

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 $\frac{3}{4}$ cup warmed sugar. Boil till it will set—about $1\frac{1}{2}$ hours. Or may be added to melon jam.

FROM THE MAILBAG

Brown Sugar in Bottling

Dear Aunt Daisy,

Brown sugar is said to be more nutritious than white. Would it be satisfactory for all types of bottling and in jam making, or would either the distinctive flavour or the higher moisture content interfere? "M.H.," Christchurch.

No. Brown sugar is not recommended for use in bottling. It may carry spoilage bacteria or some other impurities. It is not recommended for jams, either, mainly because of the flavour.

Keeping Tomatoes Whole

Dear Aunt Daisy,

I heard you put over the air recently how to preserve tomatoes whole in calcium chloride to keep them firm, but I did not hear you say if the liquid you pour over them is to be hot or cold. I said to my husband, "I am sure it must be cold." So, could you please tell me, as I have such a lot of tomatoes, and I would like to do some in this way. I listen to your session every morning, and believe me, you have helped me out of many a difficulty.

"Omata," Taranaki

The tomatoes are to be covered with hot water (or tomato juice) according to the Home Science Bulletin, and are processed in water bath for 45 minutes. The ordinary way is to pack raw, adding a teaspoon salt per quart jar; but when wanting the tomatoes to stay whole and firm, make a solution of $2\frac{1}{4}$ oz. calcium chloride (from chemist) in one pint of water, and use one teaspoon of this solution to every quart jar instead of the salt.

Bottling Beetroot and Tomatoes

Dear Aunt Daisy,

About bottling beetroot: I just boil the beet and skin in usual manner, slice into jars and pour over sufficient vinegar to cover completely. The vinegar must first be boiled 15 to 20 minutes. Cover with usual jam covers but do not allow any metal tops to come in contact with the vinegar.

Now for bottling tomatoes: Every year I do them this way and never once have I had a failure. Allow approximately 2 lb. tomatoes to a large preserving jar. Stand tomatoes in baking tin, meat dish, or any such container, in oven until tender. Drop into heated jars with a fork. Add 1 teaspoon salt to each jar. Fill to overflowing with juice that escapes into container while cooking, and screw down. After having these pure tomatoes in their own juice I find tomatoes done any other way quite unpalatable.

"Coral," Lyttelton R.D.

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