

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

GOOSEBERRIES ARE READY

SPRING really seems to have come at last, for gooseberries are plentiful, though rather green still. We shall have to wait a little longer for the ripe golden "eating" gooseberries, the rather hairy kind, with a wonderful flavour, which are especially delicious when eaten straight from the bush, and picked in the sunshine! Good preserves are to be made from the green gooseberries, and here are some suggestions. Also, I had a delicious Gooseberry and Apple Pie served me at Whangarei, while on my recent tour to meet the North Island Country folk. Let me recommend this to you—the apple softens the gooseberry flavour, and it makes a scrumptious and juicy pie. We had thick raw cream with it.

Gooseberry Jelly (with Mint)

This is excellent to serve with roast mutton or hare or venison, instead of red currant jelly—and gooseberries are generally more plentiful than red currants.

To 2 lbs. of green gooseberries allow half a dozen good stalks of fresh green mint. There is no need to top and tail the gooseberries, just wash them, put them in the preserving pan, nearly cover with cold water, and cook until soft and pulpy. Strain through a sieve, or muslin. Then bring to the boil with the mint tied in a bundle. Add cup for cup of warmed sugar, stir till well dissolved, then boil till the jelly sets when tested, stirring frequently. Remove the mint, and bottle and seal the jelly while hot.

Green Gooseberry Jam

This recipe is sent by a Daisy Chain Link at Woodend. Take 3 lbs. of gooseberries and one quart of water, and boil together for half an hour. Then add 5 lbs. of sugar, bring back to the boil, and allow to boil *quickly* for five minutes. Bottle while hot. This jam sets beautifully and remains green.

Green Gooseberry Jam No. 2

This one came from one of the Scottish Women's Rural Institutes. Pick the gooseberries when quite green and hard. Cover them with water and boil for an hour. Then add twice as much sugar, by weight, as the berries, and then boil for about ten minutes. Be careful to take the jam off the fire before the colour changes. The jam should be quite green.

Dark Red Gooseberry Jam

Here is another original Daisy Chain recipe. Only 3 lbs. of topped and tailed gooseberries are used, yet almost ten pounds of jam result!

Put into the preserving pan 2 pints of water and 5 lbs. of sugar. Bring to the boil and allow to boil for a minute or

MINT JULEP

(For Dorothy Anne, of Christchurch)

Strain the juice from five lemons into a basin, and add one and a half teacups of sugar, two teacups of hot water, and a handful of bruised mint leaves. Stir well, strain, and allow to cool. Just before serving, add three pints of ginger ale, chilled if possible. Pour into glass jugs, floating a few small sprigs of mint on top.

two, to make a good syrup. Then add the 3 lbs. of gooseberries and boil until it will set when tested.

Gooseberry Pasty

This is another Daisy Chain recipe. The sender says that this is an old Yorkshire recipe of her mother's, and that everyone remarks how nice the dish is, as the gooseberries are not tart. Make sufficient pastry to cover your oven slide twice. Roll one piece out and place it

on the slide; cover thickly with gooseberries, topped and tailed. Place the other piece of pastry on top, and pinch the edges together. Place in oven and bake till the gooseberries are soft, and the pastry cooked. Remove from the oven, and with a sharp knife, cut a lid out of the pastry, leaving about 2 inches of pastry right round the edge, to prevent the juice from running out.

Now add sufficient sugar to sweeten the gooseberries—two cups or more—and mash the gooseberries and sugar together with a knife. When thoroughly mixed together, put the pastry lid back on top, and leave it on the oven slide till cold. Then you can cut it into squares and put it away. This is delicious with cream, as a sweet. Don't stint the sugar, as it needs a lot, yet does not taste sickly.

Gooseberry Fool (from Woodend)

One pound of gooseberries; ½ cup cold water; ½ lb. sugar; and 1 cup of whipped cream. Cook to a pulp the gooseberries, sugar and water. Push through an enamel colander, and when cold add the cream. If necessary, add a little spinach juice to make it look a nice colour—or a little food colouring—these can be obtained in the three primary colours, so that you can make any shade at all.

Gooseberry Fool No. 2

Make this as above, but add a good custard made with custard powder, to the strained pulp, instead of milk or whipped cream. A little condensed milk added to the custard is extra nice, too.

(Continued on next page)

BETTLES LIGHTNING COUGH CURE



Delicious "ROASTO" flavours, colours, thickeners and seasons. —Gravies, Stews, Beef Tea, and Soups. Makes Casseroles the most appetizing dishes you ever enjoyed.

1/3 at all Grocery Stores

ROASTO GRAVY SALT

MADE BY THE N.Z. MAKERS OF LUSHUS JELLIES
PUTS A NEW EAT IN MEAT—makes it a TREAT

Delicious! EDMONDS 'SURE-TO-SET' JELLIES and 'SURE-TO-PLEASE' CUSTARD



So cool and delicious! So nourishing and appetising! Sparkling jellies and creamy custard! See that you get Edmonds... ask for Edmonds 'Sure-to-Set' Jellies, in 9 flavours and Edmonds 'Sure-to-Please' Custard in 6 flavours.

Products of T. J. EDMONDS LTD.

Makers also of Edmonds ACTO Baking Powder and Edmonds 'Sure-to-Rise' Baking Powder.

