

## THE VINE AND THE FIG TREE

**G**RAPES are no longer such a luxury fruit, for many people grow them now, since there is so much information easily available. Hothouse grapes are still expensive, but those grown out of doors are fairly cheap. Fig trees are less numerous, although Auckland has always done well with them. Fresh figs are seldom sold in shops; but owners of trees are generous with presents.

boil till it will set when tested.

### Green Grape Jam

To 1 lb. grapes allow  $\frac{3}{4}$  lb. sugar. Put fruit in buttered pan, crush a few to start juice. Bring to boil, add sugar, and boil till it will set. No water. Skim off seeds. Juice of a lemon may be added or  $\frac{1}{4}$  teaspoon citric acid.

### Fresh Fig Conserve

Two and a half pounds figs,  $\frac{1}{2}$  lb. apples, 2 oz. preserved ginger, 3 lb. sugar,  $\frac{1}{2}$  breakfast cup lemon juice,  $2\frac{1}{2}$  breakfast cups water. Tail figs, and slice small. Peel and cut apples small. Cut ginger small. Put all in preserving pan and bring slowly to the boil. Boil about 40 minutes. Test before taking up. A lovely amber colour.

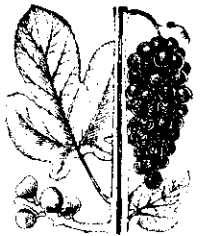
### Fresh Fig Jam

Twelve pounds green figs, 12 lb. sugar, 1 breakfast cup vinegar,  $1\frac{1}{2}$  lb. preserved ginger, 1 breakfast cup water, 2 oz. whole ginger. Wipe and slice figs, sprinkle with half the sugar, and stand overnight. Next day, add rest of sugar, sliced preserved ginger, whole ginger tied in a muslin bag, and bring to the boil in the vinegar and water. Boil about 3 hours, or till it will set. Use asbestos mat as it catches easily. Remove the whole ginger.

### Fig Chutney

Three pounds apples,  $\frac{1}{2}$  lb. figs, 1 lb. onions,  $\frac{1}{2}$  lb. sultanas, 3 or 4 oz. salt, 2 lb. brown sugar, 2 pints vinegar,  $1\frac{1}{2}$  oz. ground ginger,  $\frac{1}{2}$  oz. chillies. Chop up, bring to boil, boil about  $\frac{1}{2}$  hour, and bottle cold. Or  $1\frac{1}{2}$  lb. fresh figs, 3 oz. raisins, 2 oz. preserved ginger,  $\frac{1}{2}$  lb. onions, 3 oz. dates, 6 oz. brown sugar,  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{4}$  teaspoon cayenne, 1 pint vinegar. Cut figs into rings, also cut dates and ginger into cubes. Boil vinegar and sugar, pour this on to all other ingredients, and leave

(continued on next page)



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**THE "QUESTION MARK" PANEL**, heard recently from the main National Stations discussing "Should We Retain Anzac Day in Its Present Form?" From left: L. F. Rudd, who was Military Secretary to the New Zealand Division in the Middle East; Rev. T. O. Baragwanath (chairman), Senior Chaplain to the present Territorial Division; J. Conolly, headmaster of the Dilworth School, and a Brigadier on the active list of the Territorial Army; and Nigel Wilson, who was an officer with the R.N.Z.A.F. overseas in World War Two. Mr. Rudd also served in World War One. The discussion was recorded in the Auckland Studios of the NZBS