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FREE

65 illustrations

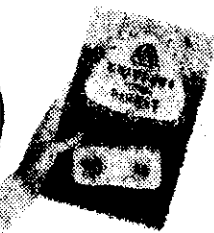
P & B Knitting Book!

5 complete designs

There's a whole year's knitting in the new P & B colour annual, **Patons & Baldwins' Knitters Digest 1954** covers the needs of the family through the year. There are 48 pages and full colour plates with instructions for knitting the jumper shown here, as well as a man's cardigan, baby's first cardigan, teenage boy's or girl's sweater, and a woman's hat. There are 60 illustrations of P & B designs for everyone, and pages of useful information for knitters. And it's designed to slip easily into handbag or pocket. Make sure of your free copy.



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BLOCK LETTERS PLEASE

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Please send me free, my copy of the P & B 1954 Knitters Digest. I enclose 1/4 stamp for return postage.

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ASK AUNT DAISY

The Popular Blackberry



BBLACKBERRIES may be a nuisance to the farmer who has difficulty in keeping them from spreading over his farm; but he does not frown at the delicious blackberry jam (with the seeds strained out), or the luscious blackberry pie (with cream), or a glass of blackberry wine (6 months hence), all made from the berries picked by the family—and costing nothing. In the cities we cheerfully buy our blackberries; and on the coldest and wettest winter evening we are able to recapture a summery state of mind as we eat our feathery steamed Marguerite pudding smothered in blackberry jam. When making blackberry jelly, pick berries when just ripe, not soft. Make either jam or jelly in small lots at a time—it sets better. In any case, if the jam seems slow in setting, a teaspoonful of citric acid added to an ordinary boiling, should make it set after another five minutes boiling.

Grubs in Blackberries

There are often tiny maggots or grubs in blackberries or raspberries. The fruit may be put into a weak salt and water solution—about a teaspoon of salt to a pint of water—when the grubs will come out and may be removed with a perforated spoon.

Blackberry and Apple Jam

Any quantity of blackberries, and about one fourth the weight of apples. Simmer the berries to pulp with just sufficient water to prevent burning at the start. Strain through muslin bag. Cut up the apples roughly, including peels and cores, and boil to a pulp. Strain through colander. Mix the two strainings and to every pint of juice add 1 lb. of sugar. Stir until thoroughly dissolved. Boil until it will set when tested.

Blackberry and Elderberry Jam

This jam is said to be equal to black currant, very cheap, and should keep for 12 months. Take equal quantities of blackberries and elderberries, remove the stalks, and put them in a preserving pan. Squeeze them slightly, bring slowly to the boil, and boil for 20 minutes. Allow 3/4 lb. sugar to each 1 lb. of fruit. Put sugar on a dish, and warm in the oven before adding to the jam. Bring to the boil again, stirring continually, and boil about 20 minutes, or till it will set when tested on a plate.

Blackberry and Plum Jam

Five pounds blackberries, 2 lb. plums, 6 lb. sugar, 1 pint water. Boil plums and water first, add the blackberries, and boil all together till soft—perhaps 15 to 20 minutes. Add the warmed sugar stirring constantly till the sugar is thoroughly dissolved and the whole is boiling again. Then boil fast till the jam will set when tested. A small teaspoon of tartaric or citric acid added a few minutes before taking up helps it to set. Any blackberry jam may be strained if desired, to get rid of most of the seeds.

Plain Blackberry Jam

Put the cleaned blackberries into a bowl together with the sugar (3/4 lb. sugar to a pound of fruit), and leave overnight. Next day, put over low heat and stir constantly till all the sugar grains are dissolved, then boil briskly until the jam will set when tested.

Blackberry and Apple Jelly

Six pounds blackberries, 2 lb. apples, allow 1 cup sugar to each cup juice.

Chop apples finely, including skins and cores, place in preserving pan with blackberries, and water to cover. Cook till soft. Strain through jelly bag. Measure juice and bring to boil, stir in sugar gradually, and boil till a little jellies when tested on saucer (1/2 to 3/4 hour).

Blackberry Pie De Luxe

Have a deep dish full of hot blackberries cooked with sugar and a squeeze of lemon juice. Make the following sponge-crust and pour on the boiling hot fruit. Cream together 2 oz. butter and 1/2 cup sugar. Add 2 eggs and beat well. Then add a large cup of flour sifted with a large teaspoon of baking powder (not phosphate). Lastly add 2 or 3 tablespoons boiling water, cover the hot fruit with this sponge, and bake at once in a hot oven approximately 20 minutes. If you have only 1 egg, use a little milk as well.

Blackberry Wine

I am asked for this good old farmhouse recipe every year. Put any quantity of blackberries in a wooden or stone vessel, crush them, and cover well with water. The water may be boiling or cold. Stir often for a few hours, cover with a light cloth, and leave for 3 or 4 days. Strain off the liquid, and to every gallon add 3 1/2 lb. sugar. Put into a keg or stone jar but do not quite fill, keeping some liquid in a jug for adding after every skimming, to keep the quantity the same. It will work for 2 or 3 weeks. Skim daily, adding liquid each time. Keep a piece of muslin over the keg. When it has finished working, cork or bung lightly, gradually tightening the bung daily. The keg must not be moved. Bottle it in 6 months, although it is better left 12 months.

Blackberry Pickle

One pint blackberries, 1 lb. white sugar, 1/2 oz. ground ginger, 1/2 pint vinegar, 1 oz. allspice. Steep blackberries and sugar for 12 hours. Bring vinegar to the boil, add blackberries and boil for 1/2 hour. When cold add ginger and spice, and mix well. Put in jars and cover.

Blackberry Vinegar

Allow 1 pint vinegar to each quart of blackberries. Pack prepared fruit into stone jar, and fill up with the vinegar. Cover and leave 4 days, then strain without squeezing fruit. Measure, and for each pint of liquid allow 1 lb. sugar. Boil sugar and liquid 20 minutes, skimming carefully, and bottle when cold. This is a good drink for winter colds.

FROM THE MAILBAG

About Pastry

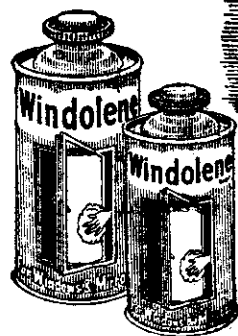
Dear Aunt Daisy,

Would you please, through *The Listener*, give me some advice on pastry making, both short and flaky? I am a new bride and a farmer's wife, and am not having the success I would like with my fruit and meat pies. Please tell me whether I should have the fruit or meat cold or hot, as I believe this makes a difference. "New Bride," Hunley.

Take 1 lb. flour, 1/2 lb. fat, preferably butter, 1/2 teaspoon salt, level tablespoon lemon juice; work in the ordinary way with enough cold water to requisite consistency, roll out once. Wrap up in piece of greased paper and put away on shelf. This is to be done in the cool of even-

N.Z. LISTENER, MARCH 19, 1954.

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