

(Continued from previous page)

piece for three weeks, and mutton for one month. Get a large box—the size depends on the amount of meat to be done. I use two petrol cases for three quarters of a sheep. Paste newspaper over all cracks. Get a narrow stick, the length of the box, and about three inches over; also two sacks saturated with water. Get a tin plate, or a piece of tin that will easily go in the bottom of the box.

Now prepare your meat. Cut it up in joints as you will want to use them—say—leg, loin, shoulder, flap, and neck and breast. Remove the kidneys and fat, and cut off the knuckles. Thread a strong string through each piece, and

tie, forming a loop. Put the stick through the loops, and then hang the meat in the box. Put the sacks to drain for about five minutes, and have them ready near the box. On the plate or tin put some red embers, and place it in the box; add one good tablespoon of sulphur, and cover with the wet sacks, to keep the smoke and fumes in the box. Leave overnight.

Next morning, hang the meat in the safe.

It will be a whitish colour, but that will come right once, it is in the air again. The meat must hang clear of the bottom of the box, and the pieces must not touch each other. A handy husband could make a box the right

depth and size, and put, say—three boards across the top with meat hooks on them. This meat has no smoky or sulphury taste, and is identical in every way with fresh meat.

Chops may be cut from the loin, and the rest of it left as with fresh meat. Always make sure that the meat to be preserved is quite fresh. I do mine the day after it is killed.

I hope this can be understood. It is really very simple, and I know how tired one gets of corned mutton day after day. My sheep lasts me three weeks, and is always fresh.

"A NEW LINK" (Chertsey).

Many thanks for this method, which will be appreciated by many country

people in places where the butcher calls perhaps only once a week, as well as by those who kill their own sheep.

Two-in-one Marmalade

Dear Aunt Daisy,

Every year when I made "Golden Shred Marmalade" I grudged having to throw out the pulp. However, this year I contrived to use the pulp, which turned out such a success that I decided to send the recipe on to you as some listener might like to try it. May I add that the "Golden Shred" has taken first prize wherever it is exhibited.

Please tell listeners that it is not so much work as it sounds.

—"MAC" (Dunedin).

No. 1 Golden Shred Marmalade.—Twelve poorman oranges, and 3 lemons. Peel six oranges as you would apples. Boil the peelings in 1 quart of water, till tender, then set aside. Mince the rest of the fruit. Soak for 3 days in 10 pints of water. On the next day—the fourth—boil for 1½ hours. Strain as you would jelly; and also strain the juice from the peelings. Then pour 1 cup of water through as well. Now take about 18 cups of the juice, and bring to the boil; add 1½ lbs. of sugar to every 2 cups of juice. Take the boiled peelings, carefully scrape away the white pith, and shred the skins finely with a sharp knife. Add to the jelly—and hey, presto! There is your Golden Shred.

Marmalade.—Place the pulp from the first recipe, in a pan, add the rest of the juice, and 1 pint of water, and bring to the boil. Add six pounds of sugar, and boil till it will set. Then bottle.

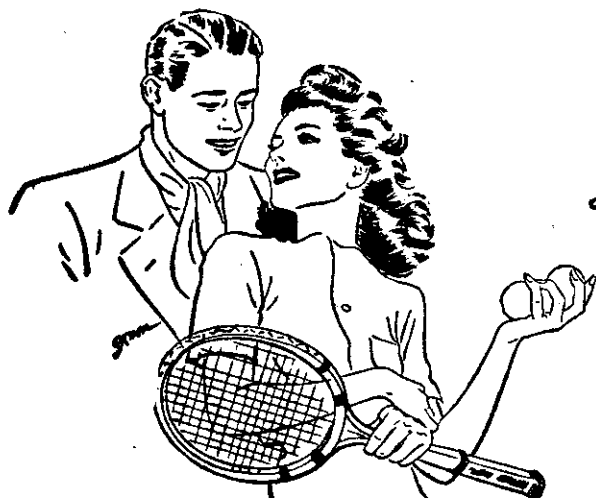
There you have a double recipe from one outlay.

Making Jam Into Sauce

Dear Aunt Daisy,

We have had many useful hints and recipes from you, and would be very grateful now if you would kindly tell us how to make 2lb. of plum jam into plum sauce—"Peggie" (Te Aroha).

Just put the plum jam into a saucepan, Peggie, and add a little vinegar—enough to make it of the consistency of sauce—add salt to taste, also pickling spices, such as cloves, and whole peppers, then boil it all up for about 15 to 20 minutes. If you have any vinegar left over from a bottle of pickled onions, you could use that instead of ordinary vinegar—the flavour of onions would be quite in order. Or you could add a teaspoonful of raw onion juice to your mixture in the saucepan. Many people, however, prefer it without any onion flavour.





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LISTENER'S MESSAGE TO MEN OVERSEAS (See Page 17)

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