

TIME TO MAKE MARMALADE

IT is extraordinary how many new and different recipes for making marmalade come in every year. Some are arrived at by accident, as, for instance, this one which we have called:

Manawatu Marmalade

This Link bought three good-sized grapefruit and one lemon. Her husband offered to cut them up for her if allowed to use his own method. This was to boil them whole first, in sufficient water to cover, for ten minutes. He said they would be easier to cut up! Quite right. He saved the water in which they had been boiled, making it up to 3 pints; and having sliced up the fruit finely, he put it all into that water. The four pounds of sugar which his wife had allotted to the marmalade then caught his eye, and he put the whole lot in with the fruit and water. This, of course, is not the usual method of making marmalade, and his wife could only hope for the best. However, they let it stand overnight, and next day boiled it up, simmering until it would set when tested on a cold saucer. The result was excellent; and how simply made!

Whakatane Marmalade

This Link says she recently made up one pound of fruit by this recipe, and the result was 4 lbs. of marmalade. She describes it as a very good quickly made marmalade—very acceptable to farmers' wives. Use New Zealand grapefruit. To every pound of fruit allow 2 lbs. of sugar and 2 pints of water. Cut the fruit in halves, remove the pips, put into the water, and boil till soft. Lift out and squash with a fork. Then put back in the pan with the water, and bring to the boil. Add the sugar (stirring till dissolved), and then boil quickly till it will set. If lemons are used it is best only to grate in the rind and use the juice, as lemons take longer to cook.

Elizabeth's Marmalade

This one uses only half the water and sugar of the Whakatane recipe. To every orange, lemon or grapefruit, allow 1lb. sugar and 1 pint water. Cut up the fruit, cover with the correct amount of water, and leave till next day. Boil slowly till soft, then add warmed sugar, and boil quickly till it sets.

Lemon Skin Marmalade

This is from a Johnsonville Link who, having 12 lemon skins, could not bear to throw them away, so just "made up" the following marmalade. Having tasted a sample I can vouch for its success. 12 lemon skins, 1 grapefruit skin, 2 whole sweet oranges. Mince all, cover with water—about three times as much. Boil till reduced to half. Add cup for cup of sugar, boil till it will set.

Henry's Marmalade

This was given me by a masculine Link in the Daisy Chain, and I have proved it to be really very good indeed—a lovely flavour, and uses very little fuel to make. I made only half the quantity, thus using 4 lbs. of sugar. Six Poorman oranges, or 5 large New Zealand grapefruit, 8 lbs. of sugar, and 11 cups of water. Shred the skins finely and put the rest of the fruit through the mincer. Add the water, and stand for 36 hours. Bring to the boil, and boil ½

Spiced Pressed Mutton

IN the issue of August 14 there was a recipe for "Spiced Pressed Mutton," from which one line was unfortunately dropped in printing it. Here is the correct recipe:

Make a brine of salt and water, sufficiently strong to float an egg. Add about a tablespoon of saltpetre boiled in some water with a cup of sugar. Leave the brine till cold. Now put in the flanks from the mutton, the tongues, and any odd pieces not used as joints. Leave for a week or ten days. Then take out the pieces, and boil till the bones come out easily. In a round cake tin put a layer of mutton, sprinkle with spice and a little nutmeg, then add slices of tongue, and continue layers till the tin is full. Dissolve gelatine in some of the water in which the mutton was boiled—a dessertspoon of gelatine will set a breakfast cup of liquid. Pour into the tin so that the meat will be set in the jelly. Cover with a plate, and press with weights. Leave about 24 hours.

hour. Leave another 24 hours. Bring to the boil, add the sugar, and boil till it will set—about ½ an hour.

Carrot and Lemon Marmalade

This is another Johnsonville effort, and very good. Grate four big sweet carrots and mince seven whole lemons. Soak all with plenty of water for 48 hours. Boil about 1½ hours, till one-third of it is gone. Add cup for cup of sugar, and boil hard till it will set.

Prize Marmalade

A very easy one; half quantities may be made. Four good sized Poorman oranges, 2 sweet oranges, 12 breakfast cups water, 9 lbs. sugar. Mince the fruit, add the water, and leave 12 hours. Next day, bring to the boil, and leave another 12 hours. Bring again to the boil, boil half an hour, add the warmed sugar, and boil till it will set—about ¾ to 1 hour.

Golden Shred Marmalade

Twelve oranges, but the peel of nine only. Peel the oranges very thinly, as if peeling an apple, and discard the white

pith. Slice the oranges and cover with water as if making jelly. Bring to the boil, put in the skins, and boil ¼ hour. Take out the skins, and cut with the scissors into fine shreds. Strain the oranges through a colander lined with muslin—you can push it through with a wooden spoon, and measure the juice. Boil it for ten minutes, add cup for cup of sugar. Boil hard, and about five minutes before it gets to the setting stage add the shreds of peel. Let cool a little before bottling so that the shreds will settle evenly in the jelly. You may use any mixture of orange—Poorman or sweet, or all sweet, or all Poorman, or half lemon and half orange.



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