



BLACKBERRIES

B LACKBERRIES are, to many people, free fruit, to be had for the picking, and make a delightful change in pies and puddings, as well as good preserves, and delicious wine. Even those who object to the seeds may still enjoy them, for it is easy to strain the cooked fruit through a colander or sieve.

Blackberry Mincemeat

Put 4lbs. of blackberries in a saucepan with the strained juice of two lemons and a teacupful of cold water. Simmer the fruit till it is tender, then pass through a sieve. Peel, core and chop eight large cooking apples, add a little grated lemon rind, 4oz. each of raisins, currants, sultanas, candied peel, and sweet almonds. Also add half an ounce of ground ginger, half a teaspoon each of ground cinnamon, and ground cloves, and 1lb. of sugar. Stir well into the blackberry pulp, put into jars and seal.

Quick Blackberry Pudding

Stew enough berries almost to fill a pie dish. If they are the small seedy kind, it is nicer to pass them through a sieve after they are cooked. Cream together 2oz. of butter and 2oz. of sugar. Add 4oz. of flour, and $\frac{1}{2}$ teaspoon baking powder. Mix well together, and sprinkle evenly over the top of the fruit. Bake to a nice light brown.

Blackberry and Apple Pie

Many people like to stew the blackberries first, with a little water, and strain them through a coarse strainer to get rid of some of the seeds. The proportion of apples is a matter of taste, as is the quantity of sugar. The apples need not be cooked first, but cut up as for apple pie, and the blackberries added.

The Crust.—Here is a good Short Pie Crust. One large breakfast cup of flour, $\frac{1}{4}$ lb. butter and good, clean dripping mixed, a pinch of salt, 1 very small teaspoon baking powder, 2 teaspoons vinegar, and 2 teaspoons sugar. Cream the butter, dripping, sugar and vinegar. Mix in flour and baking powder, and a small quantity of milk to make a light dough.

Biscuit Pastry.—This is an "extra special" crust, very delicious, and worthy of a special pie. A quarter of a pound of butter, 2oz. sugar, 1 egg yolk, 1 tablespoon of water, $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ teaspoon baking powder, 1 teaspoon lemon juice, and a pinch of salt. Soften together the butter and sugar, adding the egg yolk and water, followed by the sifted flour, etc.

Blackberry Trifle

Put some sponge cake in a glass dish and spread it with whipped cream, but no jam. Stew some blackberries, mashing them well, then strain, and add soaked gelatine to it. Remember that a dessertspoon of gelatine will set a breakfast cup of liquid. Let the blackberry jelly cool, and just before it sets,

pour it over the sponge cake. Leave to set, and serve with plain or whipped cream.

Blackberry and Apple Jelly

Allow 6lbs. blackberries to 2lbs. of apples, and a cup of sugar to each cup of juice. Chop the apples finely, including the skins and cores, place in the preserving pan with the blackberries and water to cover. Cook until soft. Strain through a jelly bag. Measure the juice, bring to the boil, and stir in the sugar gradually. Boil about half to three-quarters of an hour, when a little tested on a plate should jelly.

Blackberry and Rhubarb Jam

Six pounds of blackberries, 3lbs. rhubarb cut small, $6\frac{3}{4}$ lbs. sugar. Clean the berries, crush in the pan; don't add water. Add the rhubarb, simmer about 20 minutes. Add warmed sugar, boil hard till it will set, about 1 hour.

FROM THE MAIL BAG

Loose Covers

Dear Aunt Daisy,

In the October 19 issue of *The Listener* someone asks for a method of restoring to loose covers something of the "body" which they lose by washing. There is, I think, a much better method than using starch for this purpose, and that is to put some gum arabic, dissolved in hot water, into the final rinsing water, or if preferred, into a thin boiled starch. Gum arabic can be obtained quite

cheaply and easily from most chemists, and a very little is all that is required, but it must be thoroughly dissolved, and this takes some time, and is most easily done in a double boiler, or a bowl placed in a pan of boiling water. It may need to be strained, to get out the bits of dust.—A.C.

Stains from Leather

Dear Aunt Daisy,

Could you please help another through your page in *The Listener*? This is my trouble—while in town recently it became rather warm, so I popped baby's best knitted white coat into my blue leather zip bag. When I arrived home, I was very disappointed to see big blue patches of dye down the front of the coat. Evidently the dye had come out where baby had dribbled on it. Is there anything to take off the stains? I find your pages in *The Listener* very helpful—the recipes are so practical.—Pam.

Try baking soda, Pam. Lay the coat in lukewarm water—no soap, in case it may set the stain harder, and not sufficient water to cover the garment. Cover the places thickly with baking soda. Leave for some hours, then rub between the hands, rinse in clear water, and re-cover with soda.

It may take three or four days, and if so, dry the coat two or three times in between the applications of soda, in case of mildew. Finally, wash in lukewarm soap suds in the usual way. This method was successful with a white linen tennis frock which had been washed with its red buttons on, and become stained with them.

(2) Another idea which worked well with a stain off a leather belt on a silk frock was to soak for an hour or so in a ten per cent solution of hydrochloric acid from the chemist. Wash afterwards in cool, soapy water, containing a little peroxide and a few drops of ammonia. Rinse well. Please let us know how you get on.

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