

(Continued from previous page)

comes a slice of bread with ordinary butter, the dry side downward. On top of this sprinkle some very finely chopped lettuce, and cover with a slice buttered on both sides with red butter, made by creaming the butter with anchovy paste. Now comes another layer of chopped hard-boiled egg, and finally a slice of bread buttered with plain butter. These sandwiches may be varied by using lobster and tomato paste, or salmon and shrimp paste instead of the anchovy, thus making pink butter. Press tightly together and cut into diamond shapes.

## FROM THE MAIL BAG

### Bottling Fruit

Dear Aunt Daisy,

I have read of people wishing to know if fruit can be bottled without screw-top jars. As you reach both North and South Islands, I am enclosing my way of sealing jars, and trust it will be of use, if you have not already got it. Our gooseberries are ready for bottling now.

I do the bottling exactly as if I were using screw-top bottles. Then I cut two rounds of butter paper to fit each jar. Butter paper is important, as it is the thickness required. Put a good piled teaspoon of size or sheet glue into an old tin or cover, pour over it some water, and dissolve over the stove. When the fruit is ready, lift out one bottle at a time, take two rounds of paper and brush over with the hot glue. Push the fruit down from the top of the jar so that the syrup does not touch the paper lid. Stick the first piece of paper on like a jam top; put more glue on the second piece, and place on top of first piece. See that it sticks well to the top of the bottle. Tie down to make certain it is airtight, and finish with a little more hot glue over the top of the papers. The bottles must be stored upright when done this way. These home-made tops are absolutely airtight, and the contents keep beautifully.

I hope I have made it quite clear. It is really very simple to do, besides being a war economy. — "Suzannah" (Cambridge).

Thank you, Suzannah. Most of us have plenty of jars without proper fitting screw tops, and that will enable us to use them for bottling fruit. Then from Waitotara, comes this tested way of making cloth tops for preserved fruit and vegetables.

Place 1 lb. resin, 2 oz. beeswax, and 2 oz. unsalted mutton fat in an old

saucepan and stand in a pot of hot water on a stove till melted, stirring well. Cut rounds of cloth (calico or flour bags) and smear to within quarter of an inch of the edge with this hot mixture. They will dry hard and stiff, and can be packed away till wanted. To use, have the bottles of fruit filled to overflowing, place the covers on top and press down firmly. The boiling fruit melts the wax and holds it in place. Tie round with string.

### Peppermint Creams

Dear Aunt Daisy,

I wonder if you or any members of the Daisy Chain could help me. Some time ago I had a recipe for peppermint sweets made with icing sugar, egg white,

**GOOD LEMONADE:** I wonder if any readers or listeners would like my recipe for lemonade. It is very easy to make, and can hardly be distinguished from the bought cordial. Here it is: Two gallons of water (boiled is best), 2 lbs. sugar, 3 small lemons, 1½ teaspoons cream of tartar. Dissolve the sugar in the water, slice the lemons in, and also put in the cream of tartar. You will notice that the lemons usually float on top of the water. Wait until the lemon slices start to sink to the bottom—this is usually in two or three days. Strain and bottle, putting good airtight corks or tops on the bottles. It will be ready to use in about ten days. This really is nice and very cheap, too, when a family is as fond of cordial as mine is, as I usually get eleven bottles out of each brew! — "Jo" (Ngaruawahia).



BRITISH CHILDREN who have recently arrived from England were entertained, with their hosts here, at a Christmas party given by the United Kingdom High Commissioner, Sir Harry Batterbee, at his Wellington residence. Here is Sir Harry with some of his small guests

and peppermint flavouring. I remember making some at the time, and found them delicious. Sad to say, I have lost the recipe and cannot remember the quantities to use, so would be very grateful if you could help me.

I made some with the recipe in last week's Listener, and they turned out awfully nice, but the beating was hard work, especially as my beater is not working very well. In the recipe I have lost, if I can remember correctly, it only had to be kneaded to a firm paste, and the cut into rings with the top off a bottle or something similar.

Yes, "Jo," here is the recipe you ask for.

**PEPPERMINT CREAMS:** Two pounds of sifted icing sugar, 1 dessertspoon lemon juice, ¼ teaspoon cream of tartar, ½ teaspoon peppermint food flavouring, and 2 egg whites. Beat the whites of eggs to a stiff froth, add half the icing sugar, then lemon juice, and peppermint food flavouring. Stir in the remainder of the sugar to make a stiff pliable paste. Knead well for five minutes. Stand on one side for an hour. Sprinkle icing sugar on a pastry board, roll out the creams half to one inch in thickness. Cut into very small rounds, the size of a florin. Stand on greaseproof paper to dry, and then pack in a tin.

**CREME-DE-MENTHE JUBES:** You will like to try this one, too. It makes a lovely after-dinner sweet. One pound of sugar, ½ pint cold water, ½ teaspoon cream of tartar, pale green colouring, and ½ teaspoon creme-de-menthe food flavouring. Put sugar, water and cream of tartar into a saucepan, dissolve slowly. Bring to the boil, and boil to 240 degrees. Soak a small tablespoon (or 1½ dessertspoons) gelatine in half a gill of water, dissolve and make quite hot. Add to the syrup, stir in the creme-de-menthe flavouring and colour pale green. Strain on to a wet deep plate. Stand on one side until next day. Cut into neat squares. Roll in sifted icing

sugar. Pack in a flat tin and keep airtight.

### Gooseberry Conserve

Dear Aunt Daisy,

Here is a recipe which may be acceptable at this particular season. Use fruit fully matured, but quite green. To each pound of fruit it will take one quart of water. Simmer for 1½ hours, to get a good colour. (This of course will not be seen till after the sugar is added.) Then measure and allow an equal measure of sugar. When sugar is dissolved, boil rapidly till it responds to the jelly test. It is a great improvement on the thick seedy jam, and it is economical as such a large quantity is the result. If liked, a little vanilla may be added lastly, for variation. — "Muriel" (Wanganui).

This is a fine recipe. Many people like to make a change by adding vanilla, they say it tastes then like strawberry jam. For my own part I like each jam to remain true to its own flavour.

### "Cold Oven" Baking Method

Dear Aunt Daisy,

I agree with the lady who wrote to you about cooking Christmas cakes in what is termed a "cold oven." Well, Aunt Daisy, I have baked mine this way for years. When cooked, they are perfectly flat on top, and beautifully done inside; and they are never dry. This is how I do mine. I mix my cake at night time. After putting the cake in the oven (an electric stove) I turn the bottom element only to "low," and leave the cake in 6 or 8 hours according to size. It cooks while we sleep. Do not open the oven door while cooking. I have also used a gas stove in the same way, by putting the cake in, then turning on the gas, and leaving it with just a peep of gas burning. I would not cook mine any other way, for they are delicious. Any big cake can be cooked in this manner with equal success.

**COOKING THE CHRISTMAS HAM:** This is also an excellent manner of cooking hams. I would not do them any other way.

Fill your wash-house copper with water (after thoroughly cleaning it). Bring the water to the boil, then put your ham in; see that the water is boiling after the ham is put in. Put the lid on the copper, and cover with wet sacks to keep all the steam in. When this is done, rake all the fire out from under the copper, put the ham in about 9 o'clock at night, and take it out next morning, when you will be able to lift the skin off just like a glove. Hams cooked this way are never dry, but are delicious. I have used this method for years. You may like to pass this on to your listeners, as Christmas is near at hand. — G.S. (Onehunga).

### Hint for Fruit Cakes

Dear Aunt Daisy,

Have you ever tried putting a wee bit of curry powder in a rich fruit cake mixture? It does not taste at all in the cake, but brings out the flavour of the fruit, and the cake keeps indefinitely.

The Christmas cake I make every year contains 2½ lbs. of mixed fruit, ¾ lb. of flour, and 6 eggs. For this cake I use just a little curry powder on the end of a teaspoon—really no more than a pinch. This hint was given to me a long time ago, and I have always used it with success. — M.B. (Mission Bay, Auckland).

Thank you very much for passing on your hint.

## COOL, SILK-LIKE, COMFORTABLE

### Elastic Stockings

For Varicose Veins and Swollen Legs. SO SHEER AND FINE — they look really beautiful. Read these BAUER & BLACK features:—

- Made of "Lastex"—the new wonder yarn.
- They stretch all ways and do not wrinkle.
- Full-fashioned, too!
- Can be laundered frequently without losing shape.

BAUER & BLACK "LASTEX" STOCKINGS give full support and remove unsightly swellings. Ask your Chemist for BAUER & BLACK Stockings—or send for Free Illustrated Folder and Particulars to the Agents:

T. A. MACALISTER & COY.,  
Dept. L, P.O. Box 1248, AUCKLAND.

