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ASK AUNT DAISY

The Delightful Grape



GRAPES seem to get more plentiful each year, and are no longer a purely luxury fruit, to be bought for sick people. They get comparatively cheap as the season advances, and are delightful if peeled and included in individual salad plates, along with diced (or sliced) sweet pears and apples, arranged in a crisp lettuce leaf with cream cheese or cottage cheese.

Grape Juice

This is delicious and is made like all berry juices. Crush the grapes and allow to stand a little. Add a very little water, place over low heat to make juices flow. Stir often, and press. When thoroughly soft, strain through cloth, allowing plenty of time. Then bring the juice to the boil, and add $\frac{3}{4}$ lb. of sugar to each pint of juice. Boil fast for 5 minutes, then strain through muslin again. Fill while boiling into hot sterilised bottles. Seal immediately. Or you could try this Home Science recipe: One cup grapes (6 oz.), 1 cup sugar, boiling water. Thoroughly clean a quart jar (preferably a glass top). Wash the grapes, put into the jar, and add the sugar. Fill jar with boiling water and close tightly. No processing. Juice is ready for use in 6 weeks.

Grape Juice Cocktail

Two cups grape juice to 2 cups dry ginger ale. Chill both thoroughly first. Then combine and serve immediately.

Grape Rickey

Combine 4 cups grape juice with 6 tablespoons lime juice and 2 small tablespoons castor sugar. Add $3\frac{1}{2}$ cups chilled soda water and serve at once, with ice if desired.

Grape and Blackberry Jelly

Take an equal quantity of green grapes and blackberries. Boil with a little water till soft. Strain through jelly bag as usual. Allow cup for cup of sugar. Bring to boil, add sugar, and boil till it will set when tested. A little citric acid (say, $\frac{1}{2}$ teaspoonful) added for the last few minutes will always help jelly or jam to set, and saves extra long boiling. The juice of 1-2 lemons will also do this.

Grape Jam

Use equal quantities fruit and sugar. Boil fruit 20 minutes, crushing grapes first and beginning over very low heat. Then add heated sugar. Boil quickly about an hour, adding 1 teaspoon citric acid for a few minutes before removing from fire. Skim off seeds while jam is cooking.

Grape Ketchup

Delicious with poultry and white meat. Five pounds grapes, 1 dessert-spoon spice, 3 cups white sugar, $1\frac{1}{2}$ tablespoons cloves, 2 cups brown sugar, 1 teaspoon salt, $\frac{1}{2}$ pint vinegar, pinch cayenne, $1\frac{1}{2}$ table-

spoons cinnamon. Stem and wash grapes and put in pan with just enough water to prevent sticking. Simmer till tender, stirring often. Then pass through sieve to remove skins and stones, return to pan, and add vinegar, sugar, salt and spices, and boil till thick. When cold, bottle, cork and seal.

Spiced Grape Sundae

Combine 2 tablespoons sugar, 1 tablespoon best cornflour and $\frac{1}{2}$ teaspoon cinnamon. Stir these into 1 cup grape-juice and boil until thickened, then add 1 tablespoon lemon juice. Chill and serve over vanilla ice cream or over sliced bananas.

Grape Meringue Pie

In a small saucepan combine $\frac{1}{2}$ cup sugar, 6 tablespoons best cornflour, $\frac{1}{4}$ teaspoon salt, 1 tablespoon grated lemon rind and $\frac{1}{2}$ teaspoon cinnamon; then stir in $2\frac{1}{2}$ cups grape-juice and cook, stirring, over low heat until just thickened. Add one tablespoon lemon juice and cool. Chill until very thick. Have ready a baked meringue pie-shell or Pavlova (9 inches). Put grape mixture by spoonfuls into this and chill. Top it with whipped cream before serving.

FROM THE MAILBAG

A Rubber Raincoat

Dear Aunt Daisy,

I have a red rubber raincoat which is glued together. It has dirty brown marks on it. The dry cleaners are unable to clean this. I tried using alum but it was not successful. Would you please advise me through *The Listener*.

"Regular Reader."

If the dry cleaners cannot remove the spots, with all the resources they have, I am quite sure we cannot manage it either. Rubber is difficult to deal with and you may cause it to perish by using some solvents. Better leave it alone, I think.

Three Questions

Dear Aunt Daisy,

Your page in *The Listener* is always interesting and helpful. You have said that preserved eggs, if taken out of the liquid in about 2 months, will be quite sealed and ready for use. Now, must the eggs be washed and dried when taken out of the liquid like this, or first left to dry with the liquid on? (No, don't wash, just leave to dry as they are.)

I had some bottles of peas given to me—they look beautiful. I know there is some precaution to take when using them, but don't know exactly what it is. Does the water have to be strained off? (Just boil the peas for 15 minutes before using or even, tasting, to guard against Botulinous poisoning.) Perhaps you or some reader of *The Listener* may help me in the recipe for kiss-



(C) Punch

"What's so special about today?"

N.Z. LISTENER, MAY 8, 1953.