

THOSE GREEN TOMATOES

THERE are always lots of green tomatoes to be used up towards the end of the season; and I have letters from Links in the Daisy Chain giving recipes for using these in various ways, as well as other letters asking for suggestions. So let me put these now into touch with each other.

Green Tomato Marmalade

Six pounds green tomatoes, 6 lemons minced, skins and all; 6lb. sugar. Slice tomatoes, add lemon, and a very little water. Cook five minutes. Stir in sugar, boil fast till it will set when tested.

Green Tomato Jam (with Apples)

Three pounds green tomatoes, 1lb. apples, ¼lb. preserved ginger, 4lb. sugar, ½ cup water. Cut up fruit and ginger, put in pan with water, and boil, stirring frequently, for about half an hour. Add sugar, stir till dissolved, and boil fast till it will set. If no preserved ginger, flavour with ginger essence to taste, after jam has finished boiling.

Green Tomato Pickle

Six pounds green tomatoes, 2lb. onions, 1lb. beans, 2lb. sugar, 1oz. whole-spice, 1oz. turmeric, ¼lb. salt, ½ cup flour, ¼lb. mustard, 2 quarts vinegar, 1oz. cloves, 1 teaspoon cayenne.

Cut up vegetables, sprinkle with the salt, stand all night. Strain off liquid, pour on vinegar, add spices (in bag), boil ½ hour. Mix mustard, flour and turmeric with extra vinegar, stir in and boil 5 minutes longer. Use screw top jars, or pickle bottles with good new corks, and there will be no shrinkage.

Green Tomato and Cucumber Pickles (Milford)

Cut up 2lb. green tomatoes (peeled), and 2lb. cucumbers and 2lb. onions. Pour over them a brine made of ½lb. salt and 2 quarts cold water, and leave overnight. Next day bring to boil, boil 5 minutes, then strain. Meanwhile bring to the boil 2 ordinary-sized bottles of vinegar. When boiling stir in a paste made by mixing 1½lb. sugar, 1 small cup flour, ¾ tablespoon turmeric, 1 teaspoon white pepper, 1 teaspoon mixed spice, ½ tablespoon curry powder, and 1 tablespoon mustard, with 1½ cups cold water. Stir this all into the boiling vinegar. When thickened, add the strained vegetables, stir well, and leave until cold. Do not cook any more. Bottle when cold and seal airtight. Do not let any metal top touch the pickle. A few beans may be cut up and added to this pickle if desired.

Green Tomato Pickle (with golden syrup)

One quart vinegar, 6lb. green tomatoes, 3lb. onions, ½ pint golden syrup, 2 tablespoons curry powder, 1 teaspoon spice, 1 teaspoon cayenne pepper, 2

tablespoons salt. Cut up tomatoes, sprinkle with salt, stand 6 hours. Strain, cover with vinegar, bring to the boil. Add onions, and all spices, and syrup. Simmer one hour and thicken with flour. Bottle hot.

Pickled Green Tomatoes Whole

Six pounds green tomatoes, 3 pints vinegar, 4 level breakfastcups brown sugar, 1 large tablespoon cloves and all-spice, 1 teaspoon cayenne. Choose even-sized tomatoes. Prick well with silver fork, sprinkle with salt, stand on large dish overnight. Next day drain through colander, and boil tomatoes with other ingredients till tender enough to probe with a straw. Bottle when cold, and screw down. Takes about 4 or 5 hours slow simmering.

Green Tomato Chutney

Cut up, small, sufficient green tomatoes to fill a one-gallon jar. Put in china bowl, sprinkle with about ½lb. common salt. Leave 24 hours. Wash in colander under water. Put in preserving pan with 3 pints vinegar, 3 cups sugar, 2 tablespoons (or less) of mustard, 2 tablespoons curry powder, or less to taste, 3 large apples cut up; and in a muslin bag 1 teaspoon whole spice, 1 tablespoon cloves, 1 tablespoon whole pepper. Boil well about 2 hours till chutney consistency.

Green Tomato Relish

Six pounds green tomatoes, 3lb. apples, 2 quarts vinegar, 3 tablespoons curry powder (or to taste), 3lb. onions, 3lb. sugar, 2 teaspoons white pepper, 4 heaped teaspoons flour, 2 heaped teaspoons dry mustard, 2 dessertspoons salt. Slice tomatoes, apples, and onions. Sprinkle with salt, and let stand overnight. Then boil for ½ hour with vinegar. When soft, mix other ingredients with little vinegar, pour in, and boil till it thickens.

FROM THE MAILBAG

Firm Butter in Hot Weather

Dear Aunt Daisy,

I heard you speak about keeping butter firm and fresh. Well, I have done this for 30 years. Get a big box and put about 6 inches of sand in the bottom; then stand on this a tin just to come to the top of the box. Fill in all sides with sand, and soak it with water once a week. Put your butter into the tin, shut the lid down, then cover with a sack well soaked in water. I have mine under the tank stand, where it gets all the afternoon sun; but the butter is always firm and fresh. I hope you can understand my writing, as I am doing this in bed in hospital. Wishing you bes of health.—Love from Jenny.

What a really strong Link in our Daisy Chain you are, Jenny. Even being sick in hospital does not keep you from helping. Thank you very much.

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