

pound for pound of sugar. Lay the fruit in the pan, with layers of sugar, and stand overnight. Next day, bring slowly to the boil, stirring constantly, and boil quickly till it will set—30 to 40 minutes.

Peach Jam

Three pounds peaches, 3 pints water, 5 lb. sugar, juice of a lemon, and 1 tablespoon butter. Cut up peaches and boil in water till soft. Add sugar and butter, and lemon juice. Boil very hard, stirring frequently till a lovely golden

NEXT WEEK: Jam-making Time

colour and will set. About 45 minutes. Not too stiff. These proportions of fruit and water may be used for plums, apricots and nectarines.

Another Peach Jam

Three-quarters of a pound of sugar to 1 lb. fruit. Peel and slice the peaches, put in large enamel bowl, add half the sugar, and leave all night. Next morning boil till peaches are tender, and add rest of the sugar. Boil rapidly till jam will set when tested. If very dry to start, add $\frac{1}{2}$ cup of water or juice of a lemon.

FROM THE MAILBAG

Bloodstains

Dear Aunt Daisy,

Please could you tell me how to take bloodstains out of a white woollen singlet?—Parnell, Auckland.

If the stains have been on some time, you might try soaking in cold water containing ammonia, afterwards rinsing in clear water. If the marks are stubborn, cover them on both sides of the material with a paste of cold water and raw starch, and put out in the sun. Then brush off the starch paste and wash. The starch paste will often remove scorch marks in the same way and does not spoil a coloured material.

Chinese Rice

Dear Aunt Daisy,

You were telling us the other day about the Chinese way of cooking rice. Well, I have never cooked it any other way than that, as my father, who considered himself a good cook, taught us that way. He stood over us while we learnt to wash the rice, rubbing between our hands and swishing it around and around to be sure it was thoroughly clean. Then we had to keep on using more cold water until the water ran absolutely clear and there was no trace of starchiness. Then we used to lay one hand flat on top of the rice, and cover the hand with cold water. Dad used to say that was sufficient water to cook rice, no matter what size pot or how much rice. The back of the hand should be covered with the cold water. He always preferred iron saucepans for his cooking. When the froth bubbles out of the pot, as you stated, turn down gas or heat and cook slowly. The rice doesn't need any stirring from start of cooking to the finish. You can see the grains of rice are separated when it is cooked. You

know, when I used to listen to other women discussing the cooking of rice and how they run cold water through to separate the grains and then re-heat it. I always thought they were looking for unnecessary work, and that my way of cooking it was far simpler and quicker; and one loses none of its goodness that way, either. I may say that I've cooked rice this way for the last 20 years! Good luck to the Daisy Chain; may it continue for many years to come.—Another Daisy Listener, Auckland.

Reply to "May of Brooklyn"

Dear Aunt Daisy,

The plea from May of Brooklyn in *The Listener* for a recipe for a non-curdling tomato soup sends me to her rescue with my own never-fail recipe. It is very simple, and is as follows: Boil the tomato pulp and thicken slightly with cornflour. When boiling add the desired amount of milk straight from the jug, slowly stirring all the while. Do not allow to re-boil once the milk is in. I have used this method now for I should

say ten years with never a thought of failure, providing, of course, care is taken to avoid boiling once the milk is in.—M.T., Whakatane.

Tea Stained Blankets

Dear Aunt Daisy,

I am writing to you hoping you will be able to help me by telling me a way to remove a tea stain from a blanket. When the tea was spilt I washed the blanket immediately only to find that the stains went very dark. This happened a few weeks ago so that may make a difference to the way I will have to treat the stain now.—Lindy Lou, Otaki.

I'm afraid the soap has set the stain. You should never use soap for any stain until you have first tried pure water, in this case warm water. Also a little dry borax rubbed into a wetted tea stain on a blanket with the fingers and left for some hours, keeping damp, and then washing in water softened with household ammonia, is a good idea. Now, however, you must try soaking in glycerine for 24 hours and then wash in soft water.

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