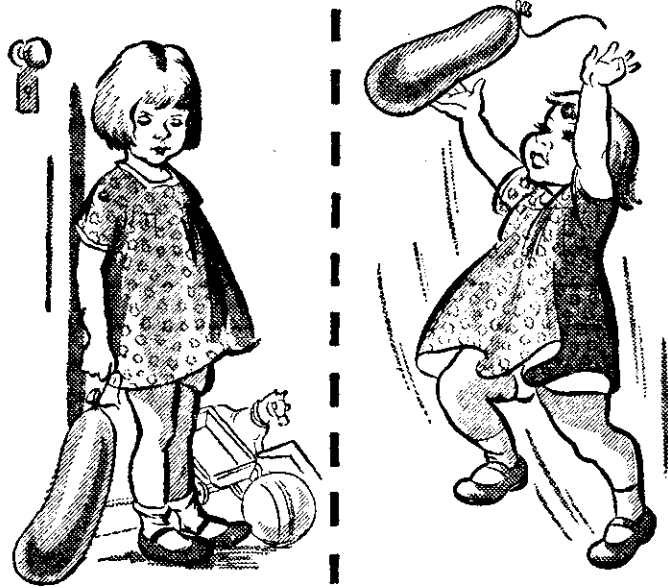


See the **DIFFERENCE**



on daily **MALTEXO**

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ASK AUNT DAISY

Passion Fruit Suggestions

PASSION FRUIT are plentiful and at present quite reasonably priced. Suggestions for using this delightful fruit are always in demand. They are especially good in a fruit salad, which they actually transform from an ordinary mixture of fruit into a delightful dessert. Don't overdo the salads with passion. Just 3 or 4 good-sized ones will uplift a large bowl of sliced bananas, apples and pears, with a helping of extra plum or peach juice from your bottles of preserves and, if you have it handy, the useful tin of pineapple. Lemon juice is a great help, too; and the more cut-up oranges the better, for their health value as well as their enjoyment. Always save all the extra juice from your bottled fruits when using them for putting into fruit salads.

Preserved Passion Fruit

The first letter I opened in my mail this morning contained a request for preserved passion fruit.

(1) This one is uncooked, so has the real fresh fruit flavour. Just mix together equal parts of passion fruit pulp and sugar in a bowl. Leave it for 24 hours, stirring often, then, when all the sugar is dissolved, seal it up in small jars, so that it will be used up quickly when once opened. This should keep for a year.

(2) One cup passion fruit pulp, 1 cup sugar or honey. Bring to boiling point. Bottle in sterilised bottles and cork. Cool a little and dip in wax. Less sugar may be used, in which case the pulp and sugar should be boiled 1 to 2 minutes, then filled into sterilised bottles.

Passion Fruit Jam

Wash passion fruit well, cut in halves, scoop out the pulp. Put skins on to boil in water. 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. The pulp may be added to melon jam.

Passion Fruit Jam (with Apple)

Cut fruit in half and scoop out insides. Boil skins till tender, and remove soft pulp from them. Add to the seeds, and $\frac{1}{2}$ lb. grated apple to every pound of fruit. Boil, and when apple is cooked add $\frac{3}{4}$ lb. sugar to each 1 lb. mixed fruit. Boil till it will set, as usual.

Passion Fruit and Tomato Jam

Fifteen to 20 passion fruit, 6 lb. tomatoes, $4\frac{1}{2}$ lb. sugar. Scoop out seeds from passion fruit, boil skins in water till soft and add pulp from these to passion fruit seeds. Skin tomatoes by putting in hot water; cut up and boil with sugar till melted. Add passion fruit pulp and boil about 20 minutes, or till it will set.

Passion Fruit Jelly (Quick Boil)

Three cups passion fruit (2 dozen), 1 cup water, 1 bottle Certo. Put in preserving pan and boil 3 minutes. Sieve to remove seeds. Put back in pan and make up to 3 cups liquid. Boil one minute. Add $2\frac{1}{2}$ lb. sugar and boil 3 minutes. Add 1 bottle Certo and boil 3 minutes. Bottle. Is like honey.

Passion Fruit Cheese

Use a double saucepan, or a basin standing in a pan of water. Twelve passion fruit, 1 cup sugar, $1\frac{1}{2}$ tablespoons butter, 1 egg. Cut passion fruit in

halves, and scrape out pulp. Push this through a wire sieve, into upper half of double boiler. Add the beaten egg, sugar and butter, and mix well. Put into the outer pan of hot water, and cook till smooth and thick, like lemon cheese. It must not boil. Colour with a little red colouring. Seal when cool.

Passion Fruit Flummery

This can be made with any fruit pulp, but is very nice made with a mixture of peach and passion fruit pulp. Make up a pint of jelly in the usual way with the crystals, let it cool but not set. Whip up separately a tin of unsweetened condensed milk, add to the whipped jelly and whip again. Put as much of the fruit pulp as you wish into a pretty bowl, pour the whipped mixture over, and let it set. Serve from the bowl.

Passion Fruit Honey (Rich)

Eight passion fruit, 3 eggs, 3 oz. sugar, 3 oz. butter. Scoop out fruit from the skins, put in double boiler with well-beaten eggs, sugar and butter. Cook until thick, stirring all the time. Takes about 15 minutes.

Passion Fruit Blancmange

Heat a pint of milk with 2 tablespoons of sugar. Moisten 2 oz. corn-flour with a little cold milk. Pour the hot milk on to this and stir, then return to saucepan and boil gently for 3 or 4 minutes. Add a knob of butter and stir it in. Take from heat and mix in a beaten egg yolk. Finally fold in the beaten white of the egg and the pulp of 4 or 5 passion fruit. Set in a wet mould.

Passion Fruit Tart (Prize)

First make a pie shell with a sweet short or flaky pastry. Here is the pastry used by the lady who won the prize: 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ lb. butter, a pinch of salt. Sift the flour, baking powder and salt; rub in the butter and add the sugar. Mix with 2 beaten egg yolks, roll out lightly, line a piedish with it and cook. Fill afterwards with a mixture of 4 grated apples, 4 passion fruit, 4 thinly-sliced bananas, and a squeeze of lemon juice. Make a meringue with the egg whites and 2 tablespoons of sugar, arrange on top of filling and brown delicately in a hot oven.

Passion Fruit Wine

One gallon of water, 6 dozen ripe passion fruit, 4 lb. sugar. Halve and pulp the fruit, add water, let ferment 6 to 8 days, strain through muslin cloth, then add sugar. Let work for 3 weeks, strain, let stand a few days. Strain again and keg up tight. Let stand about 7 months, then ready for use. To improve the colour, chop up small a lot of the nice ripe skins and add them in the pulp during the first ferment. Stir well several times daily.

Passion Fruit and Choko Jam

Three dozen passion fruit, 8 lb. chokos peeled and sliced, 7 lb. sugar, juice of 6 lemons. Cut up peeled chokos, place 3 lb. sugar over, and stand 24 hours. Next day add $\frac{1}{2}$ pint boiling water and boil till clear. Add lemon juice and rest of sugar, stir till dissolved, cook rapidly till it will set. Add passion fruit; boil 3 minutes. Bottle hot. Seal cold.

Passion Fruit and Peach Jam

Six pounds peaches, not too ripe, 2 dozen or more passion fruit, 6 lb. sugar
(continued on next page)

