

COOKERY NOTES

Cooling Drinks for Hot Days



Unfermented Wine

TAKE Juice of grapes, blackberries, or raspberries, etc. are all good for this satisfying drink. To each pint of juice add 1 pint of water and $\frac{1}{2}$ lb. sugar. Boil for a few minutes, skimming if any scum rises; bottle while hot, corking tight and dipping tops into wax; keep in a dry place. If iced when drunk, it is nourishing, satisfying to the thirst, and not intoxicating, because there has been no fermentation.

Hop Beer

TAKE a small handful of hops and boil in a quart of water, to which add 1 tablespoon of ginger (ground). Boil 20 minutes. Strain into a receptacle that will hold 4 gallons. Into this liquid stir 5 cups of sugar till dissolved. Fill up to make 4 gallons with cold water. Mix 1oz. of compressed yeast in a cup of lukewarm water and add to above. Cover and leave for 24 hours, during which time skim off the top occasionally. Bottle and cork tightly.

Quince Wine

TAKE 4lb. quinces to 1 gallon fruit. Put fruit into a tub and smash to pulp or as fine as possible, then add the water and let stand 10 days. Strain well. Then add 4lb. sugar to each gallon of liquid; stir a little to dissolve the sugar. Then cask. Keep one or 2 gallons for topping—that is, as it works over, keep filled up. When silent, add 1 good ripe banana, peel, but put in skin; bung down. Banana must be free from all blemishes.

Strawberry Vinegar

TO 4lb. of strawberries use one quart of white vinegar. Bruise the fruit in a large basin, pour the vinegar over it, and let it stand for 36 hours. Then drain slowly, without squeezing, for a night. To each pint of juice allow from $\frac{1}{2}$ to 1lb. of sugar; boil up for three or four minutes, bottle when cold and seal. This recipe may be used for raspberries, but if raspberries are used, $\frac{1}{2}$ pints of vinegar are used.

Milk Punch

TAKE 2lb. sugar, rub it upon 6 oranges and 6 lemons in order to extract the essence. Put the sugar into 4 quarts of water, pare lemons and oranges very thinly, putting the parings to steep in a bottle of rum or brandy for 24 hours. Squeeze the fruit on the sugar and water, add 1 quart of fresh milk boiling hot, mix well together, add parings and spirit. Strain whole through jelly-bag till clear, and bottle for use.

Turkish Delight

Ingredients: 1 large tin apricots, 1 cup water, 1 pint cider, $\frac{1}{2}$ cups sugar, 1 quart ice water, juice three lemons, juice two oranges.

Method: Rub apricots through a colander. Make a syrup of sugar and water, and just before removing from fire add apricot pulp and juice. Chill, and mix with the cider and orange and lemon juice. Let ripen for three hours, add ice water and serve.

Beetroot Wine

TAKE 4 quarts of water, 4lb. of beetroot, and 3lb. sugar. Wash and cut up the beet and boil in water till tender. Strain and boil the liquor again with the sugar added for 20 minutes. Strain again and work in 1oz. of yeast. A little ginger may be added if desired. Do not cork the bottles for some time. If kept till it is quite clear and dark it will taste exactly like port wine. The beetroot should be just freshly dug to be used.

Rhubarb Wine

TO 10lb. rhubarb pulp allow 2 gallons of cold water. To every 2 gallons of liquid strained from it allow 6lb. of sugar, 1oz. of isinglass and 2 lemons. Bruise rhubarb in a wooden tub to a pulp. Weigh it and add the water. Let this stand 36 hours, stirring often. Strain and add sugar and lemon rind. Stir well and allow it to ferment for a week till fermentation subsides. Strain off into a cask. If it ferments again, strain off again. Put the bung in loosely. After a week or two put the bung in tightly. It can be bottled and improves with age.

Fruit Punch

Ingredients: 2oz. sugar, 1 lemon, 1 orange, $\frac{1}{2}$ pints water, 2oz. shredded pineapple, 1 gill pineapple juice. Any berry fruit to flavour. Boil sugar and water, add fruit, and boil up. Strain and serve cool with whipped cream on top. Very refreshing.

Cream Nectar

Ingredients: 12 cups water, 2lb. sugar. Heat lukewarm, then add white of 1 egg (well beaten) and boil 5 minutes. When cold add 3oz. tartaric acid, 1 teaspoon soda, few drops essence lemon. Stir well and bottle.

A THOUGHT WAVE

I CAPTURED a thought from a golden dream,
Rich-hued with the splendour of life a gleam;
A wonderful gem from the Land of Nod,
Adrift in the ether—a gift from God.
I treasured my captive and sought in vain
For one with the wisdom that might explain
My wonderful thought from the Land of Nod,
Adrift in the ether—a gift from God.
I tuned my soul to the mystic wave
That carries life's meaning beyond the grave;
And I heard my thought from the Land of Nod,
Adrift in the ether—the Voice of God.
—Jim Stroud.

Lemon Beer

WATER 2 gallons, 2 lemons, 2lb. sugar, 2oz. cream of tartar. Get a large basin, cut the lemons in slices, add the sugar and cream of tartar. Pour the boiling water over them. When nearly cold, add a tablespoon of yeast. Bottle at once.

Home-brewed Beer

Ingredients: Wilson's Amber Malt, Morton's isinglass and Nelson hops.

Method: Add to the copper 9 gallons of water, bring to the boil. Have two scalded petrol tins ready. Add 7lb. of sugar and 3lb. of malt to the other. Dissolve them with boiling water from the copper, and pour into the copper when properly dissolved. Put $\frac{1}{2}$ lb. of hops into a white bag and tie the top. Boil all for $\frac{1}{2}$ of an hour. Lift out the hops and leave the beer in the copper till quite cool. Then add the starter (one bottle of beer) and stir. Pour it into your petrol tins and cover with a cloth. In 24 to 48 hours a thick scum forms on top. Skim this off every day for a week, when beer should be quite flat. Strain it through butter muslin, leaving sediment in tin, and soak one packet of isinglass with some of the beer; then pour a quart of boiling water to dissolve it properly and add to the beer. Let it stand for three days. Skim it and again strain off, leaving all sediment on bottom of tin. Bottle, and it is ready for use in 2 week or ten days.

Summer Sherbert

Ingredients: $\frac{1}{2}$ lb. tartaric acid, $\frac{1}{2}$ lb. carbonate of soda, $\frac{1}{2}$ lb. icing sugar, 16 drops essence of lemon and a little powdered ginger.

Method: Mix powders well, drop essence over, mix again. Place in a screw-top jar and use 1 teaspoon of powder to 1 glass of cold water. Easily carried for picnics.

FAMA

For Bathrooms, Lavatories,
Sink-tops, etc.

FAMA STONEWOOD FLOORING CO., Wellington.

SORE THROAT?

Pulmonas

PASTILLES

QUICKLY RELIEVE

1/6 a tin all chemists