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R7/53

## ASK AUNT DAISY

### Various Plum Recipes

WE can generally depend on a plentiful plum season—one variety follows another, and all are useful in so many ways—as a raw fruit dessert (easy and healthy), added to mixed salads (raw and skinned), stewed, or better still, baked in covered casserole in slow oven, with sugar sprinkled over and barely covered with water, when the juice will be especially rich and bland; set in jellies, or made into a deep dish plum pie; made into jam and jelly, either alone or mixed with currants or raspberries or strawberries or rhubarb; made into sauce as well as chutney; and when too ripe for any other purpose, made into a good wine.

#### Plum Sweet

Cook 1 lb. plums in a little syrup. Lift out, and put in a glass dish. Make up a packet of orange jelly crystals with the plum juice, made up to a pint with water. Also make a pint of custard, and beat into the jelly, just as it is beginning to set. The custard should be cooled, of course. Pour over the plums and leave to set.

#### Plum Mousse

About 1 dozen large plums, sugar and water, 1/2 oz. gelatine, 1 yolk, and 2 egg whites, 1/4 pint milk, 1/2 teacup cream. Stew plums with sugar to taste, and very little water. Then drain and rub through coarse sieve. Have sufficient to make 1/2 pint pulp. Make a boiled custard with milk and egg yolk, and when cold add to plum pulp with a little castor sugar. Whisk cream thick, and stir in lightly. Dissolve gelatine in 2 tablespoons syrup, add to mixture and stir well. Taste to see if sweet enough. When mixture begins to set, fold in stiffly-beaten whites, and turn into wet mould to set. Decorate with whipped cream and hundreds and thousands.

#### Plum Bavarian

Two dessertspoons (1/2 oz.) gelatine, 1 1/2 cups (3/4 pint) plum juice, 1/4 cup hot water, cooked plums (6 or 9, according to size) with stones removed, sugar to taste, 1 dessertspoon lemon juice, 1 teaspoon grated lemon rind, 1/4 pint whipped cream. Dissolve gelatine in hot water, add plum juice, lemon juice, rind, and sugar to taste. Leave until thickening, carefully add plums and fold in whipped cream. Place in a mould or serving bowl. If setting in an ice-chest or refrigerator, use less gelatine—1 1/2 dessertspoons.

#### Plum and Black Currant Jam

Four pounds plums, 3 lb. black currants, 2 pints water. Boil till soft, then rub through colander. Put into pan, bring to the boil, slowly add 7 lb. sugar, and boil 40 minutes, or till it will set. Raspberries can be used in same way.

#### Plum and Raspberry Jam

Six pounds cherry plums, 6 lb. sugar, 3 lb. raspberries, 1 cup water. Boil plums in water and remove stones, add raspberries and sugar. Cook 20 minutes, then test. Half this quantity jam can be made if desired. Or cover 3 lb. red plums with water, boil an hour, strain through colander. Put 7 lb. sound raspberries in preserving pan, add plum pulp, cook fruit a few minutes, and slowly add 10 lb. sugar. Add pinch salt. Bring to boil and boil quickly 30 minutes, or until it will set.

#### Plain Plum Jam

Three pounds firm plums, 3 breakfast cups water, 5 breakfast cups sugar. Put fruit and water in pan and cook till plums are soft. Add sugar and boil swiftly till a little tried will set firmly. Remove stones as they rise to surface. Let cool a little before bottling.

#### Plum and Strawberry Jam

Four pounds of Christmas plums and 2 cups water, boiled till tender. Press through colander. Add 2 chips strawberries, or loganberries, and 6 lb. warmed sugar. Boil hard till it will set—about 1/2 hour, stirring well.

#### Plum Sauce

Six pounds plums, 3 pints vinegar, 3 lb. brown sugar, handful bruised ginger, 6 teaspoons salt, 1 teaspoon cayenne or to taste, 1 oz. cloves. Grease preserving pan, and boil all about 2 hours. Strain through colander, and bring back to boil. Bottle. Or 4 lb. plums, 1 1/2 lb. sugar, 1 teaspoon ground cloves, 1 teaspoon ground ginger, 1 teaspoon salt, 1 teaspoon cayenne pepper, or to taste, 2 pints vinegar, 2 oz. garlic. Boil all 2 hours. Skim off stones. Put through sieve, and bottle.

#### Plum Chutney

Six pounds plums, 3 lb. apples, 3 lb. onions, 2 lb. sugar, 1/4 lb. salt, 1 level teaspoon pepper, 1 level teaspoon mustard, 3 cups vinegar, small piece garlic cut finely, 1 dessertspoon each whole allspice and pickling spices, 1/2 lb. each dates, raisins and preserved ginger. Peel, core and quarter apples, cut onions fine. Boil plums in vinegar, put through sieve. Add apples, onions and other ingredients, stir well, and boil 2 hours. Have ginger chopped, and spices in a muslin bag. Remove before bottling.

### FROM THE MAILBAG

#### More About Dumplings

Dear Aunt Daisy,

Having seen an inquiry in *The Listener* about dumplings, I think perhaps my recipe may be of use. It never fails and is very simple. To a heaped tablespoonful of flour add 1 tablespoonful of semolina, a small spoonful of baking powder, a pinch of salt, then mix with just enough water to make a light dough; cook in usual way. This amount makes 4 or 5 dumplings, and any quantity simply by increasing materials in that proportion. I use them in a stew, but they are nice, too, cooked on stewed apple. "Grateful," Stoke, Nelson.

#### Richmond Maids of Honour

Dear Aunt Daisy,

Long years ago, my mother used to make some extra special little cheese cakes, called "Richmond Maids of Honour." I know there was a little mashed potato in the mixture, and some brandy, too, but although I have tried adapting several cheese-cake fillings, I have never been able to get the real thing. I wonder if you have the recipe or whether any of our Daisy Chain could supply it?

"Richmond," Hawke's Bay.

I believe this is the recipe; it contains mashed potato. Try it, anyhow, but do not expect it to taste like the ones your mother used to make. Present realities never are quite the same as remembered dreams! Perhaps someone else will send

