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up sufficient unpeeled apples to be covered by this quantity, and pour it, boiling, over them. Stand in warm place for a week. Then strain through fine sieve into clean vessel, and add 1 cup of sugar to every 4 cups of the liquid. Stand for another week, then strain into bottles or jars. Best kept for 3 to 6 months before using. Brown sugar may be used.

Cider (Invercargill)

Cut up green apples and cover with boiling water. Cover with a cloth, and let stand in a warm place for 3 days. Strain. To every 4 cups of liquid, put 1 cup of sugar, and let stand 3 more days. Strain and bottle.

Cider (Simple)

Slice enough apples, unpeeled and uncored, to quarter fill a 2-gallon vessel, and cover with 2 cups of sugar. Simmer a generous handful of compressed hops in 1 quart of water for 20 minutes. Then pour over the apples. Fill up the pail with boiling water, cover with fine muslin, and leave 24 hours. Strain and then bottle, adding a raisin to each bottle. Tie corks on firmly. The cider should be ready for use in 24 hours after bottling, but if the weather is cool, stand a little longer.

Apple Cider

Cut up small, 3 lbs. green or ripe apples, peels and cores, too. Pour over 10 to 12 cups of boiling water. Stir in 3 lbs. sugar. When blood heat, add ½ teaspoon compressed yeast, dissolved in a little warm water. Leave for 4 days, till risen up. Strain, add 1 or 2 teaspoonfuls essence of lemon, or ginger, to taste. Bottle and tie down. Ready in a few days. Future lots need no yeast—just leave a little in the jar and fill up as before.

FROM THE MAIL BAG

Sealing Preserves

Dear Aunt Daisy,

I have often heard you giving advice, re sealing jams and jellies, also for bottling tomatoes. For many years I have used no other method of sealing preserves than cutting rounds of writing paper, or greaseproof paper, and soaking these in a little milk; then sealing bottles whilst very hot. The heat forms a vacuum, and turns the milk into casein, which makes a parchment-like airtight covering, and lasts a very long time. I have never had any mould in years, and the same applies to the cellophane covers, which must be put on whilst contents are hot.

A method I have found successful for preserving tomatoes when jars have run out, is as follows:—I use golden syrup tins which I have saved during the year—I heat these thoroughly. Then cutting the tomatoes through, I simmer them gently for 10 minutes, allowing a small teaspoon of salt and a dessertspoon of sugar to each 4 lbs. of tomatoes. Fill the tins to overflowing and then put on hot lids and bang these down with the end of the rolling pin. Of course, one

must have a clear run for this, as sometimes one gets a tomato shower-bath, which makes one look a bit "measly." However, it's all in a day's march at preserving time!

I must not forget to tell you that to make sure when using this method, I add a small pinch of salicylic acid to 4 lbs. tomatoes. I have had them keep

three years done this way. But when sterilising in bottles, I find they keep without the acid.

By the way, I always hang up used rubber rings in the cupboard, and when making steamed puddings, they clip over the basin quite nicely with a little stretch, and last several times.

—"Takapuna."



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