

A Favourite Lemonade

Dear Aunt Daisy,

In a recent *Listener*, "Constant Listener" was enquiring about a lemonade recipe similar to that one buys. The following I can recommend as really delicious: The peel of 2 lemons (yellow skin only), their juice, 1 gallon of water $\frac{1}{4}$ lb. raisins (sticky ones), 2 cups sugar. Soak 48 hours. Strain and bottle. Tie corks on the bottles. It is really fizzy and most refreshing.

"Interested Listener," Grey Lynn.

Cider Vinegar

Dear Aunt Daisy,

I wonder if you could help me to find out how cider vinegar is made or procured. Perhaps some of the Daisy Chain may have the recipe or the information as to where it can be bought. It is required for medicinal purposes and I am very anxious to have the information. As I go to business and cannot listen in every morning to your valuable session, I would appreciate your answer in *The Listener*.

"Cider Vinegar," Christchurch.

I have seen advertisements for cider vinegar in the daily newspapers, and we cannot publish these. I don't think you can make cider vinegar really satisfactorily at home. So watch the newspaper advertisements. Wholesale wine-merchants often supply it.

Green Peppers

Several people have asked me to reprint this letter about green peppers or capsicums, which appeared in 1953: "I heard you speaking of a woman who was in trouble with her capsicum or sweet pepper pickle. Sweet pepper pickle will not keep if boiled in water; you must use boiled vinegar with sugar or golden syrup, a little salt and spices; cut peppers in slices and place in jars and pour the boiled vinegar, sugar and spices over. This pickle keeps indefinitely and is very delicious. Sweet peppers are also very nice put into mustard pickles or chutney. Don't be afraid to use them, as they are really not hot in spite of the name of peppers; you very seldom come across one that is. I think we are the biggest growers of sweet peppers in N.Z.; we send to friends all over the Dominion. If people only knew the really valuable vitamins in sweet peppers they would be much more used. We never have a meal without them in some form or another. Here are a few methods of using them: (1) Cut peppers about $\frac{1}{4}$ inch thick, just cover a pan with boiling water, put peppers in with a little salt and a lump of butter, place lid on and simmer. Only takes a few minutes. Use as a vegetable. (2) Cut top of peppers, take out centre, fill with minced meat and bake in a casserole. (3) Cut peppers into thin slices and use as a salad with tomatoes and onions. (4) Mince peppers and add to any force-meat for poultry, pork or mutton. Most delicious. (5) Make into sandwiches with bread and butter and meat extract or cheese."

"M.M.L.," Auckland.

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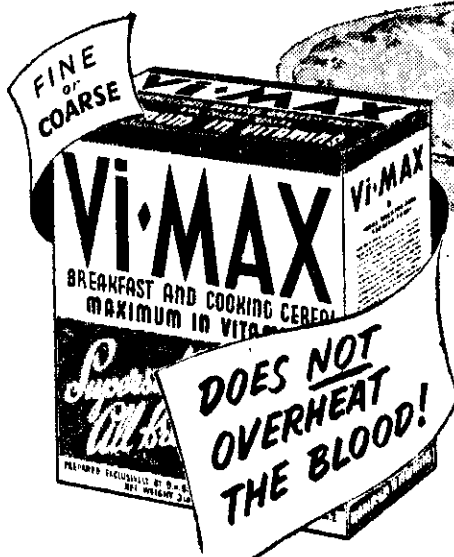
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N.Z. LISTENER, JULY 30, 1954.

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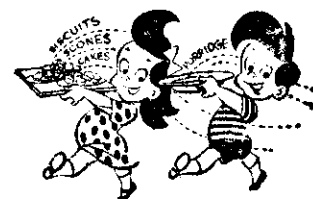
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