

GOOSEBERRIES—CHINESE OR CAPE

BOTH these fruits are very good and very plentiful this year, and they provide a pleasant variety for desserts as well as preserves.

Chinese Gooseberries

These are not only very good eaten as a separate fruit (cut in halves and scooped out with an afternoon teaspoon), but also they may be added to fruit salad.

Jam

Cut the gooseberries in half and scoop out the pulp. Have the bottom of the saucepan barely covered with half water and half lemon juice, put in the pulp and boil until cooked. Then add $\frac{3}{4}$ cup sugar to each cup of pulp. The grated rind of a lemon may also be added. Boil till it will set when tested. Orange may be substituted for lemon.

Chinese Gooseberry Chutney

Twelve Chinese gooseberries peeled and cut up, 3 medium-sized onions grated, 1 large banana cut up, 2 lemons peeled and cut into chunks, 1 small cup sultanas or raisins, 1 teaspoon ground ginger, $\frac{1}{4}$ lb. preserved ginger (optional), 1 large cup brown sugar, 1 dessertspoon salt (a little less), $\frac{1}{2}$ teaspoon pepper, 1 large cup vinegar. Put all into saucepan, just cover with vinegar, and simmer about $1\frac{1}{2}$ hours. Mash with potato masher (do not strain through colander). When cool, bottle and cork well.

Cape Gooseberries

Have you ever tried cape gooseberry and apple pie? It is delicious. Cook the gooseberries first in a little water with a good squeeze of lemon juice and sugar to taste, then put them into a pie-dish with about half the quantity of sliced, raw apples. Let cool. Cover with puff or short pastry, and serve hot with cream.

Cape Gooseberry Jam (With Apples)

This is a good recipe. Four and a-half pounds shelled cape gooseberries to $1\frac{1}{2}$ lbs. green apples. Mince or grate the apples. Put 1 tablespoon butter in saucepan and all the fruit. Crush gooseberries, and if not enough juice to start with, add 2 tablespoons water. Allow pound for pound of sugar when soft, and cook till it will set.

Cape Gooseberry Conserve (Excellent)

Four pounds apples, 8 large cups water and 2 lbs. cape gooseberries. Boil the cut-up apples in water till soft. Strain through jelly bag all night. Next day, cook berries in that juice until soft—then add cup for cup of sugar, and boil till it will set.

Cape Gooseberry Jam (Very good)

Five pounds of cape gooseberries, 5 lbs. sugar, 1 pint water, juice of 5 lemons. Put sugar and water in pan, bring to the boil, and remove scum as it rises. Add lemon-juice, and when

syrup is quite clear, add gooseberries, which have been shelled, washed and pricked with a needle, and boil for about $1\frac{1}{2}$ hours, or until syrup is thick, and falls from a spoon. Do not bottle jam until it is cold.

Feijoas

This South American-Spanish fruit is becoming more popular each year. It belongs to the guava family, and may be cut up in thin slices and added to fruit salad without skinning. Bananas are generally omitted when feijoas are used, as they overpower the delicate flavour of the feijoa. A Link in the Daisy Chain made a delicate and fascinating conserve with them. She first made a rich syrup by boiling together 2 cups of sugar and 1 cup of water till clear, then the peeled feijoas, cut in quarters, were dropped in—using only about a dozen or less, according to size—and also the inside part of a lemon cut up (no peel or pith). Simmer till it will set. I tasted this jelly—a very delicious conserve indeed.

FROM THE MAIL BAG

Uses for Old Ties

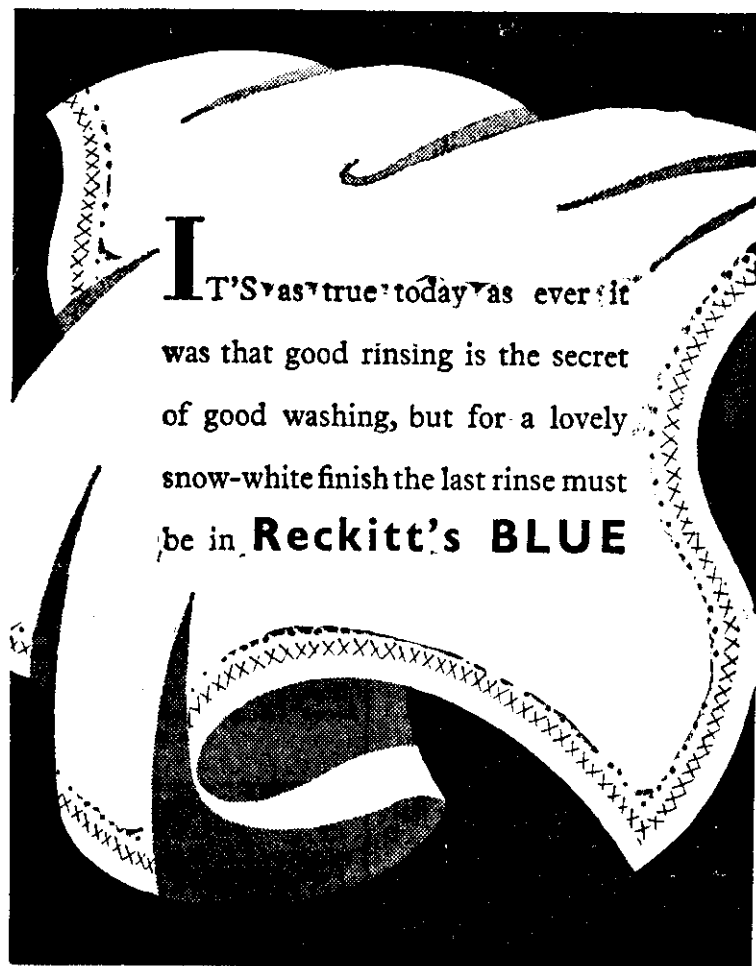
Dear Aunt Daisy,

One of our Daisy Chain asked for suggestions for using up old ties. When one considers the thousands of ties which are discarded when the knot becomes shabby, it is clear that very large quantities of pretty silky material are usually wasted, and it is time we formed the habit of either using this ourselves or gathering it together and giving it to those who will. I have made up the wide ends into pincushions for little Christmas gifts, and the narrow ends do well for handles of bags (shopping or laundry), made from sacking. Turn the ties inside out to get the best colours. Quite nice sewing bags can be made by stitching ties together, about six or seven for each side, or you can use ties on one side and plain material on the other. Cushion covers can be made the same way—the wide ends go out to the edges, and the narrow parts form the centre, in the manner of a spider web.

Have any of the Daisy Chain saved the tops of boys' socks for kettle holders? I do, and I also cut off from the ankle and unravel the good part of the sock whenever I want black mending-wool. These, of course, are socks bought in shops; it is better to re-foot the home-made ones.—C. of Lower Hutt.

B.H.U., Papatoetoe, writes: "I like my dress-hangers covered, and I find the good ends of an old tie make a very good cover indeed—and not much work attached to the covering, either."

Matanata says: "A friend of mine made a beautiful dressing gown with tie-ends. They were joined together and based on a lining."



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