

ASK Aunt Daisy

MAKE YOUR JAMS NOW

WE shall need all the home-made jam we can make this year. Here are some good combinations.

Dumpsey Deeley

Two pounds of plums, 2lbs. pears, 2lbs. apples, and $\frac{3}{4}$ lb. sugar to each 1lb. fruit. Stew apples and pears in a little water, stew plums separately. When soft, put all in pan with sugar, and cook till a nice colour, and it will set when tested on a cold plate.

Elderberry and Blackberry Jam

Put equal quantities of blackberries and elderberries in pan, squeeze a few to start the juice flowing, bring slowly to the boil, and boil about 20 minutes. Allow $\frac{3}{4}$ lb. sugar to each 1lb. fruit. Add warmed sugar, bring to boil again, and boil till it will set—about 20 minutes. Bottle hot.

Crab Apple Jelly

Wash crab apples, put in pan, and cover with water. Boil till soft, strain through a jelly bag. Put back in pan, bring to boil, and strain again. Bring to boil again in pan, add 1 cup sugar to each cup of liquid, and stir till it boils, but not after. Skim when necessary. Boil till it will set. Bottle hot, and make sure the jars are quite air-tight—more so than for ordinary jam.

Plum and Blackberry

Two pounds of plums, 5lbs. blackberries, 1 pint water, and 5lbs. sugar. Stew plums and water, add blackberries, boil till soft—about $\frac{1}{4}$ hour. Stir. Add warmed sugar, stir till dissolved. Boil hard till it sets when tested. Ten minutes before taking up, add a small teaspoon tartaric or citric acid.

Blackberry Jam

To each pound of fruit allow $\frac{1}{2}$ cup water and $1\frac{1}{4}$ lbs. sugar. Boil fruit and water together for $\frac{1}{2}$ hour, beat well with egg whisk to break berries, add sugar, stir till dissolved, and boil until it jellies—about 20 minutes to 30 minutes. This makes excellent jam.

Peach Jam

Cut up 10lbs. peaches, put over 9lbs. sugar, and leave all night or 24 hours. Boil up without water till it is tender, and will set when tested. Add the juice of a lemon.

Damson Plum (without stones)

Boil 8lbs. damsons with very little water, till tender. Strain through coarse sieve. Add to pulp 6lbs. sugar. Dissolve, and boil till it will set when tested. Bottle and cover at once.

Plum and Raspberry Jam

Five pounds plum, 5lbs. sugar, 1 breakfast cup water, 2lbs. of raspberry jam. Boil the plums and water till

cooked, then rub through a colander to extract skins and stones. Return to pan and add the sugar, stirring until dissolved, then boil briskly for half an hour, or until it sets. Add the raspberry jam, and boil about another 10 minutes.

FROM THE MAIL BAG

A Soiled Raincoat

Dear Aunt Daisy,

Could you tell me the best way to clean a navy blue water-proof coat which is looking very shabby? I hope you or some of the Chain can help me.

—“Just a Link” (Kapuni).

The way to clean all raincoats, except the gabardine ones which are “water-proofed,” is to lay them flat on the table and have a small basin containing lukewarm soapy water with a few drops of ammonia. Have also a basin with clean water, then with a small nail brush, go over the whole coat, rinsing with a cloth as you go. Put it to dry out of the sun, as sun is not good for the rubber. If the coat is faded, you can use the method which so many Daisy Chain mothers use for their children’s school coats—mix up a good navy dye according to directions, and brush it evenly all over the coat after it has been washed, and let it dry again.

Soiled Coat Collars

Dear Aunt Daisy,

My query is a two-fold one—how can a bad grease-mark on the collar of a gabardine coat be removed successfully? And how can the appearance of such a mark be prevented on a new gabardine coat. I would be very grateful for a hint from you or from one of your “Links.”

Yours sincerely, Mrs. C. (Dannevirke).

We find the most effective way to clean the collars of our costume-coats is to rub them with a clean white rag moistened with pure turpentine. This will not stain or leave a ring, and should be just as suitable for gabardine. The only way I know of preventing a new coat from becoming soiled is to wear a scarf or a washable collar over it to prevent the collar from coming into contact with the back of the neck and the hair.

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