



## CHERRIES, PLUMS, STRAWBERRIES

**T**HE early fruits are now plentiful, and though expensive in the city, our Country Links are already sending me recipes for preserving them.

### Strawberries

These are generally so popular to eat freshly picked that not many are left for jam. However, the smaller ones may be used for this purpose, and eked out by using with cheaper fruits.

### Christmas Plum and Strawberry

Four pounds of Christmas plums and 2 cups of water, boiled together till tender. Press through a colander. Then add 2 chips of strawberries (or even loganberries), and 6lbs. of warmed sugar. Boil hard till it will set—which should be about half an hour.

### Strawberry and Rhubarb

To 1lb. of strawberries allow ½lb. rhubarb and 1¼lbs. sugar. Cut the rhubarb to the size of a strawberry, and cover all the fruit with half the sugar. Leave all night. Next day, bring to the boil, add the rest of the sugar, and boil till it will set when tested.

### Strawberry Jam

For those who like this jam "straight," here are two recipes. (1) Six pounds of strawberries and 4½lbs. of sugar. Wash and drain the berries, sprinkle with the sugar, and leave overnight. Next day, simmer till the berries are plump—about 30 to 40 minutes. (2) Four pounds of strawberries, 3½lbs. sugar, and the juice of 3 or 4 lemons. Cook the fruit and the lemon juice, simmering gently till soft. Add the sugar, and boil till it will set when tested. Pot when cold,

stirring before bottling. This ensures that the berries are evenly through the jelly.

### Cherry Plum and Green Gooseberry

Three pounds of cherry plums, 3lbs. of green gooseberries, 3 quarts of water, and 4½ to 6lbs. of sugar, depending on how sweet you like your jam. Boil the fruit and water for about half an hour, then add the sugar, and boil till it will set.

### Cherry Jam

Stone 4lbs. of cherries carefully, saving all the juice. Bring to the boil 4lbs. of sugar, and 3 teacups of water. Boil for 10 minutes, add the cherries, and boil for about half an hour, or until the jam will set when tested. Let it cool a little before bottling.

### Preserved Cherries

(Cumberland)

Add a little water to some fine sugar, and boil it to make a thick, heavy syrup. Stone the cherries, put them in the mixture, and boil for a little while. Let them stand in the syrup for 2 or 3 days. Remove the cherries, boil the syrup again, and pour it over the cherries. Let them stand for some time, then lay on a sieve to dry.

### Green Plum Jam

To 1lb. green plums allow 1½lbs. of sugar and 1 cup of water. Boil the sugar and water hard for half an hour. Add the plums and boil hard another half hour. Pour into pots, and let it set. It looks very thin, but usually sets nicely.

### Cherry (or Christmas) Plum Jam

Boil the fruit in just enough water to cover the bottom of the pan until

tender. Then add pound for pound of sugar—warm it first—the juice of one or two lemons, and boil till it will set when tested. It may be put through a coarse colander to remove the stones and skins.

## FROM THE MAIL BAG

### Hedgehogs

Dear Aunt Daisy,

Can you give me a recipe for hedgehogs—a kind of glorified rock cake with some kind of wheat flakes on the outside? My children love the bought ones, and I should like to make some.

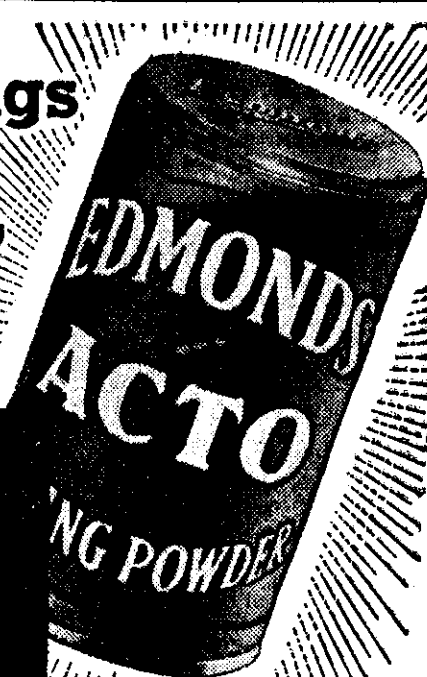
*An Ink Hint:* This week, my school-girl daughter came home with a very big ink stain on a rust coloured frock. I was afraid to try salts of lemon, in case it lifted the colour as well as the ink! However, I put some vinegar into a saucer and laid the ink stain in that, leaving it for about an hour. Then I took it out, and rubbed salt into the ink spots—which were big ones, for the ink well had been knocked into her lap! I left that on for about another hour, and then washed the dress out in soft suds. The stain was completely removed. I pass the hint on, for it is so simple and effective. "Niece from Sydenham."

Very many thanks for the most useful hint. Here is the Hedgehog recipe:—

*Hedgehogs.*—One egg; ½ cup butter; 1½ cups flour; pinch salt; 1 tablespoon chopped candied peel if liked; ¾ cup sugar; 2 tablespoons milk; 1 teaspoon baking powder; ½ cup sultanas or dates; 2 cups wheat flakes. Cream the butter and sugar, gradually add the beaten egg, then the milk; the cleaned sultanas, chopped peel, and lastly, the sifted flour, salt and baking powder. Mix it smoothly, and evenly. Lift the teaspoonfuls of the mixture into the flakes on paper, and toss them till completely covered. Place on buttered baking trays, and bake in moderate oven till light brown and crisp. Cool on trays, and store in air-tight tins.

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