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Farm and Home—Making soap jelly

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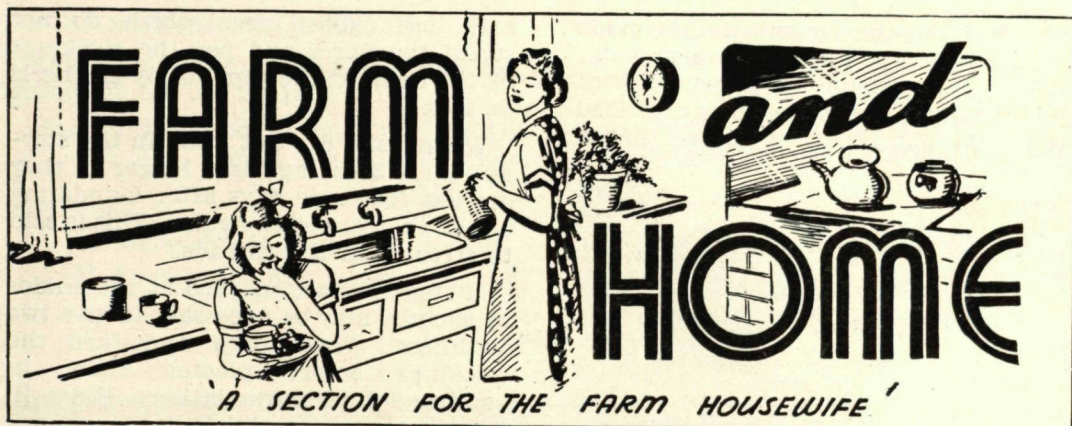
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Those Precious Nylons!

By HELEN M. GLOSTER

STOCKINGS are an expensive item in any woman's budget and these hints on extending the life of your precious nylons will be welcomed by most budget-harassed housewives.

When buying nylon stockings, select the 60 Denier or service weight type if they are expected to stand up to hard wear. The 15 Deniers are sheer and correspondingly attractive but their wearing life is naturally shorter. Incidentally, whatever type you favour, buy two matching pairs for economy so that if one stocking becomes damaged you have a replacement "spare" instead of an odd stocking.

Nylon stockings with cotton soles and tops wear best and are more hygienic, for the nylon thread is non-porous and does not absorb perspiration.

If housework or gardening has roughened your hands, always slip on an old pair of gloves before handling nylons. A ragged fingernail, rings, bracelets and other jewellery, rough clothes-pegs, jagged ends of cane furniture and heel plates on shoes, have all been responsible for ruined stockings on thousands of tragic occasions. And don't forget

those rough wash-troughs, and the Argentine ants.

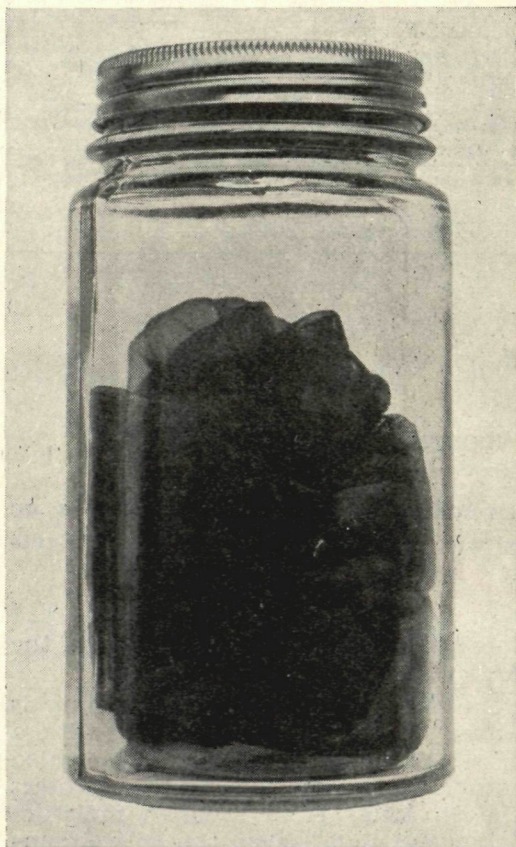
To store nylon stockings, nothing is better than a screw-topped jar with a closely-fitting lid, preferably sealed with a rubber ring. This will protect the stockings from "snags", moisture and insect pests—even the wily Argentine ant which loves to chew nylons and seems to be able to find a way into most containers.

A LAUNDERING HINT

Keep nylons out of the wash-trough by following these hints on laundering, a tried and tested method which is recommended for silk stockings and nylon undies too.

1. Select a wide-mouthed, screw-top jar of about two-pint capacity. The two-pint Agee preserving jar shown here serves the purpose excellently. Keep the jar in a handy spot for the sole purpose of washing stockings.

2. Half-fill the jar with lather made from Lux or soap jelly with warm water added. Jelly should be prepared from good quality household soap as described later. Care is necessary to see that a



Stored in a screw-topped jar, fitted with a rubber ring, your stockings are safe from "snags" and are protected from Argentine ants and other insects

minimum quantity of soap is used and that it is all dissolved before the stockings are added.

3. Turn stockings inside out and place them in the jar. Screw on the top and shake the bottle vigorously.

4. Rinse twice by changing the water in the bottle. The last rinse should be in cold water. **Do not turn the stockings; the less handling they receive the better.**

Nylon stockings are better not pegged out. If at any time pegging is neces-

sary, use rubber pegs which do not strain the fibres and peg the stockings by the hems at the top, not by the heels or toes.

When quite dry put away in the storage jar. Stockings last longer if they are left for three days after laundering before they are worn again. This is said to strengthen the threads.

If stockings are marked at the ankles by shoes it may be necessary to give two washings. Wash once and turn the stockings before placing them in another lot of warm lather. Rinse in two waters as usual.



Keep a similar jar and use it to wash your nylons. Half-fill the jar with warm soapy water, turn stockings wrong side out and place in the jar. Shake and then rinse as described in the article

5. Roll stockings firmly in an old bath-towel and leave for five minutes. As the nylon is non-porous, the towel will absorb most of the moisture.

6. Place towel over an indoor rail or line and throw the stockings over the towel. They will dry very quickly.

MAKING SOAP JELLY

Odd scraps of soap may be saved and shredded for use as jelly.

Take 2 oz. shredded soap,
1 pint boiling water.

Method:

- (1) Place shredded soap in a basin.
- (2) Pour on boiling water.

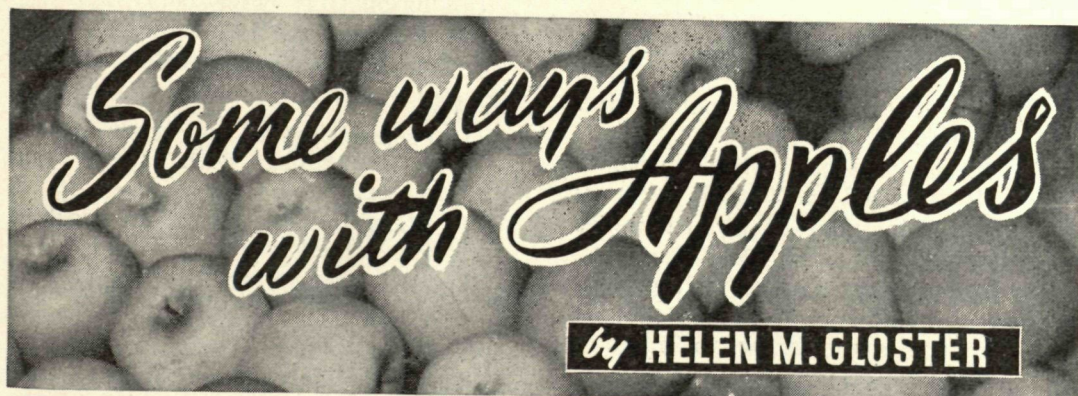
(3) Leave on the side of the stove until all soap has dissolved.

(4) Allow to cool, when mixture will set like a jelly.

Soap jelly will keep indefinitely.

To Use.

Take a small amount of soap jelly, add **hot** water to **dissolve** the jelly. Add cold water as required.



NOW that the new season's apples are becoming available, the housewife will be looking for new ways of cooking and serving this ever-popular fruit. Perhaps some of these recipes will enable you to "ring the changes" on the family menu.

APPLE CRUMBLE

Ingredients:

- 4 large cooking apples.
- $\frac{1}{2}$ cupful butter, margarine or good beef dripping.
- 1 cupful raw sugar.
- 1 cupful plain flour.
- A squeeze of lemon juice.
- A little spice or ground cinnamon if liked.
- Pinch salt.

Method:

- (1) Grease a piedish and three-quarter fill with sliced apples.
- (2) Sift the flour, salt and spice.
- (3) Rub the fat into the flour until the mixture resembles fine bread-crumbs.
- (4) Add the sugar, mix well.

(5) Spread the mixture over the apples.

(6) Bake in a hot oven for *ten* minutes, then reduce the heat and continue baking until the apples are soft and the crumble nicely browned.

(7) Serve hot with custard or whipped cream.

APPLE SPONGE SNOW

Ingredients:

- 2 lb. apples.
- Stale sponge cake.
- A little sugar.
- Squeeze of lemon juice or a strip of lemon rind.
- Pinch salt.
- Cochineal (if liked).
- 3 eggs.

1 pint milk.
1 tablespoonful sugar.
Vanilla.

Method:

- (1) Peel the apples, cut up roughly.
- (2) Add lemon and a little water, cook until apples begin to pulp.
- (3) Allow to cook, sweeten to taste, then mash with a fork.
- (4) Place pieces of sponge in a serving dish, pour over half the apple.
- (5) Make a custard with the egg yolks.
- (6) Pour custard over sponge and apples.
- (7) Whisk the egg whites with a pinch of salt until stiff.
- (8) Add remainder of pulped apples to egg white, beat well.
- (9) Pile the apple snow on top.
- (10) Cochineal may be added to part of the apple snow to make a more decorative dish.

Glaze cherries may also be used for decorations for special occasions.

APPLE WHIP

Ingredients:

1½ tablespoonfuls semolina.
1 cup apple puree (stewed pulped apple) or syrup from stewed apples.
1 tablespoonful sugar.
Lemon rind or juice.
Pinch salt.

Method:

- (1) Blend semolina with fruit syrup.
- (2) Bring remainder of puree or syrup to boil.
- (3) Pour on to blended semolina and return to the pan.
- (4) Stir over a gentle heat and boil seven to ten minutes to cook the semolina.
- (5) Sweeten to taste.

(6) Allow to cool but not to set, then whisk thoroughly until light and fluffy.

(7) Serve cold.

N.B.—Variety may be obtained by using any stewed soft fruit, or stewed rhubarb.

FRUIT FOOL

Ingredients:

1 lb. stone fruit, apple or rhubarb.
1 tablespoonful sugar.
1 to 2 tablespoonfuls water.
½ pint thick cold custard.

Method:

- (1) Prepare fruit and stew gently until tender with sugar and water.
- (2) Allow to cool, strain off most of the juice.
- (3) Add custard to the fruit, beat well.
- (4) Serve cold.

N.B.—Uses for the fruit juice.

This makes a delicious drink if a little is poured into a tumbler, an ice cube added then tumbler filled with ginger beer or other aerated water.

Syrup from stewed fruit may be made into a sauce to serve with steamed or baked cake puddings.

Syrup is added to blended cornflour, the mixture placed in a saucepan and stirred over the fire until sauce has boiled for five minutes.

Sweeten to taste.

APPLE CHUTNEY

Ingredients:

5 lb. cooking apples.
1 lb. onions.
2 level teaspoons ground ginger.
2 level teaspoons salt.
2 level teaspoons pickling spices (cloves, allspice, peppercorns).
1½ lb. sugar.
¾ pint vinegar (½ bottle).

Method:

- (1) Mince or chop onion, cook in very little water for 20 minutes, using a covered pan.
- (2) Mince or chop apples, then add to onion.
- (3) Tie spices, ginger and salt in muslin bag, add to chutney.
- (4) Cook gently until apples and onions are tender, about $\frac{1}{2}$ an hour.
- (5) Add vinegar and sugar, stir well and cook gently without lid until mixture is thick.
- (6) Remove muslin bag.
- (7) Bottle chutney and seal with a layer of melted fat or melted paraffin wax.

TO DRY APPLES

Apples should be ripe but freshly picked. Peel and core apples and cut into rings about $\frac{1}{4}$ in. thick. Remove bruised parts. Place apples at once in salted water (1 tablespoonful salt to quart water). Place a plate on top to keep apples under the water. This prevents discoloration.

Drain well and place in single layers on trays.

Dry until the consistency of chamois leather.

N.B.—Apple rings may be threaded on to sticks or a piece of twine for drying if desired.

MULBERRY AND APPLE JAM

Ingredients:

- 4 lb. mulberries.
- $\frac{1}{2}$ pint water.
- $1\frac{1}{2}$ lb. peeled, cored and sliced sour apples.
- 6 lb. sugar.

Method:

- (1) Place mulberries and half the water in a pan, stew *slowly* until tender.
- (2) Stew apples until soft in remainder of water.

- (3) Place both fruits together, add sugar and stir until dissolved.
- (4) Boil quickly until jell point is reached.
- (5) Bottle and seal.

BLACKBERRY AND APPLE JAM

Make as above, using blackberries in place of mulberries.

AN ECONOMY HINT

Apple peelings and cores if saved during food preparation may be turned into apple jelly by following the usual apply jelly recipe.

BAKED APPLE GINGER PUDDING

Ingredients:

- 1 lb. cooking apples.
- 4 oz. self raising flour.
- $\frac{1}{2}$ teaspoon ground ginger.
- $\frac{1}{4}$ lb. golden syrup.
- 1 oz. or 2 oz. margarine, butter or good cooking fat.
- 1 egg.
- 2 oz. sugar.
- Pinch salt.
- A few almonds, if liked.
- Few cloves.
- Strip lemon rind.

Method:

- (1) Peel and quarter apples.
- (2) Stew with sugar cloves, lemon rind and one tablespoonful water until soft.
- (3) Mash apples and place in a greased piedish. If preferred leave apples in segments.
- (4) Heat syrup and fat, mix together and add the beaten egg. Beat well.
- (5) Stir in sifted flour, salt and ginger.
- (6) Mix lightly and place on top of the apples.
- (7) Sprinkle with blanched almonds and bake in a moderate oven until nicely browned and cooked through.

Time—about 30 minutes.

Variations:

- (1) Pears or rhubarb may be used instead of apples.
- (2) Mixed spice or ground cinnamon may be used instead of ground ginger.

GRAPE AND APPLE JAM

Ingredients:

- 6 lb. grapes (muscatels).
- 2 lb. tart apples (new season's apples).
- 6 lb. sugar.

Method:

- (1) Pluck grapes off bunches and wash.
- (2) Put grapes into a preserving pan and prick well or press to break

the skins. This frees juice and allows seeds to escape.

- (3) Wash and dry apples and slice them into the pan. The skins may be left on.
- (4) Sprinkle over 1 lb. of the measured sugar and leave until the juice gathers from the grapes.
- (5) Boil fruit *gently* until tender.
- (6) Add sugar. When sugar has dissolved boil jam *quickly* until "jell point" is reached.
- (7) Remove grape seeds as they rise. A small strainer is useful for this purpose.
- (8) Bottle while hot.
- (9) Cover and label when cold.



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