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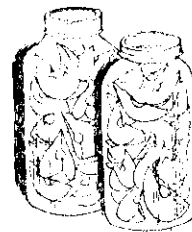


CAR WINDOWS

W.53

Ask Aunt Daisy

PEARS AND QUINCES



BOTH of these fruits are well worth preserving and are done in much the same way. Also, a few slices of quinces added when you are preserving apple pulp makes a pleasantly flavoured puree for apple tarts or apple charlotte.

Bottling Pears or Quinces

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 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 waterbath or by stewing method. Remember that pears, like peaches, need longer processing than most fruits, quite half an hour after the water in the bath has come to the boil. Discolouration of pears in the tops of the jars generally means that the processing time was too short or that the heat was not great enough. Quinces and apples may be sliced and bottled together in layers, making a good preserve for pies, etc.

Cooking pears should always be pre-cooked in syrup before bottling; and lemon-rind or root ginger added to the syrup gives a fine flavour; remove these before packing in the jars. Allow about an ounce of root-ginger to 3 lb. pears; or a few cloves may be substituted for the ginger. Softer pears may be packed raw (after paring and halving), covered with hot syrup and processed for 20 to 25 minutes in waterbath (after it comes back to the boil)—or 50 to 60 minutes in the oven at 275 degrees or Regulo 2.

Pear Salad

A "different" salad is made by adding to lettuce diced pears, orange slices or segments, onion rings, slices of apple and even banana; serve with French dressing.

Quince Conserve

Peel, core and cut into eighths the quinces. Weigh. Put into a basin. Allow 1 pint water and ½ lb. sugar to each 1 lb. fruit. Boil sugar and water 5 minutes, and pour boiling on to the quinces. Leave all night. Boil all together 2 to 3 hours, till will set and is a lovely red. May be flavoured with cloves or with clove essence.

Quince Honey

Peel, core and mince 6 large quinces. Boil peels and cores, strain, and make up to 1 pint with hot water. Make syrup with this pint of liquid and 4 lb. sugar, add minced quinces, boil for about 2 hours, or till it will set when tested. Add the juice of a lemon and half a cup of boiling water before taking up. Should be a fine red colour.

Pear Ginger

Six pounds of pears, 4½ lb. sugar, ½ lb. preserved ginger, 2 minced lemons. Peel and cut pears into eighths, sprinkle with half the sugar; leave 24 hours covered over. Then add remainder of sugar, 2 minced lemons and finely cut ginger. Boil about 2 hours, test before taking up.

Another Method: 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, the juice and grated rind of 3 lemons. Let all ingredients stand overnight. Boil slowly for approximately 2 hours.

Pear Honey

Four pounds of pears, 4 lemons, 2 lb. sugar, ½ lb. honey, 4 cloves, 1 cup vinegar. Dissolve the sugar and honey in vinegar, grate lemon rind. Cut up lemons, add cloves and the peeled and cut-up pears. Simmer all together till quite soft. Rub through sieve, bring again to the boil and bottle.

Pear Marmalade

Six pounds ripe pears, 6 lb. sugar, 4 oranges, 4 lemons. Mince oranges and lemons and soak overnight in 2 cups cold water. Next day add the minced pears and sugar. Boil till a golden colour and will set.

Baked Pears

This is a simply prepared but extra nice way of doing pears for dessert. Peel, halve and core the pears. Arrange them, cut side down, in a covered casserole. Sprinkle with 2 tablespoons of lemon juice and ¼ cup of granulated sugar. Pour ½ cup of water (or more if necessary) round the pears; dot with butter, and cover with 2 tablespoons of finely sliced preserved ginger. Bake covered in a moderate oven about 325 degrees for 15 minutes. Then take the lid off and bake for another 10 minutes, or until the pears are soft.

Pear and Passionfruit Jam

Four pounds of pears, 1½ cups passionfruit pulp, 3 lb. sugar and 1 pint water. Boil sugar and water for five minutes. Drop in the peeled and cut-up pears and simmer for about an hour. Then add passionfruit pulp and simmer till a good colour and consistency. If preferred without the passionfruit seeds, the pulp should be well whisked with an egg beater, then strained.

Quince Chutney

Six large quinces, 1 lb. ripe tomatoes, 2 lb. apples, 1 large onion, 2 lb. brown sugar, 2 oz. salt, 1 oz. ground ginger, 6 chillies, ¼ teaspoon cayenne pepper, 1 teaspoon mustard, 1 teaspoon curry powder, ½ lb. seeded raisins. Peel and cut up all ingredients, mix and cover with vinegar—about 3 pints. Boil slowly 3 to 4 hours. Bottle while hot.

Hokey's Chutney (Special)

One pound tomatoes, 1 lb. apples, 1 lb. quinces, 10 oz. onions, ½ lb. raisins, 4 oz. preserved ginger (or bruised whole ginger), ½ lb. brown sugar, 1 or 2 oz. salt, ½ oz. ground ginger, ½ teaspoon cloves, ½ teaspoon cayenne, 1 pint vinegar. Chop fruit and vegetables finely and boil 2 to 3 hours.

FROM THE MAILBAG

Good Candied Peel

Dear Aunt Daisy,

Seeing that grapefruit (and lemons) are plentiful now, I thought you might be interested in the enclosed candied peel, which I made from grapefruit skins. We eat a lot of grapefruit, and I

N.Z. LISTENER, APRIL 1, 1955.