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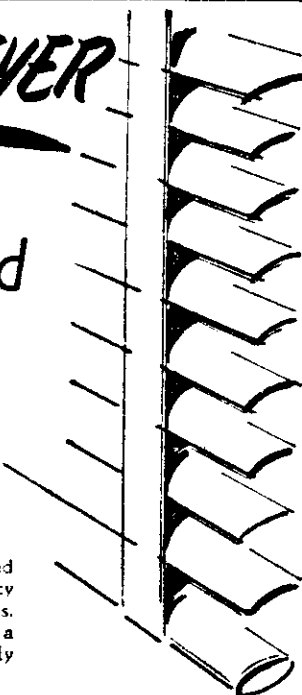
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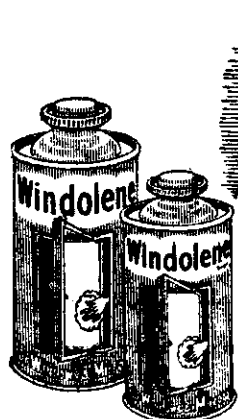
VENETIAN BLINDS

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W.52

Ask Aunt Daisy

Gooseberry Jam, Sauces, Desserts

GOOSEBERRY jam should be delicious and not the stodgy and seedy concoction often put before us. Real gooseberry flavour is now appreciated, and the former fashion of making it "mock" by adding strawberry or raspberry essence is less universal. You can strain the softened fruit before adding the sugar to get rid of the sour and tough skins and the seeds, for those who wish, making it a lovely jelly jam. Gooseberry and apple pie is much nicer than gooseberry and rhubarb, especially if the fruit has been first cooked in a casserole in the oven with plenty of sugar. A tiny pinch of baking soda added to the boiling fruit will take off that excessive tartness often found in gooseberries or plums.

Gooseberry and Pineapple Jam

Allow 2 lb. gooseberries to 1 lb. fresh pineapple. Mince pineapple, put in pan with gooseberries, and tiny amount of water. Boil till soft. Add $\frac{3}{4}$ lb. sugar to 1 lb. mixed fruit, and boil till it will set when tested.

Gooseberry and Apple Pudding

Peel, core and slice about 3 apples, put in pan with 1 cup topped and tailed gooseberries, and juice 1 lemon. Add pinch salt, 1 cup water, and $\frac{1}{2}$ cup sugar. When just boiling add pinch of baking soda. Sponge crust: Beat 1 egg well, add $\frac{1}{2}$ cup sugar. Beat well. Add 1 cup flour sifted with pinch salt and 1 teaspoon baking powder. Add enough milk to make a thin batter. Pour on boiling fruit in pie dish and bake in hot oven about 20 minutes.

Gooseberry and Plum Jam

Boil equal quantities gooseberries and plums till soft, with water to cover. Strain through coarse sieve to remove tart skins. Then add equal quantity sugar, stir till it boils and sugar is dissolved, then boil fast till jam will set when tested, stirring very often.

Gooseberry Fool

Boil the berries in a very little water with plenty of sugar till soft and rub them through a wire sieve. When the puree is cold, add an equal quantity of whipped cream or tinned evaporated milk, or a rich custard, or top milk with sweetened condensed milk added. Raspberries and black currants make good "fools" also.

Gooseberry and Apple Pie

The apple softens the gooseberry tartness without spoiling the flavour. Make a syrup first. In the proportion of 1 cup sugar to 2 cups water boiled together for 3-5 minutes. Into this put the topped and tailed gooseberries and the apples cut in chunky slices—using either half and half or as you wish. Don't have too much juice, simmer till tender, but not squashy. Let cool in saucepan before putting into pie dish. Cover with short or flaky pastry and cook in hot oven.

Plain Gooseberry Jam

To every pound of gooseberries, allow $1\frac{1}{2}$ lb. sugar and 1 cup water. Put all together and boil very fast for $\frac{3}{4}$ hour (approximately). A beautiful rich colour.

Green Gooseberry Sauce

Six pounds gooseberries, $5\frac{1}{2}$ lb. sugar, 1 lb. onions, 2 oz. cloves (or a little assorted spices to taste), 2 oz. salt, $\frac{1}{2}$

gallon vinegar. Boil 2 hours. Put through a colander and bottle. This tastes a little like plum sauce.

Special Gooseberry Jam

Although this uses 5 lb. sugar, you get nearly 10 lb. jam, and it is really a delicious flavour. Boil 5 lb. sugar and $2\frac{1}{2}$ pints water about 10 minutes. Add 3 lb. gooseberries, and boil till soft and jam will set. It is a lovely dark red. If liked, jam may be put through colander to remove skins. Don't use a fine sieve, as it is wasteful.

Spiced Gooseberries

This is delicious with cold meat, almost a chutney. Four pounds green gooseberries, 1 pint malt vinegar, $\frac{1}{2}$ oz. cinnamon, $\frac{1}{2}$ oz. ground ginger, a medium onion, $\frac{1}{2}$ pint water, $2\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ oz. cloves, 1 teaspoon salt. Top and tail gooseberries, wash and drain them. Put in preserving pan with the water, and boil 15 minutes. Then add sugar and vinegar. Stir till dissolved, then add spices, salt, and finely chopped onion. Simmer gently till soft and thick. Stir frequently as it is apt to burn.

Gooseberry Chutney

Two pounds gooseberries, 1 lb. chopped onions, 1 lb. brown sugar, $\frac{1}{2}$ teaspoon salt, 1 cup sultanas, 1 bottle vinegar, small $\frac{1}{2}$ teaspoon each cayenne pepper, ground cloves, ground ginger and allspice. Mix all together. Put into pan and boil 1 hour. Bottle and seal.

FROM THE MAILBAG

Red Sock in Copper

Dear Aunt Daisy,

Can you or any member of your Daisy Chain tell me how to remove red dye stains from a copperful of white clothes? A child's red sock accidentally boiled with the clothes was the cause of the damage. Please answer through *The Listener*.

"Tearful Mother," Halcombe.

This catastrophe happens quite often. Just buy a packet of dye remover at any chemist's, and boil up the clothes with that, following the directions on the packet.

Ginger Beer Plant

Dear Aunt Daisy,

My neighbour and I are very fond of ginger beer, and would like to make our own. However, we do not know how to produce a plant for the purpose. We are ardent listeners to your session, and would be grateful if you could enlighten us.

"M.M.C." Glen Eden.

Here is the real old proved plant. Put into large 2-quart jar: 1 small cup warm water, 1 dessertspoon sugar, 1 dessertspoon ground ginger, 2 teaspoons compressed yeast dissolved in a little warm water. Let all stand 24 hours. This is the plant. In a jug mix 1 small cup sugar, 1 teaspoon ground ginger, 1 cut-up lemon without the white pith. Add enough hot water to dissolve the sugar, add cold water to make it luke warm, then pour on to the plant. Then fill the jar up, and leave 24 hours. Strain off through muslin, bottle and cork tightly. Make up another mixture as before, and pour on plant. Never leave more than 24 hours. If plant gets too hot it may be divided or thrown out. Never have more than $\frac{1}{4}$ to $\frac{1}{2}$ inch plant in the jar.

