

(Continued from previous page)

cut up. Let all stand for 12 hours. Then stir well and drain the liquor from the fruit. Boil the liquor for ½ hour, then add fruit and boil ½ hour. Remove from the fire for five minutes. If you do this several times (taking off the fire, and boiling again), it will enrich the syrup. When syrup is nice golden brown it is done. This will keep very well.

Marrow Honey

Two lbs. vegetable marrow, 2 lemons, 2 lbs. sugar, and ¼ lb. butter. Cut marrow into pieces and steam it until tender. Drain off as much water as possible, and add the butter and sugar, and the grated rind and juice of the lemons. Stir until all is melted, and boil about ½ hour. Put in small jars and cover in the usual way. Keeps well, and is always nice.

FROM THE MAIL BAG

Never Fail Wholemeal Scones

Dear Aunt Daisy,

I heard you asking for a recipe for Never Fail wholemeal scones. Well, mine never fail, and I think I have found out the main requisites—plenty of rising, a quite moist mixture, quick working and a hot oven. I have heard that from the time the liquid is added until the time the scones are in the oven should not exceed three minutes (or was it two?). Anyway, this is what I do. Take 2 heaped cups of wholemeal; 2 large teaspoons of baking powder, heaped (or 2 level dessertspoons), 1 to 2 ounces of butter melted quite liquid; ½ large teaspoon salt; and about 1 cup milk. Mix the dry ingredients, fill up the cup containing the melted butter with milk. Mix in quickly to dry ingredients, making very soft dough (only just not too wet). Turn out on to board, and press quickly with palm of hand to quarter of an inch thick, using as little dry wholemeal as necessary. Cut into squares, put on hot oven shelf (slightly floured and the flour shaken off again). Cook in a hot oven. I use an electric oven and put in at 400° with oven full on. In about 5 minutes I peep in and if browning, I turn the oven down, not too low. They take about fifteen minutes.

The butter is melted in a tin mug. A dessertspoon of brown sugar is mixed in with the butter if liked.

Of course, better scones are made using cream of tartar and soda, and sour milk or cream, but one can't get the former just now. I have never used baking powder before, but I have worked out the above method and find it most successful, and the scones are eaten however stale. There's trouble if I toast them, as everyone likes them stale, even four days old! —M.V.G. (Wanganui).

This will help hundreds of home-makers.

Home Preserving

Here is an excellent letter from a housewife, who is a successful fruit preserver.

Dear Aunt Daisy,

I am very interested in all fruit preserving, and I do well over 100 bottles a year—rhubarb, apples, apricots, red and black currants, also tomatoes and beans; in fact, anything I can procure. I have been very lucky indeed, and I did not have one bottle go wrong last year.

The fruit I pick and wipe, cut if necessary, and place it in bottles, which have already been cleaned, and wiped. When full, I put 2 dessertspoons of sugar on top, then fill the bottles up with water that has been boiled and allowed to cool. I then place my bottles in a preserving pan, seeing the bottles do not touch, by putting newspapers between them. Fill up the pan with water about 1½ inches from the tops of the bottles, and place the lids on loosely. When the fruit starts to cook, I add more fruit, as it shrinks in the cooking. It is surprising how much more rhubarb or gooseberry can be added to each bottle. I do not wait for this top fruit to get as cooked as the lower fruit in the bottle, as when screwed down, the heat in the bottle cooks it; and again one nearly always re-cooks the fruit when one uses it. I then pour boiling water over each bottle, and screw down at once. I stand the bottles upside down till next day; and should any of them leak, you can see air bubbles rising to the top.

Tomatoes.—I do them in same way by first peeling, and then putting them into the bottles, and cooking like the fruit; only I do not add any water at all until the last, just to overflow the bottles for screwing down. I just keep on adding tomatoes till the bottles are full, and pressing down a little; and as they cook, the juice from them helps to fill the bottles, and no water is needed. I do not add pepper and salt until I am going to use them.

Would you please tell me the way of preserving beans in salt and sugar, using a stone jar? I should also be very glad of that recipe you gave, for an easy home-made wholemeal loaf, which needed no kneading.

I hope my way of doing fruit is clearly explained, and that you can follow my method.

—“Vera” (Marton).

Re-dyeing Khaki Shirts

Dear Aunt Daisy,

A listener asked you about the re-dyeing of khaki shirts. The following hint may help. After washing the garment in the usual way, dissolve some Condor's Crystals in the rinsing water and leave for a few minutes. The crystals will have to be carefully dissolved, and it will depend on how faded the garment is, as to the amount of crystals required. I got this hint out of a Home paper and have tried it myself, and found it worked all right.—Aberdonian.

Thank you very much. I suppose it would be as well to dissolve the crystals in a little water first, and then strain that into the rinsing water. You would then be sure that all had dissolved properly.

Good Gingernuts

Dear Aunt Daisy,

I am enclosing a Gingernut Recipe, which I used for soldiers' biscuit tins in the last war, and also in this. Anyone can make a success of them, they are so easy to make.

Gingernuts.—One pound of light brown sugar; 2¼ lbs. of flour; ½ lb. butter; 1 oz. ginger; 2 lbs. golden syrup warmed but not hot. No rising, and no more liquid. Cream the butter and sugar, add the syrup, and flour, etc. Knead it well, make into little balls,

flatten them, and put on cold floured trays. Bake at 375°. They keep well.

Possibly, many of your Chain members will have this recipe, for during the last war, good recipes were rarer than they are to-day, and we used to pass them on from one end of New Zealand to the other. But perhaps the young folk may like to try them.

—J.M. (Papanui).

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