

THE USEFUL PIE-MELON

MOST families have already eaten quite a big proportion of their new season's jam. To these the useful pie-melon is a real boon, for two reasons — first, because it is cheap, and second, because having no distinctive flavour of its own, it can be blended with a small quantity of dearer fruit — passion fruit, or guavas, or, in pre-war days, pineapple or dried apricots and peaches—to make a fine variety of jams. A very good idea is to use it with some of the fruit which you pulped during the flush of the season, when both time and sugar were scarce. Raspberry pulp is especially good to use in this way. Probably the most popular melon jam was flavoured with preserved ginger and lemon, but as this ginger is now scarce, one must be satisfied with the flavour obtained by boiling root ginger, well-bruised, with the melon, removing it before bottling. A pinch of cayenne pepper, or a few chillies boiled with the jam, give it a subtle tang. As a general rule, use a pound of sugar to a pound of prepared melon, sprinkle half the sugar over this diced fruit, and leave all night, then bring to the boil, add remainder of sugar and flavouring and boil steadily till it will set when tested. Melon jam becomes very stiff and sugary if over-boiled. The juice of one or two lemons will help it to set.

Pie-melon and Raspberry Jam

Six pounds melon (weighed after peeling, seeding etc.), and 6lbs. sugar. Cut up the melon, sprinkle layers with sugar and leave over night. Next day, boil until tender, and then add 3lbs. raspberry pulp and 3lbs. sugar, or a 2lb. tin of raspberry jam and no sugar. Boil till it will set when tested.

Melon and Quince Jam

Five pounds of melon, 3lbs. quinces, 6lbs. sugar. Peel the melon, remove seeds and cut into dice. Sprinkle half of the sugar over melon, and leave all night. Next morning boil for one hour. Pare, core and cut up quinces and stew till soft in some of the juice from the boiling melon. Then put both together, add the rest of the sugar, and boil till it will set when tested.

Melon and Passion Fruit Conserve (from "Beth" at Henderson)

To 6lbs. melon (peeled, seeded and cut into dice), allow 6lb. sugar, 1 quart water, rind of 1½ lemons, about ¾ cup lemon juice, and 1 dozen passion fruit. Put in pan, the water and sugar, and when sugar is dissolved, add the melon, lemon juice and rind cut very finely. Boil for 3 hours until the melon is clear, and then add the pulp etc. from the passion fruit, and boil a little longer, remove scum as it rises, but this conserve does not need much stirring.

Melon and Passion Fruit Jam (Excellent)

Cut up 6lbs. melon. Put into a basin with 1lb. sugar. Allow to stand all night. Then take the pulp of 4 dozen passion

fruit, and tie in a piece of muslin. Put all in preserving pan with another 5lbs. sugar, and boil 2½ to 3 hours.

Melon, Cape Gooseberry and Passion Fruit Jam

Six pounds of melon, 1½lbs. cape gooseberries, 16 passion fruit, and 6lbs. sugar. Cut melon into blocks and shell gooseberries. Cover with sugar, stand 24 hours. Boil 2 to 3 hours. Put passion fruit in when jam boils.

FROM THE MAIL BAG

Passion Fruit Cordial

Dear Aunt Daisy,

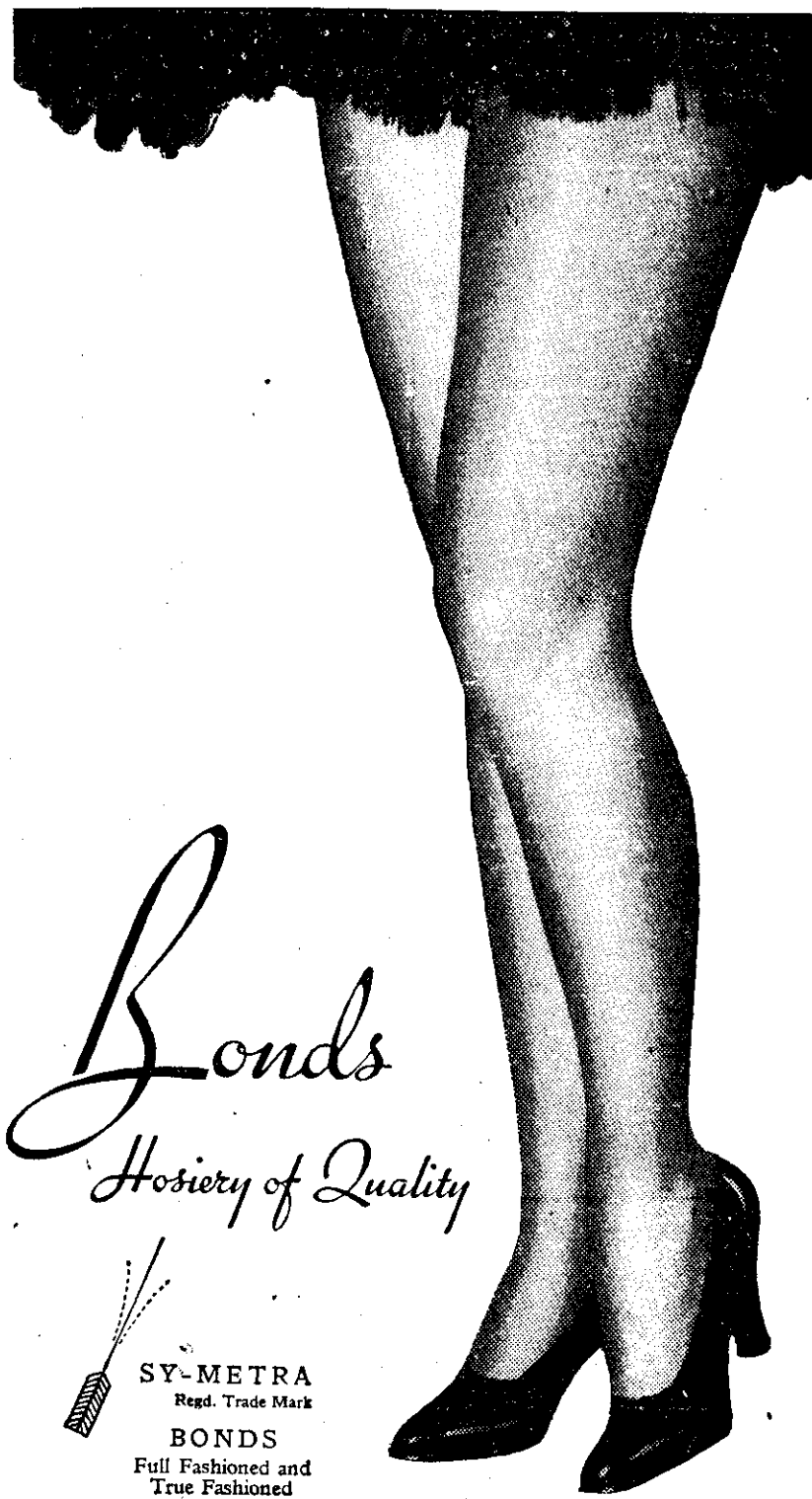
Have you a recipe for a passion fruit cordial? We have hundreds just getting ripe, and as we don't drink tea, it would be a nice change to have a passion fruit drink.—*One of the Daisy Chain (Mt. Roskill).*

Here is a Passion Fruit Syrup, which you use by putting 2 tablespoons or more in a glass, and filling up with water. Put the pulp from a dozen (or more) passion fruit into a large jug, and add 2 teaspoons of citric acid. Make a syrup by boiling together 2 cups of sugar and a pint of water for a few minutes. Pour this over the pulp and stir well. Leave till cold and then strain and bottle. If citric acid is scarce, use the juice of 2 or 3 lemons instead. You had better preserve some of your fine crop of passion fruit. Here is a simple way. Allow ¾ cup of sugar to each cup of passion fruit pulp. Mix well in a big bowl, and leave in a cool pantry for 24 hours, stirring frequently so that the sugar is all dissolved, and to get out air-bubbles. Then bottle and seal airtight. No preservative, and no cooking.

Use Scissors

Dear Aunt Daisy,

Here is a little suggestion for the Links in our Daisy Chain. Keep an old pair of scissors for cutting beans, mint and parsley. It is so much quicker than with a knife, and your fingers do not get cut or stained.—*From "Christine" (Wziheke).*



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