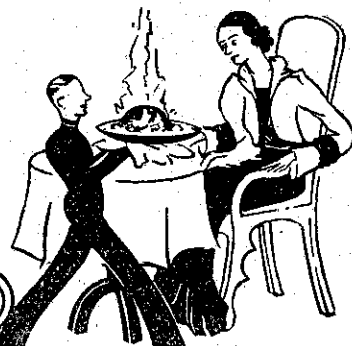


MAINLY ABOUT

Passion Fruit Conserve



Delicious Sweet Dish

COVER 1lb. dates with water and bring to a boil, boil for 10 minutes. Pour into a colander and allow cold water to run over them. Skin and stone the dates. Make a syrup by boiling one cup sugar in two cups water

into which one tablespoon of soaked gelatine has been added. Add dates and boil up at once. Add $\frac{1}{2}$ -cup wine. Line a glass dish with blanched almonds. Pour in the dates, and when cold serve with whipped cream.—Miss L.P. (Oamaru).

Apple Supreme

A GOOD sweet which can be made in a large glass bowl or in individual glasses, as preferred. Peel core and cut away any bad parts from about 1½lb. apples, and stew to a pulp with a very little water, sugar to taste, and add the thinly pared rind of a lemon. Remove lemon rind. Make a pint packet lemon jelly, but add only sufficient water to make a quantity of $\frac{1}{2}$ pint. Mix the jelly and apples together and put at the bottom of a bowl. Allow to set, then make a pint raspberry jelly; when this is starting to stiffen, whisk into it the stiffly whipped whites of two eggs, and pour on to the mixture already in the bowl. Decorate with almonds and glace cherries.—W.M. (Te Awamutu).

Victoria Plum Roll

TAKE 2 cups of flour, 2 tablespoons butter, $\frac{1}{2}$ pint milk, $\frac{1}{2}$ teaspoon salt, 2lb. plums. Method:—Sift flour and salt into a basin, rub in butter with tips of fingers, stir in milk, turn on to a floured board, knead slightly, then roll to 1 inch thickness. Spread with the plums drained and put through a sieve and roll up like a swiss roll. Press edges together and place in a buttered tin. Bake 25 minutes in a hot oven basting with the liquid from the tin. Serve with hot custard.—Mrs. A.R. (Napier).

Quince and Tomato Jam

PEEL and core 2lb. quinces, and put through the mincer. Pour boiling water over 3lbs. ripe tomatoes and remove skins. Put quinces and tomatoes into pan with 5lbs. sugar, and boil three hours.—Miss L.A. (Wanganui).

Apricot Beauty Cake

TAKE 3 eggs, $\frac{1}{2}$ cup butter, 1 cup brown sugar, 3 tablespoons sour cream, 2 cups flour, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon nutmeg, $\frac{1}{2}$ teaspoon bicarbonate soda, 2 tablespoons hot water, 1 teaspoon vanilla, 1 cup stewed and stoned apricots. Cream butter and sugar well about 15 minutes until creamy. Add well beaten eggs gradually stirring all the time. Then add the sour cream. Mix and add the sifted flour, cinnamon and nutmeg. Dissolve the soda in the hot water, mix well and add vanilla, and lastly the apricots, finely chopped. Mix well together, put into a greased and lined tin, bake 1 hour in moderate oven. While slightly warm, ice with the following mixture:—1 tablespoon melted butter, $\frac{1}{2}$ cup apricot

juice, rind and juice $\frac{1}{2}$ lemon, and enough icing sugar to make the right consistency. Cover cake with the mixture, decorate on top with pieces of apricot cut to form petals with $\frac{1}{2}$ a walnut in the centre of each, and angelica cut in strips to form stems of flowers.—Mrs. C. (Napier).

Meringue Fruit Trifle

INGREDIENTS: 1 sponge cake, bottled fruit, $\frac{1}{2}$ cup whipped cream, meringue cases, apricot or raspberry

Passion Fruit and Melon Conserve

6LBS. peeled pie melon, 4lbs. sugar, juice of 1 lemon, 1 doz. passion fruit. Put 3 parts of melon through the mincer and cover with half the sugar. Next day simmer for 10 minutes and strain. Boil the syrup until clear, add the remaining sugar, lemon juice and the melon, cut into small pieces. Boil for 1 hour, add passion fruit and boil until it jellies.

—Miss L. A. (Wanganui).

Jam. Method: Split the sponge and place together with jam in a suitable dish. Drain the fruit, pour some syrup over the sponge; arrange the meringue shells round the top, cup side uppermost, and fill each with whipped cream. Pile the fruit in the centre and serve.—Miss A.L. (Auckland).

Apricot and Raspberry Chutney

TWO lb. ripe apricots, 2lb. raspberries, 2lb. apples, 1lb. onions, 1 tablespoon salt, 1 tablespoon curry powder, $\frac{1}{2}$ lb. shallots, 6 pepper corns, 1lb. brown sugar, 1 pint vinegar, 1 teaspoon cayenne, 1lb. raisins. Prepare the fruit, peel and chop the apples finely. Mince the onions, raisins and shallots. Place all ingredients into a preserving pan and boil gently for one hour. Put in dry jars and cover. Store in a cool place. Delicious.—Miss L.P. (Oamaru.)

Tomato Rarebit

FOUR onions, 4 large tomatoes, $\frac{1}{2}$ lb. nut cheese, salt to taste. Fry the onions and tomatoes, mash the cheese and sprinkle over them. Brown in the oven. Serve on granose biscuits. This dish is delicious for the warmer weather especially for those who are not meat eaters.—P.A.I., (Dunedin).

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