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to the boil, pour over the dandelions, and leave for three days, stirring each day. Cover the bowl with butter-muslin. After the third day, add the sugar and the rinds only of the lemons, and the orange. Turn all into a big pan and boil for an hour. Put back into the bowl, and add the pulp or juice of the lemons and orange. Allow to stand till cool, then add the yeast. Leave it covered for three days, when it may be strained, and bottled. Have the bottles not quite filled, and divide the raisins equally among them. Do not cork tightly until all fermentation has ceased. It will take about six months to be ready for drinking.

Spiced Beef

Dear Aunt Daisy,

Could you please give me a recipe for spicing beef? I remember, years ago, my late mother used to have a piece of spiced beef for Christmas, and it was delicious. Unfortunately, she never let any one of us know how to do it; so if you could give me a recipe for doing this, I would be ever so grateful.

I have promised my wife that I would endeavour to obtain this recipe, as I have often spoken about this spiced beef. Trusting that I may be successful in my request, and wishing you every success in your broadcasts, "Cheerio," and thank you.

—A Kilbirnie Husband.

I certainly am glad to be able to back up so good a husband; but do be careful NOT to say, when the spiced beef comes to the table, "This is not like Mother's spiced beef!" One so often finds that things don't taste the same as they used to do. Anyhow, this recipe came from a lady in Somersetshire, England.

Spiced Beef.—Best cut of brisket of beef; salt; cloves; water, peppercorns; and a small piece of mace, or a good pinch of powdered mace. Put the beef into an ordinary baking tin. Stick about 8 or 10 cloves into it, and put about the same number in the tin; the same number of peppercorns, and the piece of mace. Nearly fill the tin with water, and enough salt to make it rather briny. Cover all with another baking tin. Put into a rather quick oven at first, till it boils. Keep it in moderate heat till the meat will easily leave the bone. This is an economical and nice joint, to be eaten cold.

Another Recipe.—This is also an English recipe, and very good. I think it reads more like the one you remember. The beef is bought fresh, and the salting and spicing are both done at home.

Seven pounds of thick flank or rump of beef or brisket, boned; ¼ lb. of sugar; ½ oz. of saltpetre; 2 oz. powdered allspice; ½ lb. of salt. Rub the sugar well into the beef, and leave it for twelve hours. Then rub in the well crushed saltpetre, and allspice over the meat, and let it remain for twelve hours or more, then rub in the salt. Turn daily in the liquid for a fortnight, soak for a few hours in water, and dry with a cloth. Cover with a flour and water paste, put a little boiling water in the bottom of a meat tin, and bake in a moderate oven for about 4 hours.

Spiced Corned Beef.—Still another method. Put about 6 lbs. of corned beef into a pan of cold water, and bring to the boil. Then add 2 tablespoons of sugar, 2 tablespoons of vinegar, about a dozen cloves, and the same quantity of whole spice. Half an hour before it is cooked, add a small teaspoon of made mustard to the water.

Be sure to let us know which recipe you like best. Try each in turn.

Parsley Jelly

Dear Aunt Daisy,—

I wonder if you have a recipe for the jelly made with parsley. I tasted it some time ago, but have not been able to get the recipe.

The Parsley Jelly.—One pound of fresh parsley, pressed down. Barely cover with water, and simmer for an hour. Add the juice of 1 or 2 lemons, and simmer for ten minutes more. Then strain it. Add 1 cup of sugar to each cup of liquid, and simmer till it will jell.

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