



REQUEST RECIPES

SOME of the features published in our page during the past few weeks brought letters asking for special recipes for which we did not have room. So here are some of them—you will like them.

Fresh Apricot Jam

Wipe fruit with a damp cloth. Cut in halves, remove stones, and weigh. Allow pound for pound of sugar. Lay the fruit in the pan, with layers of sugar, and stand overnight. Next day, bring slowly to the boil, stir, and boil quickly till it will set—30 to 40 minutes.

Apricot and Black Currant Jam

Four pounds of apricots, 2lbs. of black currants, 4½ pints water. Boil fast till fruit is soft (about a-quarter hour), then add 1lb. sugar to every pound of pulp. Stir well, and boil till it will set when tested.

Peach Junket

Have sufficient ripe peaches for the family, peel and halve them, and arrange them in a glass or china bowl. Make an ordinary junket with good rich milk, sweetened a little, and pour it immediately over the fruit. Leave it to set. Serve with a good custard sauce or cream. If the peaches are not luscious and ripe, they may be slowly cooked, and drained dry before putting into the bowl.

Blackberry Sponge

Stew some blackberries with very little water, and sugar to taste. Push through sieve if liked. Cream together 2oz. butter and ½ cup sugar. Add 2 eggs, 1 large cup flour, and 1 small teaspoon baking powder. Lastly, add 2 or 3 tablespoons boiling water. Put on hot fruit and bake.

Apricot Delight

Stew some apricots, keeping them in halves, unbroken. In the bottom of a glass dish put a small sponge cake. Make an apricot jelly, and when not too hot, pour over the sponge. Let it set. When almost set, put on some of the apricots, rounded side up. Leave out one or two

pieces for decorating. Have ready 1 pint of custard, made with custard powder, and using the juice from the stewed apricots, made up to 1 pint with water. Add a dab of butter. No milk. Pour that over the apricots and jelly and let it set. Have ready made a pink meringue the size of the dish. Lay it on top, and decorate with whipped cream, and little wedges of apricot.

Chocolate Apricots

Stew some apricots, cut in halves. Lay in glass dish with rounded side up. Make up a jelly with the juice, and water to

Vegetable Marrow Jam

Three pounds of vegetable marrow, 3lbs. sugar, 1oz. ground ginger, and 2 lemons. Peel the vegetable marrow, remove the pips, and cut into pieces about 2 inches long, or into dice. Put into a preserving pan, add the strained juice of the lemon and the lemon rinds cut very thin, the sugar and the ginger, which should be tied in a piece of muslin. Boil until clear, which will take about an hour. Pour into sterilised jars, and when cold, seal tightly.

make up the required quantity, and pour over. Let it set. Then make up a custard using custard powder, flavour it with cocoa, and when it is quite cold, pour it over the jelly. Decorate the top with apricots.

Blackberry Toffee

Two ounces of light brown sugar, 3oz. butter, 1 teacup blackberry jelly, 2 tablespoons cold water. Put all in pan, and stir till dissolved. Boil till a little tried in cold water turns crisp. Pour into buttered dish. When cold, wrap pieces in waxed paper.

FROM THE MAIL BAG

Well Worth the Trouble

Dear Aunt Daisy,

You were talking about renovating raincoats. I would like to tell you how I very successfully "made down" a very old faded coat of my husband's for our small son. This coat was in a very faded and shabby condition, and apparently well past redemption. However, I suddenly decided to turn it. It was of navy gabardine. I removed the spots, unpicked it, and then recut it on the wrong side, which was a very good colour. I then washed the lining, and cut that down, too. The result is a very neat and good raincoat which the boy is very proud of. I thought I'd tell you, as someone else may be able to make use of the idea. My little boy needed a new, warm coat, and a raincoat, too. Well, he couldn't have

both, so we were wondering which we should buy when I thought of this idea. So we have been able to buy him the overcoat, and he has now two good ones. Hoping this will be useful.—Sumner, Christchurch.

Rancid Butter

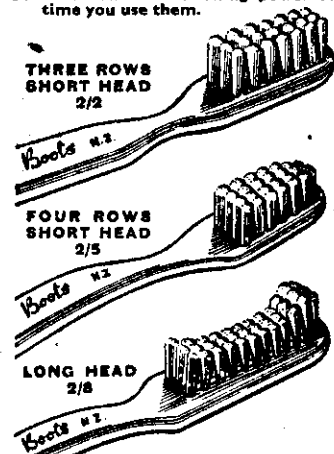
Dear Aunt Daisy,

Many thanks for your letter telling us how to make usable the rancid butter. Putting a slice of toast into the melted butter effected a great improvement, and also washing it in water with a little vinegar. I took your advice, and used the butter for small cakes, rather than take the risk of using it in large ones, which have to be kept for any length of time.—A.B. (Masterton).

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with their tops, in the oven for 20 minutes. I was always careful to seal immediately after filling the jars or vinegar bottles with bakelite tops—the latter were dipped into wax after screwing; or I used the little rubber-lined caps called 'Cork-n-Seal'; these caps (as also the rubber rings for the preserving jars) were boiled in water for one or two minutes. I still have syrup done by each of the three methods, and it all appears perfect."

We might add the further tip that old corks will need an hour's boiling; and then for safety should be dipped into hot paraffin wax before they are inserted into the bottles. New corks are better. Small bottles are preferable to large ones.

Some of you may like to make rosehip jam; in Mrs. Gaskell's time it used to be a remedy that the doctor kept in his dispensary.