

TREE TOMATOES

TREE TOMATOES are now well established as one of the regular seasonal fruits to which we look forward, although only a few years ago they were considered an "acquired taste." The fact that they can be used in both sweet and savoury dishes makes them particularly useful. People are experimenting with them, too, and making up tasty, original dishes. Don't forget to skin them always before using—by putting them into boiling water for a minute or two, and then stripping off the skin, like ordinary tomatoes.

With Kidney and Bacon

Slice up rather thickly your skinned tree tomatoes and cook slowly in a small saucepan, with a very little grated onion, a seasoning of sugar, salt and pepper, a tablespoonful of butter, and a spoonful or so of water or vegetable stock. Serve with fried kidneys and bacon, or with liver and bacon or with fried sausages, or even with fried Bread.

With Left-over Meat

Any cold meat—mutton, beef or rabbit—cup up very finely, or minced. Grease a casserole or pie dish, and line thickly with cooked macaroni, then put alternate layers of sliced tree tomatoes and minced meat. Finish with another thick layer of cooked macaroni, sprinkle with a few bits of diced bacon, and cover all with browned breadcrumbs. Bake in a fairly hot oven for about an hour.

With Salad

Skinned, sliced tree tomatoes give a delightful tang to a salad of lettuce and celery. They are equally nice in a fruit salad. Do not put too much, however, only enough to flavour, but not pre-dominate.

As Breakfast Fruit (Baked)

Cut the skinned tree tomatoes in halves, lengthwise, and just cover them with water in a casserole. Add lemon juice to taste, or a few pieces of rhubarb—and a little sugar. Put the lid on, and bake slowly in oven, so that they are not pulped. If you have neither rhubarb nor lemon, flavour them with a very little vanilla.

Tree Tomato and Apple Jam

This is delicious. Skin and cut up 3lb. tree tomatoes, peel and mince 1lb. green apples. Put on to boil with 2 tea-cups of water. When boiling, add 4lb. sugar, stir continually till properly dissolved, then boil fast for about an hour, or until it will set when tested. Add the juice of one or two lemons when nearly done. This adds piquancy to the flavour as well as helping it to set. Put in hot jars and seal at once.

Tree Tomato Jelly

Use rather unripe fruit, cut them up with skins on, and make like any other jelly—just barely cover with water, boil till very soft and pulpy, strain through muslin or bag all night. Next day, measure juice, bring to the boil, add cup for cup of sugar and stir

till well dissolved, then boil fast, adding the juice of one or two lemons when nearly done. Test on cold saucer.

Tree Tomato Jam

Wipe tree tomatoes, put in basin and cover with boiling water. Leave 1 hour. Lift out and skin them, slice and put back in that same water. Leave 24 hours. Add ¾lb. sugar to 1lb. fruit, and boil till will set when tested. Add juice of 1 or 2 lemons when nearly done.

Tree Tomato and Melon Jam

Two pounds tree tomatoes, 6lb. sugar, 4lb. melon, 2 pints boiling water, 1 level teaspoon citric or tartaric acid, or juice of 2 or 3 lemons. Peel and cut melon into dice. Pour the 2 pints boiling water over clean tomatoes. Stand in a hot place for 15 minutes, then skin tomatoes and cut them up. Pour the water they were soaked in over the melon and cut up tomatoes. Bring to the boil. Boil for 5 minutes. Add sugar, stir till dissolved, then boil till nearly done. Then add acid or lemon juice, and boil till it will set when tested. Pot hot, and seal cold.

Tree Tomato Chutney

About 3lb. tree tomatoes, skinned and cut up, with 1lb. onions and 1½lb. apples, a pint of vinegar, 2½lb. brown sugar, half packet mixed spice, 1 tablespoon of salt and a scant half-teaspoon of cayenne. This should not need more than an hour's boiling. It will make about 5½lb. The only chutney that is better with onions than with garlic.

FROM THE MAILBAG

Simple Pumpkin Pie

Dear Aunt Daisy,

I have heard you give several pumpkin pie recipes, but they are quite different from what my mother used to make. We used to have them often and were very fond of them. This is our very simple recipe:—Take left-over boiled pumpkin, mash and flavour to liking with lemon juice or tartaric acid to a nice tart flavour, then add sugar and currants to taste. Currants are nicest, owing to their tartness, but saltanas will do. Line an enamel plate with pastry, spread the mixture on about ½-inch thick, and bake. If tartaric acid is used, a little nutmeg or cinnamon should be used to flavour. It must be a nice, fairly dry pumpkin. It is also nice in turnovers for school luncheons.—*Lulu (Manurewa).*

Ink on Light Oak

Dear Aunt Daisy,

I trust the Listener who suggested olive oil and salt as a remedy for iodine stains on furniture, will not mind when I suggest that ink also may be removed from light oak with just that. After absorbing about a tablespoon of salt into approximately the same amount of oil, I rub it hard into the furniture, until the stain disappears.

Years ago, in England, I had the care of some beautiful furniture, and have removed all sorts of stains, including hot and cold water stains, even from mahogany. With good wishes.

—“A Palmerston Listener.”

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