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The originals of the attractive statuettes illustrated above were modelled in clay by George Henry Paulin, R.S.A., an eminent British sculptor, who was graciously granted sittings by H.M. Queen Elizabeth II. Standing about seven inches high, these exquisite miniatures give an excellent portrayal of Her Majesty and the Duke of Edinburgh, and have been officially approved.

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ROTARY CULTIVATORS (S.I.) LTD., P.O. Box 178, Wellington.

ASK AUNT DAISY

CHERRY RIPE!



CHERRIES have but a short season, and it is always a problem to keep the birds from them. They are so pretty and decorative, too. Townspeople seldom get enough to make jam or to bottle, but they are excellent by either method. The dark cherries are best for both purposes. If you make jam, and stone them beforehand, tie the stones in muslin and boil with the cherries, so that you get the full flavour. The stones give a faint almond taste, particularly nice when cherries are bottled in syrup. They combine very well with red currants.

Cherry and Red Currant Jam

To every 4 lb. cherries, allow 1 pint red currant juice, made by boiling red currants with a little water till soft and mushy, then straining as for jelly. Simmer until cherries are soft, then add pound for pound of sugar. Stir till sugar dissolved, and then boil till will set when tested. Bottle when it has cooled a little.

Cherry Jam

Stone 4 lb. cherries carefully, saving juice. Bring to the boil 4 lb. sugar and 3 teacups water. Boil 10 minutes, add cherries, boil 30 minutes, or until it will set when tested. Bottle. If jam seems slow in setting add 1 teaspoon citric acid and boil about 10 minutes longer.

Cherry Liqueur

Allow 3 lb. sugar to every 3 lb. cherries. Remove stalks, wash cherries, drain well. Place layer of cherries, layer of sugar, and so on, in earthenware jar. Cover and stand in sunny place 3-4 weeks. Strain off juice, add about ½ pint rum or brandy. Potur into bottles. Should be a delicious liqueur.

Cherry and Pineapple Jam

Three quarts cherries, 1 large pineapple, 5 cups sugar. Wash, drain and stone cherries and run through mincer. Peel, slice and remove eyes from pineapple and mince it also. Mix with cherries, add sugar and let stand 1 hour. Cook slowly till thick, stirring almost constantly. Could put an asbestos mat beneath. Pour into sterilised glasses and seal.

Cherry Pie

This can be made in the ordinary easy way by half filling piedish with cherries, then putting a layer of sugar, then filling with cherries, sprinkling more sugar on top, and adding a little water. Damp edges of dish, line with strips of pastry, wet again and cover with pastry. Decorate edges and bake until done, about middle of oven, to allow fruit to cook as well as crust.

A tiny cup, or large egg-cup, put in middle of piedish with fruit piled round it, is a good idea—it holds up the crust as fruit softens. Another way is to make a syrup by boiling sugar and water, in the proportions of 2 cups water to 1 cup sugar, for 5 minutes. Add a squeeze of lemon juice, a pinch of salt, and the cherries. Gently simmer 1-2 minutes to soften, then take out with perforated spoon and fill piedish. Thicken syrup slightly with flour or arrowroot, and pour over cherries, sufficient to half-fill dish. There should be more fruit than juice. When cool, cover with pastry, short or flaky as desired, and bake as usual. Some red currants mixed with the cherries make a lovely pie.

Cherry Sauce

Stew a pound of cherries in a heavy syrup (equal parts sugar and water). Drain off syrup when cherries are cooked into a saucepan, adding 6 thin slices lemon. Simmer 5 minutes uncovered. Mix 1 tablespoon cornflour with 1 teaspoon powdered cinnamon, adding about 2 tablespoons cold water, to make smooth paste. Stir this into syrup, and continue cooking, stirring, until slightly thickened. Remove lemon and add cooked cherries. Remove from heat, add ½ cup sherry (optional) and serve with ice cream or creamy rice pudding.

Cherries in Salads

Remove stones and stuff with cream cheese, or walnuts or almonds. The cherries may be preserved in syrup, when the flavour will be really luscious. The rest of the salad can be lettuce cups, cream cheese, or processed cheese, and some cold ham or tongue, with asparagus tips.

Casseroled Cherries

These are very good. Make a heavy syrup first by boiling sugar and water in equal parts for 5-7 minutes. Flavour syrup with thin slices of lemon and a little powdered cinnamon (or stick cinnamon if you can get it). Tie cinnamon in a muslin bag, so that you can remove it, as well as the lemon slices, before pouring over the cherries in casserole. Cover and cook in slow oven. Serve with little sweet cakes, as a dessert.

Pickled Cherries

Wipe and remove stalks from sound cooking cherries. Place in jars or wide-necked bottles, about ¾ filling them. Fill one with vinegar, turn it out again, measure and multiply the amount by the number of jars, allowing just a little more for waste in boiling. To each pint of vinegar allow ½ lb. loaf sugar,



(C) Punch