

Smart women everywhere



.. are wearing

## Cashmere Bouquet

FACE POWDER

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## CHUTNEYS

**C**HUTNEYS are fast becoming more popular than sauces, and are actually more economical. One naturally uses more of a liquid than of a semi-solid relish. Also, chutneys are very appetising with hot mince, or hot meats, as well as cold, and are almost indispensable with curry.

### Apple Chutney

Four pounds apples, 3lb. tomatoes, 3lb. brown sugar, 2lb. onions, 1lb. sultanas, 2 tablespoons salt, 1 tablespoon ground ginger, 1/4oz. cayenne pepper, 1/2oz. chillies, 1/2oz. ground mace. Slice all ingredients very fine and cover with sugar and 1/2 gallon vinegar in a large earthenware bowl and allow to stand overnight. Boil gently for three hours, during which time the juice of 2 lemons may be added. Bottle when ready for use. Even nicer than tomato sauce.

### Plum and Apple Chutney

Four pounds peeled apples, 3 1/2lb. plums, 1lb. red tomatoes, 2lb. sultanas, 1lb. onions, 3lb. brown sugar, 4oz. preserved ginger (or little ginger essence), 3oz. salt, 1/2oz. garlic (optional), 1/2oz. chillies, 4 dessertspoons mixed spice, 2 pints vinegar. Wash plums and stone, wash and slice tomatoes. Put in pan with vinegar. Cook till tender, then add apples quartered and cored, peeled and chopped onions, raisins, garlic, ginger, chillies, all chopped small, sugar, salt and spice. Cook very slowly, stirring constantly, for about 2 hours. Add more vinegar if required. Put into jars and cover.

### Emergency Chutney

One pound jam (plum or apricot), small onion finely chopped, salt and pepper, kernels from fruit stones, or a few blanched and chopped almonds. Add the onion, pepper and salt, kernels, or the almonds, to the jam. Mix well with vinegar to taste. This can be used straight away, and is handy if an unexpected visitor turns up when there is only cold joint.

### Apricot Chutney

Six pounds apricots, 2 1/2lb. onions, 1 3/4lb. sugar, 1 dessertspoon salt, 1 teaspoon cloves, 1 teaspoon peppercorns, 1 teaspoon ground mace, 1 teaspoon curry powder, 1/2 teaspoon cayenne, 1/2 bottle vinegar. Cut up the apricots and onions, and put in pan with rest of ingredients. Boil 1 hour. Nice in sandwiches for supper.

### Apple and Mint Chutney

Four pounds each of brown sugar, tomatoes (skinned and chopped), onions (finely cut), apples (peeled and sliced), 8 cups vinegar, 2lb. raisins or sultanas, pinch of cayenne, 4 tablespoons salt, 3 tablespoons mustard, 2 cups chopped mint, well pressed down. Simmer all gently 3/4 hour approximately.

### Rhubarb Chutney

Five pounds rhubarb, 1 dessertspoon each of mustard, ginger, chillies, curry powder, 5lb. onions, 1lb. sultanas, 3lb. sugar, 2 bottles of vinegar, 2 tablespoons salt. Cut up finely. Boil 1 1/2 hours.

### Peach Chutney with Tomatoes

Four pounds peaches, 1 tablespoon salt, 2lb. tomatoes, 1/2 teaspoon cayenne pepper, 2lb. apples, 2 tablespoons peppercorns, 2lb. onions, 1 teaspoon cloves, 2lb. brown sugar, 1 large bottle vinegar. Tie peppercorns and cloves in small bag. Peel fruit and cut up small. Boil altogether about 2 hours, till well pulped. This is not a hot chutney, so more cayenne may be added to taste.

### Plum and Peach Chutney

Slice and stone 2lb. plums and 2lb. peaches. Have ripe but firm fruit. Put in layers in dish, sprinkle each layer with a little pepper and salt, leave 24 hours. Drain, put fruit in pan with 4 cups vinegar, 1/2lb. brown sugar, 3oz. preserved ginger, 2oz. cloves, and 1/2lb. onions cut finely. Boil slowly till the peaches are tender. Strain through sieve, fill small jars and make airtight.

### Tomato Chutney

Three onions, 14oz. light brown sugar, 2 dozen large ripe tomatoes, 2oz. preserved ginger chopped finely (or few drops of ginger essence), 6 good-sized tart apples, 6 oz. raisins cut fine, 3 large lemons, skinned and cut up, 3oz. salt, or to taste, 1oz. garlic, 2 1/2 pints vinegar. Slice tomatoes, sprinkle with salt and leave all night to drain. Add apples, onions, rind of 1 lemon, and vinegar. Boil till tender, put through colander. Add remaining ingredients. Boil 3 to 4 hours.

### FROM THE MAILBAG

#### Flavour in Tomato Pulp

Dear Aunt Daisy,

Someone complained to you that her bottled tomato puree was not as tasty as might be. She strained out the skins first. I leave mine unstrained and find the flavour excellent — a little sugar is an improvement. I just cook with a little butter and salt, and even a little water (not always the butter) and a pinch or so of sugar. Cook and bottle and cover (with fat). They keep well, and one can use all sizes and shapes of bottles from 1/2 pint to 1/2 gallon. I think the skins and seeds retain the flavour and keep the tomatoes more "life-like." Hoping this will help.—"Virginia."

#### Saving Polished Tables

Dear Aunt Daisy,

Here is an idea for protecting a polished table-top, which we think is better than bothering about cork mats—especially if the table is used like ours, for bathing a five-months old baby on, and also for ironing on. My husband got a piece of insulating board and cut it the shape of the table-oval. I put an old piece of blanket on the table first, so that the board doesn't scratch the table-top.

You know, even with cork mats, if anything is spilt on the table, it really soaks through to the table-top. Not so when the insulating sheet is used. It is very light, and when not needed, we just take it off and put away.—A Thames Link.