

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

COOL DRINKS FOR THE THIRSTY

INDOOR men and women get thirsty in the hot weather, as well as those who work outside; and there are many more outdoor ones than usual this year, who will find that their unaccustomed and healthy work gives them an extra thirst.

So here are several sensible recipes for long, cool drinks:

Excellent Hop Ale

Boil together 10 gallons of water and 1lb. of the best hops, for an hour. Add 8lb. of sugar, and boil another hour. Add 5lb. of malt extract. Stir till thoroughly dissolved and transfer to cask. When blood heat, add ½ pint baker's yeast, or half a tablet of compressed yeast. Leave for several days, skimming every morning. When finished working, which will be six or seven days, add 1 packet of isinglass thoroughly dissolved in boiling water, and cooled. You could use instead of isinglass 1 bottle of brewer's finings, following the instructions on the bottle. Then stir slightly, leave from 24 to 48 hours, and then bottle, adding ½ saltspoon of sugar to each large bottle. It will be ready in about a week, but is better if kept longer.

Excellent Lemonade

One kerosene tin of cold water, 1 packet of good seeded raisins, 8 breakfast cups of sugar; and 6 good lemons. Stir in the sugar to the cold water. Cut the lemons in thin slices and add with the raisins. Stir daily with a clean wooden stick or long-handled wooden spoon for four days, then strain and bottle. Leave for three or four days before using. It makes about 24 ale bottles; and the clip-on caps are best, if you can get them, otherwise tie the corks very tightly, as it becomes very brisk. In hot weather, it requires opening carefully. This recipe, which was sent from Cashmere, Christchurch, is equal to the best lemonade.

Rhubarb Lemonade

Wash about a dozen good sticks of rhubarb. Cut them up, and cook for 15 minutes in 3 pints of water. Mix well in a large jug one large cup of sugar, the rind of two lemons and the juice of 1 lemon. Strain the liquid from the rhubarb over the lemons and sugar. Set on ice till chilled, and serve with a slight dusting of nutmeg.

Ginger Pop

Put 3lb. sugar, the juice of four lemons, and 2oz. of whole ginger (well bruised) into a vessel, and pour on two gallons of boiling water. Stir well, and leave to stand overnight. Strain the next day, and bottle. Cork very tightly. Ready in 6 days. No yeast required.

Lemon Syrup

Six lemons, 4½lb. sugar, 2 packets Epsom salts, 2oz. tartaric acid, 1oz.

citric acid, and 4 pints of boiling water. Dissolve the sugar in boiling water, add salts, tartaric acid and citric acid. Stir till all are dissolved, then add lemon juice, and a little grated rind is an improvement. Bottle. To use, put a little in the bottom of a glass, and fill up with water, or soda water.

Ginger Beer

Use 1 quart preserving jar with a rubber ring and a good fitting screw top lid. For the first time only, to start the plant, take 1 tablespoon of ground ginger and ¼ cup of sugar. Dissolve the sugar in hot water, and mix with the ginger. Place in the jar, cut a clean lemon, and slice half of it into the jar. Then fill up the jar with cold water, screw the lid on tightly, set aside in a cool place. Leave about two days, then strain the beer off through double butter muslin, and bottle. Return the grounds to the jar. Now a fresh lot of beer is made each day, and the quantities to be used now are 1 teaspoon of ginger, ¼ cup of sugar, and another half lemon sliced. Use the same method, but leave it only till the next day. The strained off beer is ready to drink at once. When the beer gets too "hot," give some of the grounds away as a starter, or throw it away. If lemons are scarce, use ½ teaspoon cream of tartar. This is a cheap old-fashioned drink.

Apple Cider

Slice enough apples unpeeled and uncured to quarter-fill a two-gallon vessel, and cover with two cups of water. Simmer a generous handful of compressed hops in 1 quart of water for twenty minutes. Then pour it over the apples. Fill up the vessel with boiling water, cover with fine muslin, and leave for twenty-four hours. Strain and then bottle, adding a raisin to each bottle, and tie the corks on firmly. The cider should be ready for use in 24 hours after bottling. If the weather is cool, stand a little longer.

FROM THE MAIL BAG

Renovating a Sink

Dear Aunt Daisy,

I wonder if you could assist me through *The Listener* in this little matter, as you have helped many of us in these minor problems?

Our sink has been spoilt inside by strong caustic soda solutions being poured through it often, to keep the drain healthy. Consequently about half-way up the surface is worn off and presents a dull slack appearance. Can you please tell me what we could do to improve it? Perhaps there is some preparation you can suggest which is waterproof.—"Pamela" (Pongaroa).

The only way to renew the smooth and shiny surface of your sink would be to paint it over with a good bath enamel. Most of the big paint firms manufacture one, which is not to be confused with ordinary enamel, for it is specially prepared to withstand hot water. The process is quite easy—first be sure to clean off every scrap of grease, using turpentine, then put on two coats of "undercoating," and finally two coats of the Bath Enamel. When the last coat is thoroughly dry fill the sink first with cold water (NOT hot), and let it stand a little. The same method is used in re-enamelling baths, which often lose their shiny surface after years of wrong treatment. I think you can get coloured Bath Enamel, too, to tone with the rest of the kitchen. I would advise using a little rubber mat at the bottom of the sink when washing up the dishes, to prevent any chipping off of the original enamel, as it is not quite as permanent or hard as the original enamel or porcelain finish, which is baked on in huge ovens at a very high temperature.

CAUSTIC NOT FOR SINKS: This mistake of using caustic soda to keep sinks and sink-pipes clean is often made. It is much better to use ordinary washing soda, for caustic combines with the grease to form a hard soapy substance which blocks the drain instead of clearing it. A lump of washing soda placed over the plug-hole after washing up, and the hot tap run over it for a minute, to dissolve it, will be found excellent, but

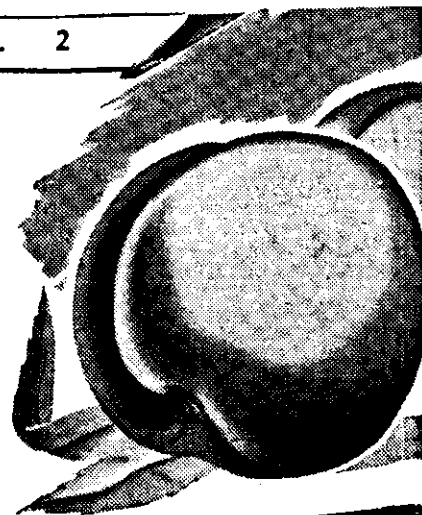
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