

*Like having  
a CHEF  
in the House*

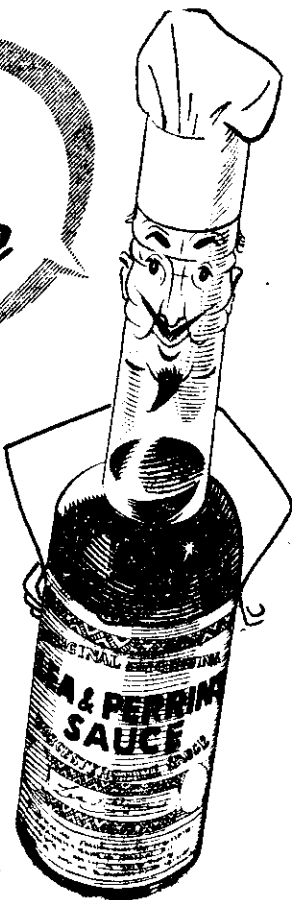
There's no other sauce  
in the whole world just  
like LEA & PERRINS.

That is because the precious recipe  
for this, the original Worcester-  
shire Sauce, has been a closely  
guarded secret since it was discovered  
in the Far East over 100 years  
ago.

Try this Delicious Recipe for FISH  
PIE and see

2 cups cooked fish      2 teaspoons Lea  
& Perrins  
4 cups mashed potato.      Sauce  
Salt      1 cup egg sauce

Flake the fish. Spread half the  
potato on a greased pie plate. Add  
the fish, seasoned with salt and  
LEA & PERRINS Sauce, then the  
egg sauce, and cover with the rest of  
the potato. Bake in a moderate  
oven (350° - 400°F), for twenty to  
thirty minutes until the top is  
lightly browned.



**LEA & PERRINS**  
*the original and genuine*  
**WORCESTERSHIRE SAUCE**

Distributed in N.Z. by J. R. BUTLAND (PTY.) LTD., AUCKLAND

24

## IMMEDIATE RELIEF FROM ABRASIONS

Banish pain immediately from abrasions—apply  
JOHNSON'S BURN CREAM—pre-eminent too  
as a general purpose ointment in the home. At  
chemists everywhere. Dist. POTTER & BIRKS  
(N.Z.) LTD., Federal Street, Auckland.

## PLAY PIANO BY EAR HEAR IT — PLAY IT

Latest home-study course shows you how  
to play popular music in modern styles.  
Everything you need for solo and dance  
playing BY EAR.  
Send TODAY for FULL information.

**The MUSIC WORKSHOP,**  
18 Sege Road Auckland E 1

*Why  
Pay  
More?*

Because 70% of N.Z.  
women use Hansell's  
Essences, huge quan-  
tities have to be made to  
meet this demand. This  
keeps manufacturing  
costs down hence the  
low prices to you.

**HANSELL'S  
CLOUDY  
ESSENCES**

Hansell Laboratories Ltd., Masterton.  
The Essence Specialists  
of New Zealand.



1-OZ.  
BOTTLE

1/-

4-OZ.  
BOTTLE

3/-

## Ask Aunt Daisy

### PASSION FRUIT AND PEARS

**P**ASSION fruit vines are very  
prolific, and many requests  
come in for methods of pre-  
serving. It is best to preserve in  
small jars, used up in a week or  
so after opening. This pulp is very  
useful, not only for putting over ice  
cream or into fruit salads or icings but  
also for adding to less highly-flavoured  
fruits such as pears, piemelons and  
apples; and passion fruit with peaches  
make a delicious jam.

#### Preserving Passion Fruit

(1) Home Science Method: One cup  
passion fruit pulp, 1 cup sugar or honey.  
Bring to boiling point. Bottle in  
sterilised bottles and cork. Cool a little  
and dip in wax. Less sugar may be used,  
in which case the pulp and sugar should  
be boiled 1 to 2 minutes, then filled into  
sterilised bottles. (2) Department of  
Agriculture: Make a syrup in the pro-  
portions of 1 cup sugar to 1 cup of  
water. Measure the syrup and add an  
equal quantity of passion fruit pulp.  
Boil the mixture for 10 minutes. Bottle  
and seal it. The pulp may be used as a  
topping for ice cream. (3) Old-fashioned  
method: This old method is still popular,  
and, though uncooked, seems to keep  
well and tastes absolutely fresh. Allow  
¾ cup sugar to each cup of passion  
fruit pulp. Stir thoroughly together in  
bowl or basin, and leave 24 hours with  
very frequent stirrings, so that all sugar  
is properly dissolved and air bubbles got  
rid of. Then bottle in small, absolutely  
sterile bottles, and cork securely. Must  
be airtight. (4) In Waterbath: This is  
another Home Science Method and very  
safe. Fill jars with the pulp, scooped out  
of shells, and already heated nearly to  
boiling point. No syrup need be added.  
Seal properly and process in water bath  
for 5 minutes after it comes to boiling  
point; or, alternatively, process the hot  
sealed jars in oven at 275 degrees for  
15 minutes.

#### Bottled Pears

Have fruit mature but not over-ripe.  
Peel and core, cut lengthwise in halves,  
and again into quarters, if large. To  
keep from turning brown as you prepare  
a large quantity, drop them into slightly  
salted water (1 teaspoon salt to a quart  
water) and rinse in clear water when  
ready to put into jars. Don't leave long  
in water in any case (that is to say,  
don't peel them in the morning and  
leave till the evening before bottling).  
Make the usual syrup (2 cups water to  
1 cup sugar) and bottle by water-bath  
or stewing method. Remember that  
pears, like peaches, need longer proces-  
sing than most fruits, quite half an hour  
after the water in the bath has come to  
the boil. Discolouration of pears in the  
top of the jars generally means that the  
processing time was too short or that  
the heat was not great enough.

#### Pear Pie

Make like apple pie, in a deep dish,  
flavour lightly with cloves, or lemon  
(fresh or essence), or a little ginger,  
either preserved or essence.

#### Pear Ginger

To every pound of pears, when pared  
and cored, add 1 lb. sugar, and to every  
6 lb. pears, add 1½ lb. chopped  
preserved ginger, and the juice and  
grated rind of 3 lemons. Let all in-

gredients stand over-  
night. Boil slowly  
approximately 2  
hours.

#### Pear and Pineapple Jam

Six pounds pears,  
1 large pineapple,  
6 lb. sugar, and 1 pint water. Peel, core  
and slice pears and pineapple. Put fruit  
into pan with sugar and water, and  
simmer till a good colour and consist-  
ency—about 2 hours. See that the sugar  
is well dissolved before it is boiled.



#### Passion Fruit Filling

This is for sponge sandwich. Equal  
parts passion pulp and whipped cream,  
folded gently together. If passion fruit  
seeds are disliked, sieve the pulp care-  
fully first. For a cheaper filling cream  
2 tablespoons butter and beat in 2  
tablespoons icing sugar. Add a table-  
spoon boiling water, and beat the  
mixture till fluffy. Add 1 to 1½ table-  
spoons passion pulp and blend. Nice in  
tarts as well as sponge cakes.

#### Passion Fruit Jam

Wash passion fruit well, cut in halves,  
scoop out the pulp. Put skins on to boil  
in water, and boil about ½ hour, or  
until tender. Then scoop out the soft  
part, leaving the skins like thin paper,  
which may be discarded. Add the pulp  
to the seed pulp. To each cup of pulp  
add ¾ cup warmed sugar. Boil till it  
will set—about 1½ hours. Or may be  
added to melon jam.

#### Passion Fruit and Peach Jam

Six pound peaches, not too ripe. 2  
dozen or more passion fruit, 6 lb. sugar,  
and the juice of 2 lemons. Peel and  
stone peaches, cut into pieces. Sprinkle  
with a little sugar leave awhile 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.

### FROM THE MAILBAG

#### Ebony Hair Brushes

Dear Aunt Daisy,

Do you or any of your listeners know  
how to treat ebony hair brushes? My  
husband's brushes are becoming dry and  
developing cracks, and we have been  
wondering whether to use some type of  
oil on the wood. I would be pleased if  
you could reply to my query through  
your column in *The Listener* as unfor-  
tunately we are not often able to hear  
your programmes in Kaitia due to  
annoying local telephones.

"M.C.K." Kaitia.

I hope someone may be able to help  
with this. I only know that hair brushes  
with wooden backs should have these  
smeared with a little vaseline before  
washing, to protect them from the  
water; and, of course, you are very care-  
ful to just hold the brushes in your  
hand and shake the bristles up and down  
in the warm water well softened with  
best household ammonia, scraping  
through and through with a comb. The  
dirt simply falls out! Finally, rinse well  
under cold tap, still holding the back  
in your hand, so that it gets as little  
wet as possible. Then stand the brush

N.Z. LISTENER, APRIL 2, 1954.