do.

## Navy Salad Dressing

*A Navy captain told me  
(And I listened with amazement!)  
This dressing most delectable  
Would keep for fourteen days.*

*To the beaten yolks of three eggs  
Add mustard from the pot;  
Pepper, sugar, salt, and oil,  
And vinegar that's hot.*

*Then milk, and beaten whites of eggs,  
In double boiler cook,  
Until it thickens, and acquires  
A creamy custard look.*

*Now stir it well, and put it in  
A dark cool place to stand.  
This salad dressing keeps two weeks,  
On water or on land!  
—"Mother of Many" (Papatoetoe)*

## FROM THE MAIL BAG

### Unwanted Dye Stains

Dear Aunt Daisy,  
I read in *The Listener* of how someone hung a frock next to something red on the clothes line, and how the red dye went into the frock. Well, I just must drop this line to you and tell you that the very same thing happened to me, or rather to my little girl's green print frock, with white collar. Believe me, when I saw it on the line, all one side was red from collar to hem. I took it in and washed it, then hung it out to dry, and as soon as it was dry I washed it again, and hung it out. I kept this up for about a week, and every bit of the red dye disappeared and the frock was as good as ever. It may seem a lot of washing, but I thought the result was worth it, for it only takes a minute or two to wash a little frock. Hoping this will help somebody else.

—"Interested Listener" (Timaru).  
That is very consoling to read, for this kind of accident is quite common, and your method is even easier than the spreading of baking soda over the stain to soak it before re-washing and drying. Still, if the stain proves very obstinate, one can always try the soda.

### Mildew Stains and Other Troubles

Dear Aunt Daisy,  
Could you tell me how to remove mildew stain from a starched linen tablecloth? The cloth was starched and  
(Continued on next page)

berries, arrange them on the pastry, and sprinkle with sugar, a little nutmeg, and about a dessertspoon of golden syrup. Roll up, pinch the ends together, brush over with egg, and bake in a good oven. Serve with custard or sweet sauce.

### Gooseberry Delight

(Different)


This is really delicious, served with custard. Top and tail 1lb. of gooseberries, put them in a pan, cover with water, and stew till tender. Sweeten with ¼lb. castor sugar. Rub through a fine sieve, and leave till cold. Whip up a small tin of condensed milk, dissolve ½oz. of gelatine in a little hot water, and add both these to the gooseberries. Beat up a little more and add a few drops of cochineal. Pour it into a wetted mould, and leave it to set. Children love this, and it is really quite substantial when custard is eaten with it.

### Spiced Gooseberries

This makes a tasty preserve to eat with cold meat. Put 5lb. of green gooseberries, ¼lb. tomatoes and 1½lb. sugar into a pan with half a pint of cold water and boil gently until soft. Brown sugar is best, but white will do. Add

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