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## Ask Aunt Daisy

# MARMALADE TIME

**N**EW ZEALAND grapefruit make excellent marmalade, besides being very good for eating raw as breakfast fruit. They have a flavour all their own. Actually, they should not be cut in half overnight, and spread with sugar, or honey, so that they are really luscious and lovely to eat first thing in the morning; for health authorities tell us to eat them directly they are cut open! Still, the other way is delicious, and the little "healthiness" lost can surely be made up in other ways.

There are two schools of thought about methods of marmalade making. There is the "quick method," which gains in popularity every year, and by which the oranges are either minced, or mashed with a potato masher after boiling soft. This method is a boon to a busy housewife or business woman; or to people whose hands are weak for any reason, and who find the fine slicing of oranges difficult or painful; also to those who find it inconvenient to leave the cut-up fruit soaking for some hours before cooking. On the other hand, most lovers of marmalade prefer the orthodox method in which thin threads of peel are evenly distributed through a golden jelly. It seems a good idea, where possible, to compromise by making some of each kind—the "quick" for general use by a hungry family and the other for greater enjoyment. Here are recipes for both, chiefly from listeners.

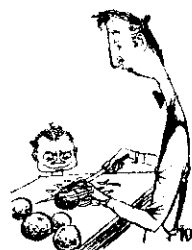
### Henry's Marmalade

This was given me by an enthusiastic man who loved marmalade. Five large N.Z. grapefruit, 8 lb. sugar, 11 cups water. Peel fruit carefully, and shred skins very finely (much easier than slicing whole oranges). Put the rest of the fruit through the mincer. Add the water and let all stand 36 hours. Bring to the boil and keep it so for ½ hour. Leave aside another 24 hours. Again bring to boil, add sugar, stir till dissolved, and continue boiling till it will set (only about ½ hour), stirring often. Only an hour's boiling altogether, approximately. Test on cold saucer; often jam or marmalade which is not ready when first tested will set properly after only 3 or 4 minutes' more boiling, so test frequently. It is not a good plan to have any other job on hand during the final cooking of marmalade. Stand by it, and test and stir and watch.

### Golden Shredded Marmalade

This came from "A Firm Link in the Daisy Chain." She said the result is "a lovely firm orange jelly with thin shreds evenly through it, and the secret is quick boiling after putting in the sugar, about 25 to 30 minutes." Twelve oranges but the peel of only 9. Peel the oranges as if peeling an apple; remove all white pith with a knife and discard it. Slice peeled oranges, put in pan and just cover with water, as in making jelly. Bring to the boil, put in the skins, and boil about 15 minutes. Take out skins and shred finely with scissors or knife. Strain oranges through a very fine strainer, pushing it through with wooden spoon. Measure this juice, bring to boil, and then add cup for cup of sugar. Stir till dissolved, and then boil briskly. Just before it gets to setting stage add the shredded peel. Allow to cool a little be-

fore bottling so that the shreds settle evenly in the jelly. You may use all grapefruit, or a mixture of sweet oranges, or even one or two lemons, keeping to the proportions.



### Riccanton Marmalade

To every pound of cut-up fruit add three pints cold water; let it stand 24 hours then boil until soft. Weigh fruit again, and add one pound of sugar (no more) to every pound of pulp and boil fast for 40 minutes. You can use any fruit you favour; some like more oranges than grapefruit; but this recipe never fails and the three pints to every one pound is quite correct.

### Shirley Marmalade

Twelve marmalade oranges, 2 lemons, sugar. Slice the fruit thinly, removing pith and pips. Weigh it, and to each pound of fruit add 3 pints cold water. Let it stand 3 days (people have left it for less time), then gently boil till tender. Let it cool, weigh again, and to each pound of fruit add 1 lb. sugar. Boil till it sets when tried on a cold plate.

### Quick Marmalade

Put 3 grapefruit in a saucepan with a quart of water. Leave to simmer until quite soft. Then mash the fruit in the saucepan thoroughly with a potato masher. Add 3 lb. sugar and a lemon cut in half. Boil till it will set when tested. Remove lemon before bottling.

### Johnny's Marmalade

Cut fruit small, weigh, and to each pound of fruit add 3 pints water. Soak for 48 hours. Boil quickly for 1 hour. Take off, weigh, and to each pound of fruit after boiling add ¾ lb. sugar. Boil for ¾ to 1 hour, not more, as it will be found to set quickly. Test often.

### Leeston Marmalade

To every pound of marmalade oranges allow 1 lemon to make the pound (not extra). Cut fruit thinly (on dinner plate, not on board), cutting out core and pips. Allow 3 pints of water to each pound of pulp, using pint measure (not cups). Leave 24 hours, boil briskly for ½ hour, leave another 24 hours. Heat first and then allow 1¼ lb. sugar to each pound of pulp. Dissolve sugar thoroughly before bringing to boil. Boil vigorously for ½ hour (should need no more), take off fire, and do not bottle immediately; stir a little, while cooling. To mix do not let it get too cold. If you bottle while too hot the thick part rises to top of jars. One pound of fruit makes 6 one pound jars.

### Minced Marmalade

Six oranges, minced. Add 6 pints water. Boil till soft (about ½ to ¾ hour). Add 6 lb. sugar. Boil till jells. Bottle.

## FROM THE MAILBAG

### Oil and Graphite Stains

Dear Aunt Daisy,

In reply to "S.M.B." of Alexandra, who has oil stains on her carpet, here is a recipe which might help. Iron the oil stain over brown paper with a fairly warm iron to absorb as much as possible. Even if the oil is old this will

N.Z. LISTENER, AUGUST 6, 1954.