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NZU28

(Continued from previous page)

Apple Chutney

(Very easy and delicious)

Four pounds of apples, 2lb. of sultanas, 4lb. of sugar, 4 lemons, 2 large onions, 2oz. salt, 2oz. root ginger, 2 large tomatoes, a few cloves and 2 pints of vinegar.

Peel and core the apples, and slice thinly. Peel the lemons and cut up the pulp, also the onions. Put all ingredients into pan, cover with vinegar, and boil until it thickens, which will be approximately twenty minutes to half an hour. Remove the root ginger and bottle. Keep one month before using.

—“Winifred” (Dunedin).

Apple Ginger

Peel, core and quarter 4lb. apples; put them into a jar or basin in alternate layers with 3lb. of sugar and 2oz. of ground ginger. Cover with a bare 2 pints of water, and leave to soak for 12 hours or overnight. Next day pour all into preserving pan, and boil for approximately one hour, when the fruit and syrup should be transparent. Keep the fruit as whole as possible. Add the grated rind of a lemon, quarter of an hour before removing from the fire. Bottle while hot.

Apple Ginger

Another method is to boil together 4lb. of sugar and 3 pints of water until a thick syrup; then put in 4lb. of thinly sliced apples, and boil until transparent. Next add 2oz. of ground ginger, boil for another five minutes, bottle and seal.

Apple Chutney

This is even nicer than tomato sauce, says the Christchurch lady who sends it to us. Four pounds of apples, 3lb. of tomatoes, 3lb. of brown sugar, 2lb. of onions, 1lb. of sultanas, 2 tablespoons of salt, 1 tablespoon of ground ginger, ¼oz. cayenne pepper, ½oz. chillies, and ½oz. ground mace. Slice all the ingredients very fine, and cover with sugar and ½ gallon of vinegar in a large earthenware bowl. Allow to stand overnight. Then boil gently for three hours, during which time the juice of 2 lemons may be added. Bottle when cold. It is then ready for use.—“Rogart” (Gore).

FROM THE MAIL BAG

Chocolate Melting Moments

Dear Aunt Daisy,

I wonder if you could oblige me with a recipe for chocolate melting moments (very dark)? Perhaps another reader may know of one.—C.B. (Auckland).

Here is a good one. Melt an ounce block of dark chocolate in a double saucepan, or an enamelled mug standing in hot water. Grease two dozen small patty pans. Cream six ounces of butter and three ounces of castor sugar. Mix the melted chocolate thoroughly with this. Beat two eggs and add them to the creamed mixture, alternately with eight ounces of cornflour. Lastly, stir in 1 teaspoon of baking powder. Put a teaspoon of the mixture in each of the patty tins, and bake in a hot oven for about eight to ten minutes. Stick them together with mock cream. Instead of using all cornflour, you may use half or quarter of ordinary flour. When using all cornflour, the cakes are liable to be almost too “short.” Still, the above recipe is a tested one, given me in London.

Grass Stains

Dear Aunt Daisy,

Reading *The Listener* of March 14, I noticed a method of removing grass stains with treacle. May I add one more method which comes—one may say—straight from Heaven! It is cold water—which, if applied within a short time, will remove any grass stain. Just moisten the stain and rub gently for a few seconds; repeat the performance immediately if stain does not disappear at once. If there is also mud with the green it is wise to wash the affected part afterwards with hot sudsy water, then rinse, but I have found that the cold water treatment is usually all that is necessary.—“Opiki.”

I know that cold water is best for *Paspalum* grass stains—is, in fact, the only remedy for that particular stain. It is very interesting to hear of people's own experiences.

Preserved Ginger

Dear Aunt Daisy,

I wonder if you, or any of your numerous readers, could tell me how to preserve ginger? We have quite a lot of

ginger growing in the section, and several tries to preserve it have proved failures. Thanking you, and wishing you luck, Yours—“Constant Reader.”

Yes, I have the method; it is from South Africa and is really a professional recipe. I should warn you, however, that people have told me that New Zealand-grown ginger does not preserve successfully. You might try a small quantity at first. Will you let me know the result?

Preserved Green Ginger

Pour boiling water on to ginger and allow to steep for a fortnight, changing the water every morning and evening. Then boil in two lots of fresh water until tender, remove the outer skin by rubbing or scraping it off with a sharp knife. Make a heavy syrup of equal parts of sugar and water, then cook the ginger in it until clear and transparent. Pour into sterilised dry jars, adjust the rubber rings and lids, and seal tightly.

Another way is to cook the ginger in the syrup for two or three hours the first day, then put aside and repeat the next three or four days.

Shrinking Pickles

Dear Aunt Daisy,

With reference to pickles shrinking—I have made pickles for years, and have proved that the ordinary screw tops on preserving jars are no good for pickles. I just place a glass top on mine, I do not even screw down; and my pickles keep well and never shrink. I would think perhaps a good fitting cork would do, but a glass top is sure. Paper tops are not good for pickles.—(“Ponsonby”)

Granulating Honey

Dear Aunt Daisy,

I noticed in *The Listener* a week or so ago that someone wanted to know about granulating honey. A bee-keeper here told my husband that the process may be speeded up by stirring into the liquid honey a little of last season's granulated honey. If it is stirred at least three times a day, and kept cool, it should granulate in from three days to a week. It will granulate the same as the old honey stirred in—that is, if the old honey is finely grained, the new honey will be the same; or if the old honey is coarse, the new honey will be coarse.

This man sends away tons of honey every year, so he should be correct. I hope this will be useful. — “Joyce” (Gore)

THE LISTENER CROSSWORD (Answer to No. 52)

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