

## BROMINE



**I**N ancient Rome, purple was the sign of Imperial rank. The dye they used for colouring their robes came from a sea-snail called *murex brandaris*, found in the Mediterranean. This dye is now known to be a compound of the element bromine—the only bromine compound ever found in a living organism. Bromine, a brown, fuming liquid related chemically to the greenish-yellow gas chlorine, is highly corrosive and dangerous to handle. Its name derives from the Greek "*βρῶμος*"—a stench. Most of the bromine needed by industry today is, like that used by the Romans, extracted from seawater, but the extraction process is carried out by chemists instead of by sea-snails. During the war I.C.I. helped to develop a factory in Cornwall where bromine is extracted from seawater to make ethylene dibromide—a chemical used with tetra-ethyl lead in the production of anti-knock petrol. Photography needs silver bromide, which is used in practically all films and plates and many kinds of photographic paper; methyl bromide is employed in one type of modern fire extinguisher, and potassium bromide in medicine.

I.C.I. uses bromine compounds to make some of the "Caledon" and "Durindone" dyestuffs used for the dyeing of cotton.



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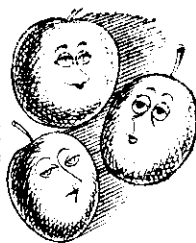
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## ASK AUNT DAISY

### Some Stone Fruits



**A**LTHOUGH some late frosts in Otago and Hawke's Bay did so much harm to the peaches and apricots this year, we still must make the very most of what we have. Don't forget that even bruised fruit can be used for pulping, by cutting away all damaged or bruised portions, being very sure that no over-ripe pieces are used. Two or three half-bad pieces may spoil a whole batch. When pulping such peaches—which are not quite good enough for ordinary bottling but yet must not be wasted—remember to butter the bottom of the pan a little, and to add a little water, stirring over low heat until the fruit begins to "pulp." Sugar need not be added, but it is nicer to add a little (or honey)—and when all is thoroughly pulped, fill hot sterilised jars one by one, to overflowing, with the boiling pulp, sealing each one immediately. Later on, this fruit can be made into jam, by bringing to the boil and adding the usual amount of sugar, then boiling till it will set when tested. If any jam seems to be very slow in setting, add a teaspoon of citric acid for the last 10 minutes or so, and this will do the trick. Peach pulp is very useful for tarts in winter time. When pulping soft berry-fruits or tomatoes no water is needed at all—just crush the fruit against the side of the pan to draw sufficient juice to commence the cooking without burning, or sticking, and keep the heat low at first. Pulping fruit is a very useful way of saving it when so much is getting ripe all at once, and busy farmers' wives haven't the time to do all the bottling and jam-making—and sometimes they may be short of sugar and the shops closed! Jars of tomato pulp should be re-sterilised in water-bath for 20 minutes after sealing, just to make sure. Peaches may be peeled by putting them into boiling water for about a minute, then plunging into cold water. The skins should then slip off easily.

#### Nectarine Jam

Six pounds stoned nectarines, 6 lb. sugar, 2 cups water, juice 2 lemons, 1 dessertspoon butter, and kernels of about ¼ of the fruit. Wash but do not peel the fruit, remove stones, cut into pieces. Put into pan with water, butter, lemon juice and kernels. Boil till soft. Add warmed sugar in portions of about 1 lb. at a time. Boil, stirring well. Should take about 1 hour. Test before taking up.

#### Apricot Jam (Fresh)

Wipe with a damp cloth. Cut in halves, remove stones, and weigh. Allow pound for pound of sugar. Lay the fruit in pan, with layers of sugar, and stand overnight. Next day, bring slowly to the boil, stirring constantly, and boil quickly till it will set—30 to 40 minutes.

#### Peach Jam (by "Smoky")

Three pounds peaches, 3 pints water, 5 lb. sugar, juice of a lemon, and 1 tablespoon butter. Cut up peaches and boil in water till soft. Add sugar and butter, and lemon juice. Boil very hard, stirring frequently, till a lovely golden colour and will set—about 45 minutes—not too stiff. These proportions of fruit and water may be used for plums, apricots and nectarines.

#### Peach Jam

Three-quarters of a pound of sugar to 1 lb. fruit. Peel and slice the peaches,

put in large enamel basin, add half the sugar, and leave all night. Next morning, boil till peaches are tender, and add rest of the sugar. Boil rapidly till jam will set when tested. If very dry to start, add ½ cup of water or juice of a lemon.

#### Peach and Pineapple Jam

Seven pounds of peaches, 1 large ripe pineapple, juice 3 lemons, ¾ lb. sugar to every pound of prepared fruit. Peel and mince pineapple, removing hard core, peel and stone the peaches. Put into preserving pan and bring slowly to boil. Cook gently ½ hour. Add warmed sugar, boil till it will set when tested.

#### Peach and Passion Fruit Jam

Six pounds peaches, not too ripe, 2 dozen or more passion fruit, 6 lb. sugar, and the juice of a couple of lemons. Peel and stone peaches, cut into pieces. Sprinkle with a little sugar; leave a while and prepare passion fruit. Scoop out pulp of passion fruit, boil skins till soft, and scoop out pulp, adding to the seed mixture. Boil peaches till soft. Add rest of sugar, and boil for an hour. Then add passion fruit mixture, lemon juice and 1 extra cup of sugar, and boil till it will set when tested.

#### Celestial Peaches (Chinese Recipe)

Skin large peaches, cut in halves and remove stones. Arrange them cut side uppermost on baking tin. Into each centre put a little thick ginger syrup (from Chinese jars of preserved ginger). Bake lightly in moderate oven and let get cold. Fill centres with ice cream, and sprinkle finely chopped nuts and preserved ginger on top.

#### Peach Dessert

One and a half cups flour, ¾ teaspoon salt, 1 well-beaten egg, ½ cup sweet milk, ¼ teaspoon almond essence, 1½ teaspoons baking powder, ½ cup sugar, 3 tablespoons melted butter, 1 teaspoon vanilla essence. Mix beaten egg with melted butter. Add the milk. Combine the flour, salt and sugar, and stir in gently until the batter is smooth. Add the essence and stir. Spread in a sandwich tin. Arrange ripe sliced peaches on top, pressing slightly into batter. Sprinkle with 3 teaspoons of sugar mixed with ½ teaspoon cinnamon. Bake moderate oven, and serve hot with cream or sauce.

#### FROM THE MAILBAG

##### Glacé Apricots

Dear Aunt Daisy,

Could you give me a recipe for apricot jam using the glacé apricots? The method used for dried apricot is not a success with the glacé. Some say no sugar at all is necessary, but that doesn't sound right to me; and then another grocer said, "Don't put so much water in with the glacé apricots." At any rate, I just can't get the exact quantities and would be grateful if you could help me.

"J.G." Fendalton.

I had not heard of anyone using glacé apricots for jam, but having asked the "Daisy Chain" over the air, this recipe was at once forthcoming: Two pounds glacé apricots, 2 pints water, soak all day. Add a small tin crushed pineapple and boil 10 minutes.

N.Z. LISTENER, FEBRUARY 12, 1954.