

## BLACK CURRANTS . . .

and steam for 1½ to 2 hours. Serve with whipped cream.

### Black Currant Trifles

½ lb. of ripe black currants  
4oz. of castor sugar

Sponge fingers  
2 tablespoons of water

Line a glass trifle dish with sponge fingers or strips of sponge cake. Stew the currants in the water until they are soft. Add the sugar and cook a few minutes longer, strain off the juice, and pass the fruit through a sieve. Put a layer of this pulp on the sponge fingers, cover this with more sponge fingers, and pour the syrup over them. Allow the trifle to stand until thoroughly cold. Before serving pile whipped cream on top and decorate with ripe black currants.

### Black Currant Sponge Pudding

Quart jar of bottled black currant or 1½ lb. of fresh fruit  
1 egg  
5oz. of sugar

2oz. of butter (melted)  
5oz. of flour  
½ pint of milk  
½ teaspoon of baking powder

(6 servings)

Strain the liquid from the black currants. Put them in a piedish with sugar to taste and put them in the oven to heat through. Beat the egg

well, add the sugar, and beat until thick and creamy. Add the melted butter and beat again. Sieve the flour and baking powder and add it alternately with the milk. Pour this mixture over the hot fruit and bake in a moderate oven (350 degrees F.) for 1 hour.

### Black Currant Cream

½ pint from the liquid strained from the bottled black currants in the previous recipe

1 dessertspoon of gelatine  
¼ pint of water  
6oz. of sugar  
½ pint of cream (whipped)

Soften the gelatine in the water for 10 minutes. Heat the liquid from the black currants and add it to the gelatine mixture. When the gelatine has dissolved add the sugar and stir until the sugar is dissolved. Allow this mixture to cool and when it shows signs of starting to thicken add the stiffly whipped cream. Pour the mixture into a mould to set.

### Amethyst Jelly

1 lb. of ripe black currants  
1 pint of water

4oz. of sugar  
2 level tablespoons of cornflour

(4 servings)

Stew the black currants in the water until they are soft, add the sugar, and stir until it is dissolved. Strain off the liquid and rub the fruit

through a sieve. Use a little of the cooled liquid to mix the cornflour smoothly, add the remainder of the liquid and the puree, and boil for 8 minutes, stirring constantly. Turn into a wet mould to set. Unmould and serve with boiled custard made from 1 egg, 3oz. of sugar, and ½ pint of milk beaten together and heated in a double saucepan until the mixture coats the back of a wooden stirring spoon.

### Black Currant Cheese Cakes

Line patty pans with thinly rolled short pastry. In the bottom of each place ½ teaspoon of black currant jam. On top of this put a cake mixture made from the following recipe:—

1 egg  
2oz. of flour  
2oz. of butter  
2oz. of sugar

Few drops of almond essence  
½ level teaspoon of baking powder

Cream the butter, add the sugar, and beat them well together. Add the almond essence, the egg well beaten, and by degrees the flour sifted with the baking powder. Put a teaspoon of this mixture on top of the jam in each patty pan and bake for 20 to 30 minutes in a hot oven (400 degrees F.).

## Dainty Bedjacket in Hairpin Work

A CHARMING, dainty bedjacket which would be a welcome addition to any woman's wardrobe can be made of loops of thick sports wool joined and edged with white rayon yarn. Directions for making the bedjacket, which is illustrated here, are given below.

**ABBREVIATIONS:** Ch., chain; d.c., double crochet; rep., repeat.

**Materials:** 3oz. thick sports wool in pale blue; 1oz. thick sports wool in white; 1oz. white rayon yarn for joining and edging; a hairpin crochet prong, size 2 (over-all width 2½ in.); a No. 10 crochet hook; 2yds. of ribbon.

**Measurements:** Length, 40in.; width, 18in.

**The strips:** Make 3 white strips with 156 pairs of loops and 3 blue strips with 348 pairs of loops.

**Edging for white strips:** With rayon, make a loop on hook, pick up loops along one side of strip, draw a stitch through, and make 1 d.c., \* 2 ch., pick up next 2 loops, make 1 d.c. Rep. from \* to end. Turn and work along the short end with 4 ch., 1 d.c. in centre knot, 4 ch., then continue along the other side to end. Make 4 ch., 1 d.c. in centre knot, 4 ch., slip stitch where you began.

**Joining a blue strip round a white one:** With rayon, make a loop on hook, pick up 2 blue loops, make 1 d.c., 1 ch., then 1 d.c. in the 2 ch. of white

strip, \* 1 ch., 1 d.c. in next 2 blue loops, 1 ch., 1 d.c. in the next 2 ch. of white strip. Rep. from \* to end of white strip. Continue round the end working 2 blue loops with 1 d.c. into each of the 9 white stitches. Put no chain between these d.c. Work down the opposite side to the end, working the remaining 18 loops round the corner as before. Join the ends of the blue strip at the knot edge.

There are now 3 two-coloured strips with rounded ends. Place two blue edges together, count 10 double loops from the centre of the round end, pick up next 2 loops with rayon, make 1 d.c. on first edge, \* 1 ch., 1 d.c. into 2 loops on opposite edge, 1 ch., 1 d.c. into 2 loops on first edge. Rep. from \* to within 10 double loops of end. Fasten off.

**Outer edge:** Work picots all round in rayon, thus: 1 d.c. into 2 loops, \* 5 ch., slip stitch into 2nd ch. from hook, 1 ch., 1 d.c. into next 2 loops. Rep. from \*. Fasten off. Join all ends neatly and press lightly.

Stitch 2 lengths of ribbon each about 12in. in from ends of one long



side edge. These tie at neck. Stitch 2 lengths along opposite edge, each about 4in. in from edges and another length at each side edge between first and second strip join. These tie to form sleeves.