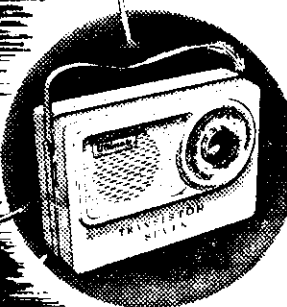


# Ultimate Conquers Space!

with  
the New



**VENTURER**  
Transistor 7  
Portable

**Space Saving!**  
**Weight Saving!**

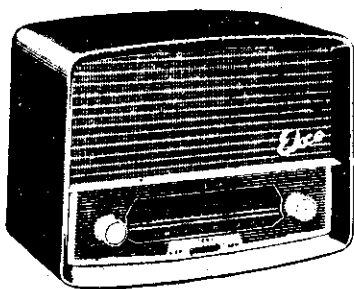
**SIZE: Only 8" x 5 3/4" WEIGHT: Only 4lb.**  
**PRICE: Only £32/10/-.**

ULTIMATE have done it again—this time with an epoch-making event in the field of personal, portable radios! Production is now commencing on the "VENTURER" Transistor 7 Portable and supplies will soon reach your Ultimate dealer!

Here is a truly sensational new portable—the smallest, lightest, fully-transistorised portable in New Zealand! There are no valves in the "VENTURER." Instead of these fragile, power-consuming components, Ultimate experts have used tiny, rugged Transistors—the newest scientific development in radio—and have thus achieved a revolutionary new portable that though so small and light, is a giant in performance. Amazingly economical too—up to 400 hours of battery life! This summer, enjoy holiday outings to the full—carry a "VENTURER" in your hand or slung casually over your shoulder.

**WATCH FOR IT —**  
**THE "VENTURER" WILL REACH YOUR AREA SOON!**

**WHATEVER YOUR CHOICE IN RADIO**  
**YOU CANNOT BUY BETTER THAN ULTIMATE**



## COURIER SPECIAL

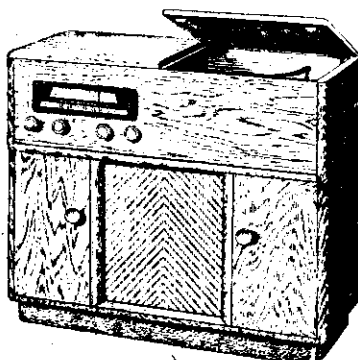
Powerful 5-valve radiogram in handsome oak cabinet. 12-inch speaker, floodlit dial, 3-speed automatic record changer..

**£59/19/6**

## EKCO "SPRITE"

A modern beautifully designed radio with immediate appeal. 5-valve broadcast radio in attractive moulded cabinet. Outstanding performance.

**£19/18/6**



Designed, Manufactured and Distributed by ULTIMATE-EKCO (N.Z.) CO. LTD., Auckland.

## ASK AUNT DAISY

# Gooseberry Jams and Sauces

LAST week we dwelt chiefly on the puddings and desserts which we can make from gooseberries, both fresh and bottled. Now we will concentrate on the jams and sauces which we shall find very useful during the winter when the luscious summer fruits are out of season.



## Spiced Gooseberries

This is delicious with cold meat—almost a chutney. Four pounds green gooseberries, 1 pint malt vinegar, 1/2 oz. cinna-

mon, 1/2 oz. ground ginger, a medium onion, 1/2 pint water, 2 1/2 lb. brown sugar, 1/2 oz. cloves, 1 teaspoon salt. Top and tail gooseberries, wash and drain them. Put in preserving pan with the water and boil 15 minutes. Then add sugar and vinegar. Stir till dissolved, then add spices, salt and finely chopped onion. Simmer gently till soft and thick. Stir frequently as it is apt to burn.

## Gooseberry Chutney

Two pounds gooseberries, 1 lb. chopped onions, 1 lb. brown sugar, 1/2 teaspoon salt, 1 cup sultanas, 1 bottle vinegar, small 1/2 teaspoon each cayenne pepper, ground cloves, ground ginger and allspice. Mix all together. Put into pan and boil 1 hour. Bottle and seal.

## Green Gooseberry Sauce

This tastes rather like plum sauce. Six pounds gooseberries, 5 1/2 lb. sugar, 1 lb. onions, 2 oz. cloves (or a little assorted spices to taste), 2 oz. salt, 1/2 gallon vinegar. Boil 2 hours. Put through a colander and bottle.

## Gooseberry and Prune Chutney

Top and tail 2 lb. green gooseberries, put in pan with 1 lb. chopped prunes, 1 lb. raisins or sultanas, 1 lb. sliced onions, 2 oz. ground ginger, good pinch cayenne, small teaspoon salt, 1 quart vinegar, 1 lb. brown sugar. Boil till fruit is pulpy. Add brown sugar. Stir till the sugar is dissolved and boil about 1 minute.

## Gooseberry Chutney (with Dates)

Two pounds gooseberries, 1 lb. raisins, 2 lb. brown sugar, 1 lb. dates, 1 oz. garlic or 2 large onions, 2 oz. salt, 1/4 lb. preserved ginger, 1/2 teaspoon cayenne, 1 quart vinegar. Cover the gooseberries and garlic (or onions) with vinegar and boil till soft—about 10 minutes. Add other ingredients and boil a further 10 minutes approximately.

## Plain Gooseberry Jam

To every pound of gooseberries allow 1 1/2 lb. sugar and 1 cup water. Put all together and boil very fast for 3/4 hour (approximately). A beautiful rich colour.

## Special Gooseberry Jam

Although this uses 5 lb. sugar, you get nearly 10 lb. jam, and it is really a delicious flavour. Boil 5 lb. sugar and 2 1/2 pints water about 10 minutes. Add 3 lb. gooseberries and boil till soft and jam will set. It is a lovely dark red. If liked, jam may be put through colander to remove skins. Don't use a fine sieve, as it is wasteful.

## Green Gooseberry Jam

Pick gooseberries quite green and hard. Weigh. Cover with water and boil an hour. Add sugar double the weight of the berries, and boil about 10 minutes. Be careful to remove from fire before colour changes. Jam should be quite green. See that sugar is well stirred in and dissolved before final boiling.

## Easy Gooseberry Jam

Allow 2 lb. of sugar and 2 cups of water to every pound of gooseberries.

Boil the fruit and water together for 20 minutes. Then add the sugar and boil fast for approximately 40 minutes, or till it will set when tested. See that all the sugar is thoroughly dissolved before fast boiling. Three pounds of gooseberries make a lot of jam by this recipe.

## Green Gooseberry Marmalade

This is always requested every year by people who have lost their copy, and really like the marmalade. Three pounds green gooseberries, 2 lemons, 5 small breakfast cups water, 6 lb. sugar. Shred lemons as far marmalade. Cover with 2 cups boiling water, leave all night. Next day, boil for an hour with gooseberries and other 3 cups cold water. Add warmed sugar, stir till dissolved. Bring to boil and boil hard for not more than 10 minutes. Delicious. Green in colour. Test for setting.

## Gooseberry and Tree Tomato Jam

Three pounds gooseberries (not ripe), 3 pints water, 5 1/2 lb. sugar, 1 lb. tree tomatoes (must be skinned and cut up). Bring berries and water to boil and simmer till fruit is soft (takes only a few minutes), then add sugar and tomatoes and boil 1 hour, or until jam will set when tested.

## Gooseberry and Strawberry Jam

To 5 lb. gooseberries allow 2 lb. strawberries, 7 cups water and 9 lb. sugar. First boil gooseberries in the water for 20 minutes, then add sugar. Stir till dissolved, then add strawberries and boil 3/4 hour, or until it will set when tested.

## Gooseberry Jelly (Popular)

Any quantity of gooseberries. Just barely cover with water. Bring to boil and cook till soft and pulpy. Stir frequently. Pour into jelly bag and leave all night till it stops dripping. Then squeeze bag to get all the juice through. Strain again through fine strainer or butter muslin. Put into large pan (to allow for boiling fast) and measure quantity. Bring to a fast boil, then add an equal quantity of sugar, stir well and continuously till sugar is dissolved; then boil fast till it will set when tested—about 5 to 15 minutes.

## Gooseberry and Plum Jam

Three pounds green gooseberries, 3 lb. cherry plums, 6 to 8 lb. sugar, 3 quarts water. Boil fruit and water half an hour, or still soft. Add warmed sugar, let dissolve, stirring. Boil quickly till will set when tested.

## Gooseberry Jelly (with Mint)

This is excellent to serve with roast mutton or poultry instead of red currant jelly—and gooseberries are generally more plentiful than red currants. To 2 lb. of green gooseberries allow half a dozen good sprigs of fresh green mint. There is no need to top and tail the gooseberries. Just wash them, put them in the preserving pan, nearly cover

N.Z. LISTENER, NOVEMBER 15, 1957.