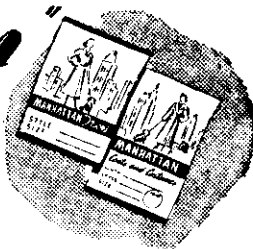


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**Ask Aunt Daisy**

## PERSIMMONS AND CAPE GOOSEBERRIES



**N**EITHER of these good fruits is universally popular, but both make good jam and jelly, and less often, are used in pies and tarts. "Briar" writes from Auckland asking for a persimmon chutney. I haven't a recipe, but you could add some pulp to any fruit-chutney, especially rhubarb. Persimmons need to be dead-ripe before eating, and the skin is never eaten. Cape gooseberries are delightful cooked slowly in syrup, with lemon juice to taste. Make the syrup first (2 parts water to 1 of sugar), drop in the shelled gooseberries and either bake in a covered casserole, or stew them. They are good this way as a shallow pie or tart. If apples are added they make a deep dish pie. Persimmons are so sweet that a little lemon juice is pleasant with them.

### Persimmon Goblet

Fruit goblets, which use the blended juice and pulp of 2-3 fruits, are tempting as appetisers or as desserts. Serve ice-cold, and in small cups or glasses if you have no goblets. Put the pulp of a persimmon, a small orange, and a mellow pear through a sieve or a food chopper. Add ½ cup orange juice.

### Persimmons as Dessert

They are delicious when ripe, the secret being to keep them till the flesh attains the semi-translucent appearance of a ripe plum. They can then be served for dessert, just as they are, to be eaten with a dessert knife and fork. Alternatively they may be skinned and beaten up with whipped cream and served in a glass, or on top of a fresh fruit salad, in which, with grapes and preserved ginger, they should form one of the ingredients.

### Persimmon Jam

From 24 ripe persimmons scoop out pulp, and discard skins. Bring pulp to the boil and add the syrup from a tin of preserved pineapple or ½ lb. preserved ginger chopped very fine, or both. Simmer 1 hour, then add ¾ lb. sugar to each lb. fruit and boil gently about ½ hour or until it will jelly. A small teaspoon of citric acid helps to set jam. Stir well. Bottle when cold and seal tightly.

### Persimmon Jelly

Skin ripe fruit, cut up, put in pan, cover lightly with water. Boil fairly briskly about 2 hours, then strain through muslin. Measure juice, and add strained juice of 1 lemon to each pint of fruit juice. Bring to the boil. Add 1 lb. warmed sugar to each pint of juice, stir well till sugar quite dissolved. Boil rapidly till it will set when tested.

### Cape Gooseberry Jam

Weigh shelled gooseberries, and allow pound for pound of sugar. Squeeze juice of 2-3 lemons into preserving pan. Add berries and keep stirring until cooked to a pulp. Then add the sugar and boil until pale amber. No water required. Test before taking up.

### Cape Gooseberry and Apple

Three pounds shelled cape gooseberries, 2 lb. green apples, ¾ lb. sugar to each pound of fruit. Peel and cut up

apples, boil to pulp. Add gooseberries, boil about 10 minutes over gentle heat.

Keep stirring. Add warmed sugar, boil till it will set. No water, or as little as possible to start apples cooking. Butter the bottom of saucepan to keep fruit from sticking.

### Cape Gooseberry, Passion Fruit and Melon

This is a real N.Z. jam; 1½ lb. cape gooseberries, 16 passion fruit, 6 lb. melon, 6 lb. sugar. Cut melon into blocks and shell gooseberries, cover with sugar and stand 24 hours. Boil 2-3 hours, or till will set. Put passion fruit in when jam is boiling, shortly before taking up.

### Cape Gooseberry and Lemon

Five pounds gooseberries, 5 lb. sugar, 1 pint water, juice 5 lemons. Put sugar and water in pan, bring to the boil. Add lemon juice, and when syrup is quite clear add shelled gooseberries. They may be pricked with a needle. Boil about 1½ hours, or until will set when tested.

### FROM THE MAILBAG

#### Hard Barbola

Dear Aunt Daisy,

I have a quantity of Barbola which, through having been kept in a tin which was not air-tight, is now a solid block and quite useless. I should be glad to hear if anyone can tell me if there is a way of making it pliable again.

"Model."

A listener has helped me with this problem. She had the same experience with Barbola, and found that if one wrings a piece of rag out of warm water and puts it in the tin, with the lid tightly on, the Barbola becomes pliable again. She said you may have to renew the damp rag once, but that the cure is certain.

#### Cinnamon Tea Cake

Dear Aunt Daisy,

Maybe this is the recipe for the cinnamon tea cake requested by Mrs. J.J., Main Trunk. I enjoy reading the recipes and hints which are published in *The Listener*, and find them very helpful. One breakfast cup flour, 1 cup wheatmeal, 2 tablespoons cinnamon, 1 cup milk, 1 teacup golden syrup, ½ cup sugar, 1 teaspoon baking powder. Mix all dry ingredients. Warm golden syrup slightly, add milk (make a well in dry ingredients, and pour in syrup and milk). Mix. Bake ¾ hour in moderate oven.

Te Kuiti.

#### Squeaky Shoes

Dear Aunt Daisy,

I have a new pair of leather shoes which squeak horribly, so much so that they are unwearable. Could you suggest, through your page in *The Listener*, how I could overcome this trouble?

"Squeaky Shoes."

The reason is supposed to be that air is trapped between layers of leather and is striving to get out. But do soles of shoes nowadays have layers? Anyway, the only remedy given is to prick little holes in the sole with a strong needle; or to stand the shoes overnight in a flat tin containing a thin layer of linseed oil, not enough to stain the uppers.

N.Z. LISTENER, MAY 9, 1952.