

MARMALADE TIME

NEW ZEALAND grapefruit is now available and at its best for marmalade-making. It is a good idea to make the household supply in two or three smaller boilings rather than in one very large one; the experience gained each time is useful when making the next lot. Fruit varies considerably, and new combinations of lemons and oranges are worked out and the results passed on, so that it is well to have some sugar still available. It is the experience of most housekeepers that medium-sized boilings of any jam are more successful than very large ones. If any Link has any new ideas about making marmalade, will she (or he), send them in?

Manawatu Marmalade

This recipe was an experiment which turned out splendidly. Three good-sized grapefruit and 1 lemon. Boil about 10 minutes whole, and save the water. Slice up the fruit. Make the water up to 3 pints, and put fruit back in it again. Put on 4lbs. sugar and leave overnight. Next day, boil until it will set.

Easy Marmalade

This is from "Elizabeth of Wellington," whose marmalade is always wonderful. You may use all oranges or all lemons or mix them, but keep the proportion the same. To every orange, lemon or grapefruit allow 1lb. sugar and 1 pint water. Cut up fruit, cover with the correct amount of water. Leave to stand 12 hours. Next day, boil slowly till soft, then add warmed sugar, and boil quickly till it will set when tested.

Lemon Marmalade

To every lemon allow 1 pint boiling water and three-quarters of a pound sugar. Slice the lemons and remove the pips, as you would for orange marmalade. Pour over them the boiling water and leave all night. Next morning, boil until the slices of lemon are tender—about 1 hour. Then add sugar and boil quickly till it jellies, probably another hour.

Taranaki Marmalade

Any number of oranges put through the mincer. To every pound of this pulp add 3 pints of water, and let it stand for 24 hours. Next day boil till tender, adding pips tied in a muslin bag. Leave all night. Then remove pips, bring to the boil, and add 1lb. 2ozs. sugar to each pound of fruit. Boil quickly till it will set when tested—about 1 hour.

Pumpkin and Lemon Conserve

Six pounds of pumpkin (or vegetable marrow), 2ozs. ground ginger, 6lbs. sugar, 3 lemons. Peel pumpkin, take out seeds, cut into neat pieces, not too small. Cut up lemon rind, add strained juice. Put all into a large dish, cover with sugar and leave standing for about 12 hours. Next morning place in preserving pan and let it simmer slowly till it will set when tested. If preferable, more ginger may be used, and a little cayenne pepper.

Five Fruit Marmalade

One large cooking apple, 1 large sweet orange, 1 poorman's orange, 1 large carrot, 1 lemon. Grate carrot, cut apple into cubes, cut oranges and lemon in usual way. To 1 cup mixed fruit add 3 cups cold water, let stand till next day, then boil for 1 hour. Then add 1 cup sugar to 1 cup pulp, and boil about an hour — till it will set. Seems a lot of water, but it is all right. It takes about 5lb. sugar and makes quite a lot of marmalade.

FROM THE MAIL BAG

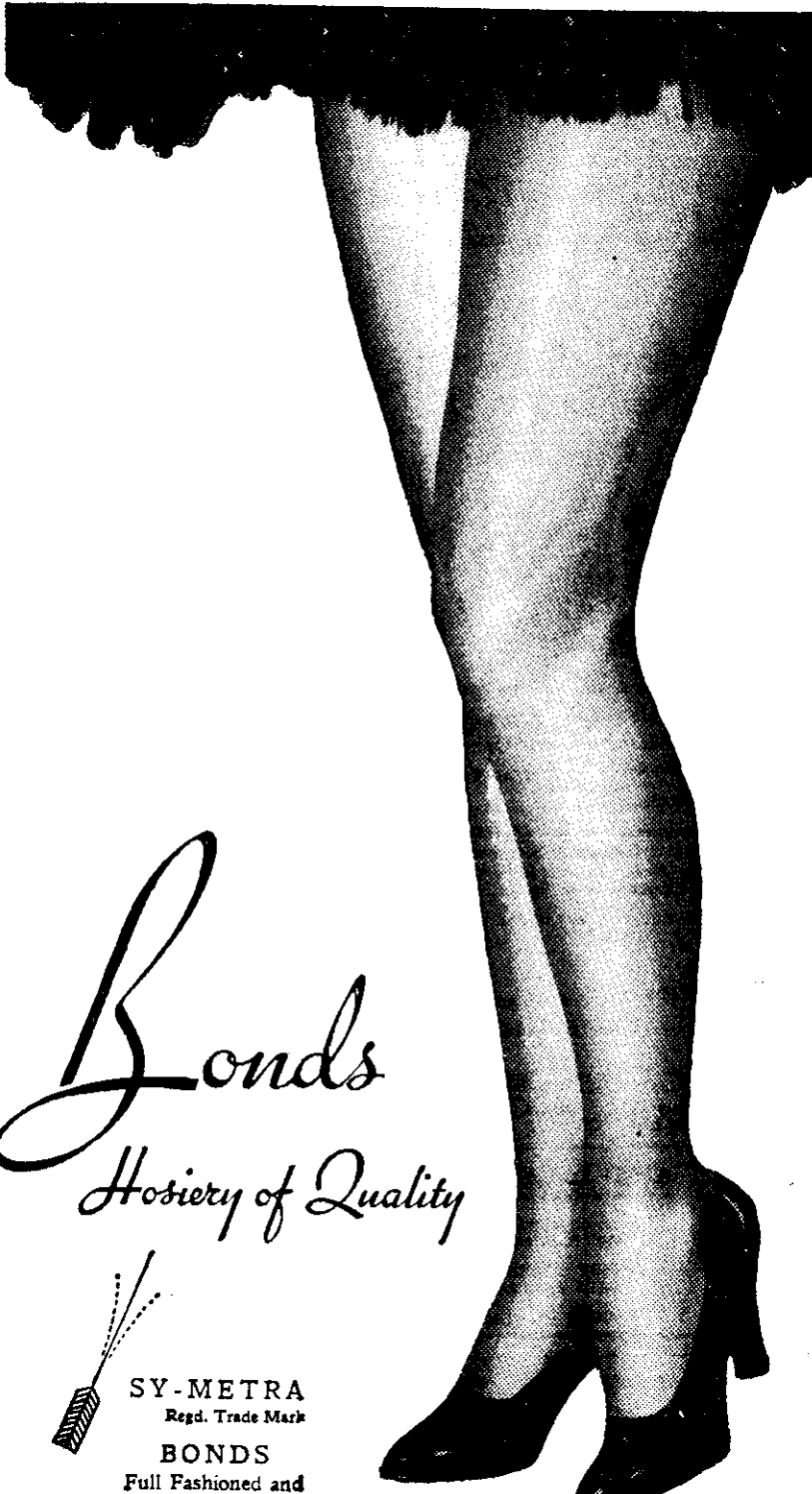
Saving Fuel

Dear Aunt Daisy,

Following on your suggestions to save gas, would it not be a good idea if listeners would send in suggestions for fuel-saving dinners, such as the one I am going to cook for this evening. Here it is:—Casserole of steak and kidney cooked in the oven, with it on the same shelf potatoes in their jackets, and a piece of pumpkin, left whole, and with the skin on, placed on the oven shelf, skin at bottom, and a small lump of butter on top and covered with butter-paper. About an hour before the meat is cooked, a very small amount of suet pastry crust, shaped to fit the top of the casserole is placed on top of the meat and the casserole lid fitted firmly on again. All this leaves one oven shelf free for a batch of biscuits.

Then half an hour before serving, a milk pudding will be popped in. This is my recipe for *Bread and Butter Custard*, which I find a great improvement on the usual recipe for same:—One egg beaten in the pie-dish with 1 dessertspoon sugar and half a pint milk and vanilla essence. Then drop in a few sultanas, then butter fairly thin slices of brown bread, just enough to fit the top of the pie-dish, and left floating on top, then sprinkle with nutmeg and cook in the oven.

You see, all the dinner is cooked in the oven, besides which, one has one and a-half hours before the pudding is cooked for baking biscuits.—*Elizabeth (Wellington)*.



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