

## DON'T WASTE GREEN TOMATOES

AT the end of the season there are always quantities of green tomatoes which will not ripen properly. Although they may turn colour a little, they do not get the real flavour of the earlier ripe tomatoes. But there are ways of successfully using really green tomatoes. For example, they are very good fried with the breakfast bacon, or sliced, in stews. Or cut in halves and baked with the joint of meat, like potatoes. Then there are plenty of recipes for using them in jams and pickles.

### Green Tomato Chutney

Three pounds green tomatoes; 4 large apples; 2 small cucumbers; 3 large onions; 6oz. sultanas; ¾lb. brown sugar; 2 tablespoons mustard; 1½ teaspoons ground ginger; 1½ tablespoons salt; 4½ teacups vinegar. Slice and peel onions, apples, tomatoes. Peel and slice cucumbers. Put all together in a large pan. Bring to the boil. Simmer for 2 or 3 hours, or till soft. Stir frequently. Bottle and seal.

### Green Tomato and Lemon Jam

Six pounds green tomatoes; 3 lemons; 1½ cups water; 5lb. of sugar. Shred the lemons very finely, put them in the preserving pan and add the water. Simmer gently till the lemons are soft. Cut up the tomatoes, and cook them slowly in their own juice until pulped. Then add the lemons and the water. Boil briskly for 10 minutes. Add the warmed sugar, stir till dissolved, and boil quickly until a little sets when tested.

### Green Tomato and Apple Jam

Three pounds of green tomatoes; 1lb. of apples; ¼lb. of preserved ginger; a small cup of water; and 4lb. of sugar. Cut up the tomatoes, apples and ginger, and put into a pan with the water. Bring slowly to the boil, and boil for half an hour. Then add the warmed sugar, stir well until dissolved, bringing it slowly back to the boil. Then boil fast until it will set when tested. If you cannot get preserved ginger, add ginger essence when the jam is taken off the fire.

### Green Tomato Jam with Lemon Juice

Three pounds of green tomatoes; juice of 6 lemons; 4lb. of sugar; and ¼lb. of preserved ginger; shredded finely. Slice the tomatoes, add the lemon juice and ginger, and a very little water to prevent it from sticking. Boil for about half an hour till very soft. Add the sugar, and boil till it will set when tested, about ¾ of an hour.

### Uncooked Green Tomato Chow Chow

Six or seven medium-sized finely chopped green tomatoes; 3 cups of finely chopped cabbage; ½ cup of finely chopped onion; ½ cup of finely chopped green pepper; 1 tablespoon of celery seed; 1 cup of vinegar; ¼ cup of salt; 1 tablespoon of dry mustard; ½ cup of sugar; 2 tablespoons of horseradish. Sprinkle layers of tomatoes, cabbage, onion, and green pepper with salt; let

it stand overnight. In the morning, squeeze the vegetables dry. Add the other ingredients, pour into clean jars, and cover. Keep in a refrigerator or other cool place, and it should keep from 2 to 3 weeks. This is an American recipe, and being uncooked must be used fairly quickly.

### Green Tomato Pickles with Golden Syrup

Slice 6lb. of green tomatoes and sprinkle with salt. Let it stand for 12 hours, then strain. Bring to the boil 2 quarts of vinegar; add to it 1 pint of golden syrup; 1 teaspoon of salt; 2 large tablespoons of mustard; 2 tablespoons of curry powder. Add the drained tomatoes; 6 large cut-up onions, and a few chillies. Boil for at least half an hour, and thicken with flour.

*[If you want any special recipes, or have any household problems, send "Aunt Daisy" a stamped addressed envelope, and she will reply by mail.]*

## FROM THE MAILBAG

### Japonica Apples and Feijoas

Dear Aunt Daisy,

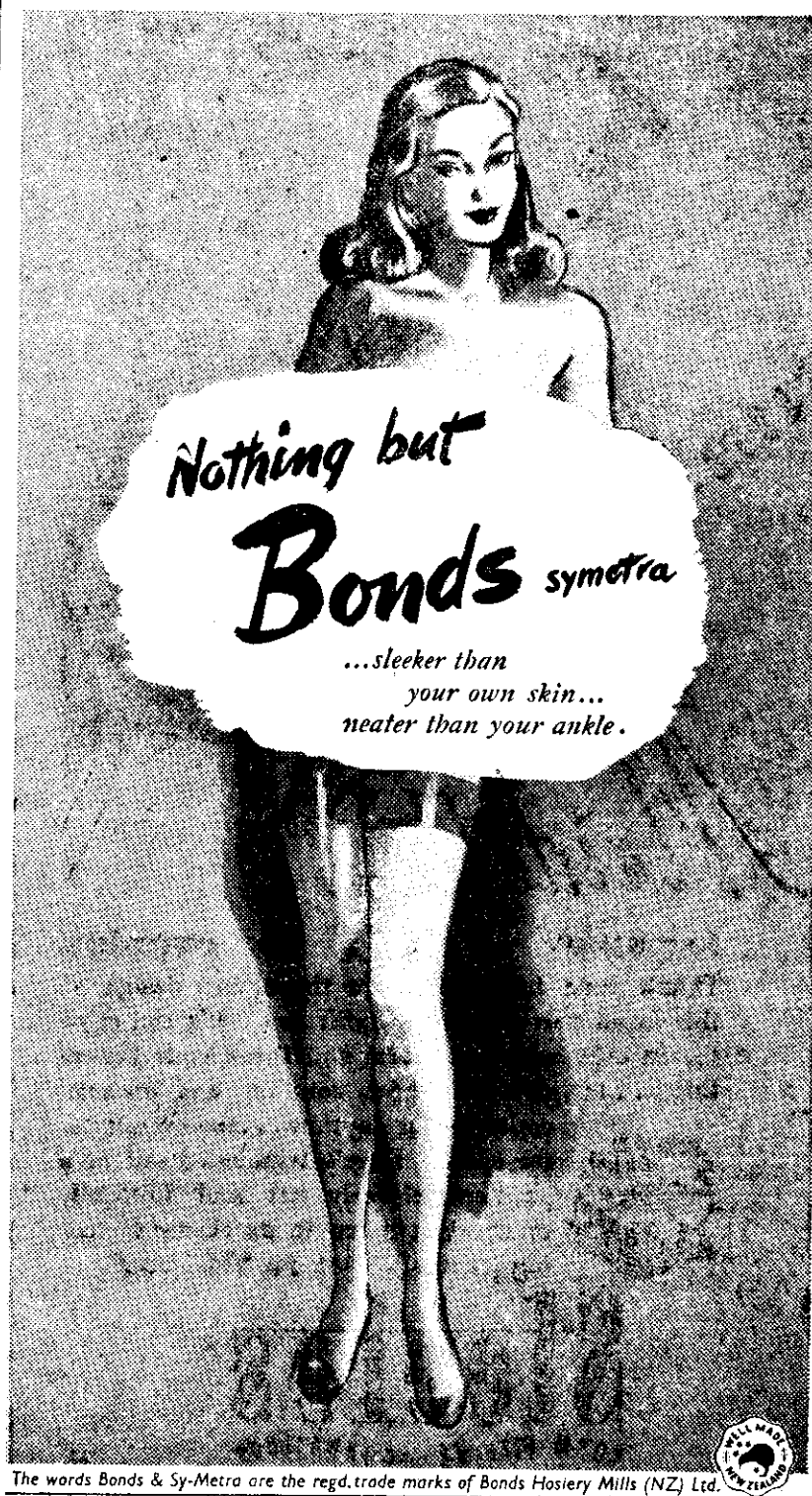
I have heard that japonica apples make very good jelly. Could you please tell me how to go about making some? Also, as we have a tree just laden with feijoas, can you tell me what to do with these? I shall be very grateful if you can help me. "Tauranga."

Make your japonica jelly just as you would make any other kind, adding lemon juice and, if you like, an equal quantity of cooking apples. I think it is really nicer with the apples. Say 2lb. each of japonicas and apples. Cut them up, just cover with water, and boil till soft. Strain overnight through a jelly bag. Next day, measure the juice, bring to the boil, and gradually add cup for cup of sugar, and stir till you are sure this is dissolved. Then boil fast till it will set when tested—probably about 20 minutes. Add the juice of 1 or 2 lemons after the sugar has dissolved.

Feijoas make a very delicately flavoured jelly. They are also delightful, sliced thinly, and added to fruit salad; or just mixed with sliced bananas. Another good idea is to decorate sponge cakes with thin slices of feijoas on a bed of mock cream.

They may also be bottled—just peel them thinly, leave them whole, and cook them in syrup flavoured with lemon juice. Here is a recipe for Melon and Feijoa Jam, originated by our good Link "Mrs. Nicotinus": Four pounds of feijoas, cut up with the skins on; 4lb. of melon; 6lb. of sugar; and 2 breakfast cups of water. Do not stand overnight. Just cut it all up and simmer with the water till cooked. Then add the sugar, stir till dissolved, and boil until it will set when tested. If the feijoas are not very ripe, you may need a half cup more water.

For feijoa and apple jelly use half as much apple as feijoa, and make in the usual way, adding lemon juice after the sugar has dissolved.



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