

HOME MAKERS' CORNER

By "Lynette"

JELLIES AND JAMS

Jam-making was one of the earliest methods adopted for the preserving of fruit. Before it was known exactly why fruit deteriorated on keeping, it was found that cooking it with a large amount of sugar preserved it, this of course, being because such a high concentration of sugar makes conditions unsuitable for bacterial life. On the whole New Zealanders eat too much jam, which should be eaten only sparingly as over-sweet foods tend to blunt the appetite for the more essential elements of diet. Because this time of year is normally busy enough, with holidays, a new school year starting for the children, and so on, bottling and jam-making sometimes seem like the proverbial "last straw" so I give you a recipe with variations. Its foundation is good old apple jelly, but it can finish up as many other things.

Apple Jelly with Variations

Take a large quantity of tart apples—as many as a very large preserving pan will hold—wash them and remove any blemishes, cut them up into quarters or eighths, according to the size of the fruit, and add enough water to cover. Cook till soft and pulpy. Strain overnight in a large jelly bag.

Apple Jelly: Take $\frac{1}{2}$ cup sugar to every cup of liquid you are going to use, and put the sugar in the oven to warm. Do not attempt to make more than ten glasses at any one boiling, as jellies are best cooked quickly. Bring the juice to the boil and boil for 15 minutes. Remove any scum and add warmed sugar. Boil about five minutes. To test the jelly, raise a spoon out of the liquid and if the mixture thickens or falls from the spoon in one large drop, the jelly stage has been reached. Pour into sterilised jars and cover.

Cape Gooseberry Jam: Put any quantity of shelled berries in the pan and just cover with apple liquid. Cook until the berries are soft and then add a cup of sugar for every cup of liquid. Boil until a little sets on a saucer.

Strawberry, Wineberry, Peach Jam and others may be made in the same way.

Mint Jelly: Pour $\frac{1}{2}$ cup boiling water over $\frac{1}{2}$ cup mint leaves and let them steep for one hour. Press out the juice and use two tablespoons of this juice and $\frac{1}{2}$ cup sugar to every cup of the apple liquid.

Geranium Jelly: Wash and dry a geranium leaf and place it in the bottom of a jelly glass, pour apply jelly over it. Remove the leaf when the jelly is turned out to serve.

Important Announcements

DOMINION VICE-PRESIDENT

Dear Fellow Members,

Will those of you who so kindly nominated me for the office of Dominion Vice-President, please accept my apology and my regret that for health, and other reasons, I feel obliged to withdraw my nomination. I am not taking this step without much prayer and thought and, as you all know, any help that I can give to our work will be readily and happily given.

Yours sincerely,
C. E. KIRK.

CONVENTION REMINDERS

Dates: February 16-22.

Place: Trinity Hall, Barnard Street, Timaru.

Things to bring: Notebook, pencil, W.R. Hymnal, "Noontide" words, butter ration card; credentials.

Be prepared regarding your Union's order for Convention "W.R." and, contribution to N.Z. Fund (see November issue for Agenda, Wednesday morning.)

Banners. If your Union has held one for the past year, be sure that it will reach Mrs. Underhill AT CONVENTION.

Hospitality. Write to Miss Stevenson, 6 Seddon Street, Timaru, on any matter connected with this.

Service of Remembrance. Be sure to send any names of those who have

passed away from your Union during the year, to Mrs. Underhill.

Handkerchief Competition. Bring competition handkerchiefs from your Union with you, or post them to Mrs. Underhill AT CONVENTION. Indicate whether to be sold or returned.

Voting. The wish of your Union should be ascertained in regard to voting for Dominion Officers; and on Remits.

SPECIAL NOTICE TO REPORTERS AND CONTRIBUTORS

Owing to the date for Convention occurring in the middle of the month, it will be NECESSARY for all reports, and other contributions for our March issue to reach the Editor by **February 10th**; which is the Friday preceding Convention week. Anything received later can not be included. Please make a note of this.

M. CHRISTIAN, Editor.

SOLUTION TO No. 29

Across: 1, Immediately; 10, Iridium; 11, Rung; 13, Guru; 15, End; 16, Pad; 18, Set; 19, Pa; 20, Oiled; 22, Ah; 23, Awake; 24, Peach; 25, R.A.; 26, Arrow; 28, Ho; 29, Art; 31, Sit; 32, Les; 33, Beat; 35, Lost; 36, Lorelei; 39, Exceptional.

Down: 1, Irreparable; 2, Mind; 3, Erg; 4, Di; 5, Ideal; 6, Ai; 7, Tug; 8, Emus; 9, Youth Hostel; 12, Unaware; 14, Reaches; 16, Piers; 17, Depot; 20, Oka; 21, Dew; 27, Rivet; 30, Talc; 32, Loin; 34, Toe; 35, Leo; 37, R.P.; 38, Li.

"W.R. CROSSWORD" - 30

CLUES

Across

- 1—Unseeing.
- 5—Whiter
- 9—Ropea.
- 11—Accustomed.
- 13—Deserve.
- 15—Goddess of No. 10 down.
- 16—A Scottish Loch.
- 18—Payment.
- 19—Similarly.
- 20—Saps.
- 22—Because.
- 23—Rent
- 24—Stagger.
- 25—Sighing exclamation.
- 26—Money owing.
- 28—That is.
- 30—Encountered.
- 32—Suitable.
- 33—Pronoun.
- 34—Support.
- 36—Trifles.
- 37—Gumboot.
- 40—Antelope.
- 41—Uninteresting.

Down

- 1—Feelings of depression.
- 2—Sweets.
- 3—Sign of assent.
- 4—See 38 down.
- 5—Father.
- 6—Long period.
- 7—Plant lung.
- 8—Nordic writings.
- 10—See 15 across.
- 12—Peacemaker.
- 14—Facts
- 16—Ventilated.

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40						41			

- 17—Weird.
- 20—Crazy.
- 21—Placed.
- 25—Abundant.
- 27—Enlarged stem.
- 29—Attempt.

- 31—Roman garment.
- 33—Unimportant item.
- 35—Poor kind of joke.
- 36—Tip of shoe.
- 38—See 4 down.
- 39—Cry.