

QUINCES ARE PLENTIFUL

QUINCES make a pleasant change for desserts, as well as in jam and jelly. They can be combined with tomatoes or marrow, as well as with apples, thus gaining additional and varied flavour, as well as moisture to counteract their comparative dryness. Try some of these ideas.

Quince and Tomato Jam

Peel and core 2lbs. quinces, and put through the mincer, catching every drop of the rather scanty juice. Skin 3lbs. ripe tomatoes. Cut up roughly, and put into a preserving pan with the quinces. When hot, add 5lbs. of sugar, stir till dissolved, then boil until the jam is cooked and will set when tested on a cold plate. Very nice.

Quince and Marrow Jam

Peel 3lbs. marrow, removing the seeds, and cut it into small cubes. Put into a bowl, cover with 3lbs. sugar, and stand overnight. Next morning, mince 2lbs. quinces and put all together into preserving pan with 2 more pounds of sugar (for the quinces). Boil together approximately 2 hours, or until the jam is cooked and will set when tested on a cold plate. If the marrow is a very dry one, add about a cup of water.

Quince Conserve (Unusual)

This comes from a Whitford link in the Daisy Chain, who describes it as very nice indeed. She used 10lbs. quinces, 10lbs. sugar, and 1 pint of vinegar. I expect many of you will use half quantities. Cut the peeled quinces into small pieces, put them into a bowl, and put the sugar and the vinegar over them. Leave for 12 hours, then strain off the syrup, and boil it up quickly, for 20 minutes. Add the fruit, and boil quickly for another hour or till it is cooked and the jam will set when tested.

White of Egg in Sealing

The Whitford Link added this note to her recipe. "When bottling preserves and using rubbers, I find it is very good to beat up the white of an egg until foamy, and then, using a teaspoon, put some round the lids where they meet the rubbers. When dry, it makes the seal very strong, and the preserves keep for years. I have always used this—put it on as soon as you have the jars screwed down. One white of egg will do from 8 to 12 jars."

Quince Conserve (from New Plymouth)

Seven pounds quinces, 7 pints water, 9lbs. sugar. Wipe quinces well, put in pan with water and boil till quinces are soft. Take out, peel and core, and cut into suitable pieces. Add 4½lbs. sugar to the water, put in the quinces, and boil for half an hour. Add remaining sugar, and cook till a bright colour and will set when tested, about three-quarter of an hour after last sugar is put in.

Quince Conserve (from Wanganui)

Two pounds quinces (weighed after peeling and coring), 2 pints water, 2lbs.

sugar. Boil the sugar and water till it makes a shiny transparent syrup—nearly an hour. Then put in the quinces, cut into pieces about the size of a sugar lump. Put in the pieces a few at a time, so that the syrup does not stop boiling. Then simmer gently till the quinces are soft, but not mushy. The juice of a lemon adds to the flavour of any jam. This conserve is delicious served with boiled rice or sago, or in tartlets.

Quince Honey

Peel, core and mince 6 large quinces. Boil peels and cores, strain, and make up to 1 pint with hot water. Make syrup with this pint of liquid and 4lbs. sugar, add minced quinces, boil for about 2 hours, or till it will set when tested. Add juice of a lemon, and half a cup of boiling water before taking up. Should be fine red colour.

Quince Custard Pie

Cook sufficient quinces, with a little water and the rind of half a lemon, to make 2 cups of soft pulp. Take out the rind, and add the juice of a whole lemon, beat it up with half a cup of sugar, the beaten yolks of 2 eggs, and about half a cup of milk. Now fold in the stiffly-beaten whites, and add a little vanilla if liked. Line a deep plate with good pastry, pour in the mixture, and bake on a hot scone tray. Have the oven hot at first, and reduce the heat when the custard is set, so that the pastry may be well-cooked.

FROM THE MAIL BAG

Any Jam or Marmalade

Dear Aunt Daisy,

I wonder if you would like to have my simple recipe for making jam and marmalade? Well, here it is. One quart basin of fruit (any kind), 1 quart basin of water, and 2 quart basins of sugar. Boil the water and the fruit first till tender, then add the sugar, stir and boil with a fast, rolling boil till the jam will set when tested. When making marmalade, I always mince the peel after squeezing out the juice. I may say that all my jams and marmalade are really very good.—*Nell of Drury Lane (Hataitai).*

Blue Gum Leaves for Moths

Dear Aunt Daisy,

A Link in our Daisy Chain asked you about storing blankets so that they will be safe from moths. I have found that ordinary blue gum leaves are splendid for this—not the pretty red gums that have been flowering so beautifully in Auckland lately. Just put plenty of leaves in between the blankets, and in the wardrobes, and the linen press, and

under the carpets—in fact, everywhere moths and silverfish are liable to frequent.—*"A Listener" (Papatoetoe).*

A good idea, certainly, but not a severe enough measure if the moths and silverfish have already a hold. I can supply the name of an effective moth poison—killing eggs and larvae as well—if you send me a stamped addressed envelope.

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