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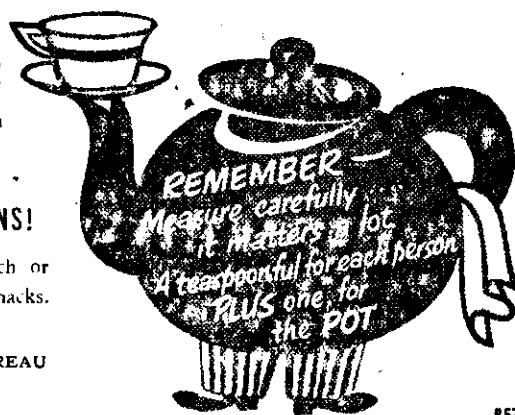
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ASK AUNT DAISY

Tree Tomatoes, Chinese Gooseberries

BOTH these fruits are plentiful and popular. Chinese gooseberries are often just cut in halves and eaten out of the skin with a small spoon, like eating an egg from the shell, a delicately-flavoured fruit and very juicy. Children love them. Have you noticed the pretty pattern the slices show? These look quite charming arranged over the icing on a cake, or over the creamy top of a trifle, with cherries dotted in between. Have them firm enough to peel thinly, and then slice. They are also used in fruit salads, and even as a decoration for a cold custard, or a red jelly, which has been set, perhaps in a ring-mould; and the centre filled with orange pieces sprinkled with chopped walnuts.

Bottled Chinese Gooseberries

Have large, firm Chinese gooseberries. Wash them first, to remove as much hairy outside as possible. Then peel them and put into a colander, and let the cold water tap run over them to make sure no outside furriness remains. Have ready your pan of boiling syrup, in the proportion of 2 cups water to 1 cup sugar, boiled together till clear, probably 10 minutes. Now put in the peeled whole gooseberries and let them simmer gently till soft, watching carefully. Also have ready a quantity of passion fruit pulp just gently simmering in a small saucepan—no water, just the scooped out pulp. Now take each hot sterilised jar and about half-fill with the boiling gooseberries, then pour in a little simmering passion pulp, then fill up to over-flowing with more gooseberries and seal each one immediately. Work fast. The passion fruit will work through the gooseberries without stirring—which would cause delay. To make a change from passion fruit flavouring, add a fresh pineapple (not canned), just chopped up and sprinkled with sugar overnight, and then brought to boil for a few minutes and added, still simmering, to the boiling gooseberries as described for the passion pulp.

Bottled Tree Tomatoes

These are delicious, and are done in the usual way. Skin first by immersing in boiling water a few minutes, as for ordinary tomatoes. Make a fairly heavy syrup; in the proportion of 3 cups water to 1½ cups sugar, boiled till clear (about 10 minutes). Then put in the skinned fruit and simmer slowly till tender, but not mushy. Try with a steel knitting needle. Bottle in usual way, in hot sterilised bottles, sealing each one as you fill it. The golden-yellow tree tomatoes are especially delicious done this way.

Tree Tomato Dessert

Skin the fruit as usual, cut in halves or slices and sprinkle well with sugar. Leave to stand some hours, or even overnight if wanted for breakfast, and serve plain or with cream. Cooked: The nicest way is to bake them slowly in a covered casserole, skinned, and sliced, with plenty of sugar and not quite covered with water. Eat hot or cold. Or stew very slowly in covered pan. Serve with cream or custard sauce.

Tree Tomato Savoury

Besides frying them, in thin slices, to serve with the breakfast bacon, try this vegetable savoury. Skin sufficient tree tomatoes and slice rather thickly. Chop finely about one-third as much onion,

and cook in a little butter, without browning. Add tree tomatoes and simmer together till soft, seasoning to taste with pepper and salt and a little sugar. Then add a few spoonfuls left-over gravy, or stock flavoured with meat essence or marmite, and thicken to taste with soft breadcrumbs. This makes a vegetable dish with stewed kidneys or fried kidney and bacon, or liver and bacon, or sausages.

Chinese Gooseberry Jam

Cut gooseberries in half, scoop out pulp. Cover bottom of pan with water. Add fruit pulp and boil till cooked. Then add ¾ lb. sugar to every 1 lb. pulp. Stir till dissolved and boil till it will set when tested. Vary by cooking in lemon juice and water.

Chinese Gooseberry and Orange

Four and a half pounds Chinese gooseberry pulp, 4½ lb. sugar, juice and grated rind of 8 sweet oranges, the same of 2 lemons. Stir till sugar is dissolved, then boil all together until jam will set when tested.

Tree Tomato Jam

Three pounds tree tomatoes, 1 lb. green apples, peeled and minced, 4 lb. sugar, juice 1-2 lemons. Scald tomatoes to peel, cut up, put with apples in pan with 2 teacups water, and bring to the boil. Add sugar, and boil till it will set, about an hour. Add lemon juice; bottle hot.

Tree Tomato and Choko

Six pounds chokos, 1 large lemon, 4 lb. tree tomatoes, 9 lb. sugar. Peel and cut the chokos small. Skin tree tomatoes, slice lemons finely, and put all on to boil with 1 pint of water, and cook until tender—about ½ hour. Then add sugar, stir till dissolved, and boil until it sets.

FROM THE MAILBAG

Stained Baths

Dear Aunt Daisy,
Regarding stained baths, experience has taught me that the secret of success in cleaning them depends on two points: First a thoroughly dry bath surface before applying the peroxide and cream of tartar (with a firm little nail brush), and second, leaving mixture on long enough. I find an overnight application best with heaps of fresh cold water to wash all away in the morning.

"E.M.W.," Napier.

Piebald Shoes

Dear Aunt Daisy,
After reading your column in *The Listener* I have come to the conclusion that you have the answers to every question! I would be very pleased if you would answer the following: I have a pair of tan shoes, which I have been polishing with ox-blood shoe polish. They now look piebald, some parts light brown and some parts dark brown. Could you tell me how I could clean or wash the polish off, and start with some different colour? "D.W.," Onehunga.

I wish I really did know all the answers, especially in the preserving season, when such unexpected things happen even to experienced home-makers! For changing the colour of your shoes I suggest first rubbing them well all