

Part 273 for Cathy's blog

Saturday June 7th and Sunday 8th, June, 2025

Saturday June 7th, 2025.

It is the weekend again, so time to go to the supermarket. Very humid this morning, so we tuktuked both ways.

They had small jars of Vegemite (we bought two) and our favourite coffee (from Germany this time!)

That puts the price up. Our expensive items are milk (2l costs \$4), coffee (\$14), Vegemite (\$5 for a small jar), alcohol (Smirnoff Vodka is cheap at \$15, but it adds to our bill) and things like processed meat (we get about 6 sliced for \$3... we have it with salad once a week).

Other meat (pork and chicken) is cheap. Vegetables are cheap (both here and in the local market), some fruit is cheap and sugar, salt, rice etc are cheap. Our weekly bill is about \$70 or \$80 if we get our veg at the supermarket.

Add an extra \$20 or \$30 if we stock up on Vegemite or coffee or alcohol.

During the week, we top up on milk (and sometimes other things like margarine or cheese).

Back home and we get the food into the fridge quickly. Shopping done and put away before 9:00am.

Today the pool cleaner actually scrubbed the sides of the pool. Usually he just sweeps the leaves off the concrete and scoops them off the water. Then he throws in far too much chlorine.

The water is a bit murky because of the cleaning. I will let the filter work at cleaning it before swimming again.

Sunday 7th June, 2025.

I can still see the lumps of chlorine in the pool, which is still murky from cleaning.

Today, I peeled and cut three big pieces of ginger. I boiled them for 30 mins. Then, I added 2 cups of sugar and boiled for 30 more minutes. (I had to watch it!)

I laid the pieces out to dry, then sprinkled them with sugar. They are very strong, but delicious.



**Ginger soaking, then peeled with a spoon (yes, literally!)
it worked for all but the tightest of corners.**



Pieces peeled and cut.



Cooking (in the big soup pot).



Cooking with sugar.



(Some of) the pieces with sugar.

