



TOMATOES ARE PLENTIFUL

TOMATOES are now cheap, and everybody is making the most of them—eating as many as possible raw, which is really the best way; and also preserving them in many different ways. Here are some suggestions which may be useful:

Tomato Juice

In America, where the people are what is called "food conscious" (meaning that they try to eat the right foods and in the proper proportion to supply everything necessary for perfect health), tomato juice is a regular part of the day's "intake" (so to speak). Though it is generally bought in tins, there are cities where it is delivered daily in bottles, like milk! It can be made simply at home—just slice up tomatoes, add a very little water, boil for ten minutes, and then strain. If to be consumed at once, just keep it in the refrigerator. If to keep, boil it up again after straining and fill hot sterilised bottles to overflowing, sealing down at once. Some folks add a little salt and sugar; and some prefer to put it straight into bottles after straining, and sterilise it for half an hour in a vessel of water, or in the oven, like bottles of fruit; afterwards overflowing with a little extra boiling juice, and screwing down at once.

Tomato Cocktail

Here is the standard recipe for this favourite:

To one quart of tomato juice, add a good teacup of orange juice, half a teacup of lemon juice, 2 tablespoons of sugar, salt to taste, and also a little Worcester sauce if liked, and as a variation. This cocktail really needs a refrigerator to chill it properly.

Cold Tomato Aperitif

This was sent to me by "Old Bachelor," New Lynn, whose sudden death a few months ago shocked all the Daisy Chain. He had been for years such a consistent "Link" and had sent us so many recipes and hints from his great store, for he had been quite a noted chef in his day. He was a Dane, who had travelled all over Europe collecting traditional recipes in many old villages; and his kindly humorous personality made him a favourite everywhere. Cut up 2 lbs. of ripe tomatoes with an onion (or if liked, a clove of garlic). Sprinkle with salt, and pour over it 1½ pints of boiling water. Set aside to infuse for a couple of hours; then pass it through a very fine sieve and flavour with pepper, salt, celery salt, sugar, lemon juice, and just 2 drops of essence of almond. Bottle and put on ice. A little hock may be added if desired. Serve as a cocktail with crushed ice. Should the mixture be too thick, add a little iced soda water. It is a most refreshing drink.

Cauliflower and Tomato Soup

This is another of the "Old Bachelor's" recipes:

One fairly large cauliflower is boiled in lightly salted water, and is then passed through a sieve. One pound of tomatoes and a large onion are cut up and simmered in butter until tender, after which they in turn are passed through the sieve.

Now the two purées are mixed together, and seasoned with salt and pepper, and a pinch of sugar. Two quarts of stock, or vegetable water, are stirred in, and the soup is kept boiling steadily without a lid, until a smooth velvety consistency is arrived at. It should be quite smooth, and the colour coral pink. Just before serving, add some cream. If you have no cream, a tin of condensed milk would do.

Mimosa Tomatoes

Select good looking tomatoes and cut off the tops. Scoop out the insides and mix with a couple of spoonfuls of mayonnaise. Add a few cooked green peas and a little grated cooked carrot. Fill the tomatoes with the mixture and replace the "lids," endeavouring to make them look as much like natural tomatoes as possible. Place on a lettuce leaf, and sprinkle over with a hard-boiled egg yolk pressed through a fine sieve. Dust lightly with curry powder, and serve iced if possible. Some additional mayonnaise may be served if wished.

Eggs in Tomatoes With Fish

This is a really good luncheon dish, and is also from the "Old Bachelor":

Select some nice large tomatoes. Skin them in the usual manner, and cut the tops off. Scoop out the insides, and sprinkle with a little salt and a little sugar. Put a dessertspoon of grated cheese in each, and place them in a baking dish in a hot oven for ten minutes. Then break an egg into each tomato, dot with butter, and return to the oven until the white has set. Serve them on well-buttered toast cut in rounds, and put a nice fish fricassee and slices of cucumber round.

Green Tomato and Bean Pickle

One pound of French beans, 3 lbs. of onions, 2 lbs. of green tomatoes, ¼ lb. of mustard, 1 lb. of brown sugar, ½ oz. of chillies; 1 oz. of allspice, 3d worth of turmeric or 1 tablespoon of curry powder, and 2 quarts of vinegar. Slice the vegetables, sprinkle over with salt (about half a pound); leave all night and drain well. Tie the spices in a bag and boil in the vinegar. Then add this to the vegetables, and boil until they are tender. Mix the mustard and the curry powder with a little of the vinegar which was kept back for the purpose. Stir it in, and if liked, add a little flour to thicken.

Sweet Picallili Pickle

This is sent by a Wellington "Link" who says she has been making it successfully for twenty years; it keeps beautifully and is a great favourite with men:

Two pounds of green tomatoes, 2lbs. of green beans; half a dozen small cucumbers, 2 cups of sugar, 4 table-spoons of mustard, 2 lbs. of onions, 1 medium cauliflower, 5 pints of vinegar, 1 cup of flour, and 1 tablespoon of turmeric. Wipe the vegetables and cut them up neatly. Save the cauliflower leaves; cut up the white parts and the stalks and put with the rest of the vegetables. Put all in a brine of 1 cup of salt to 4 cups of water, cover the vegetables, and leave for forty-eight

Devilled Steak

A porterhouse steak, about an inch thick, is best for this. Score both sides, squeeze the juice of a lemon well over each side, and place on a dish. Make the following "devil." Two tablespoons of brown sugar, one dessertspoon of any dark jam, one large dessertspoon of Worcester Sauce, 2 table-spoons of tomato sauce, 1 tea-spoon each of pepper and salt, and 2 tablespoons of vinegar. Mix all well together, and pour over the steak on the dish, pressing it well in, with a large spoon, each side of the steak. Soak for 2 hours, then grill, place on a very hot dish and put pieces of butter over it. Heat up any of the "devil" left on the dish, pour over the steak, and serve very hot. This is very popular with men!

hours. Bring to scalding point in the brine; strain carefully. Pour on four pints of the vinegar, and bring to the boil. In the meantime mix up the flour, sugar, and mustard with the remaining pint of vinegar, and add this. Cook for ten minutes more.

Special Tomato Sauce

Twelve pounds of tomatoes, 4 lbs. of white sugar, ½ lb. of salt, ¼ teaspoon of cayenne; in a muslin bag 2 ozs. of peppercorns, 1 oz. of cloves, and 1 oz. of whole spice; 5 large onions peeled and put in whole, and three pints of vinegar.

Put the tomatoes in boiling water for a minute or two to skin them, cut them into quarters, and put in the preserving pan. Put the spices in the bag, and all the ingredients in the pan. Boil for three hours and then lift out the onions and the bag of spices. The sauce may now be bottled. Then onions are beautiful to eat while hot, and make a good tea dish.

FROM THE MAIL BAG

Preserving Mushrooms

Dear Aunt Daisy,

Nobody has yet told you of my way of preserving mushrooms—which are simply lovely. Choose the small ones, no bigger than a penny. Sprinkle them with salt and leave till next day. Then put them on to cook, in their own juice, until there is no juice left. Place them in dry jars, and cover with cold spiced vinegar.—"Mangere."

Thank you indeed. How very nice to have good preserved mushrooms. The Americans use "canned mushrooms" so very much, making most delightful concoctions with them. Of course, they also cultivate them extensively in specially constructed dark cellars, and with proper soil, so that they can get fresh mushrooms all the year round, too.

Cleaning A Stained Sink

Dear Aunt Daisy,

I must tell the Daisy Chain about my good "sink-cleaner," which I recently made up, and which gives really excellent results. It is very similar to Javelle water, for it consists of a 1/6d tin of chloride of lime, and 2lb. of washing soda. Soak, or rather dissolve the chloride of lime in two gallons of warm water, stir till dissolved, add the soda, and let stand overnight. Then bottle the clear liquid, and cork well after it has been strained through an old cloth. This cleans baths, basins, etc., and is excellent for washing clothes (not silks or woollies), if used in the proportion of 1 breakfastcup to three buckets of water in the copper.

When making this up, do not stand whatever it is being made in, in the bath as I did, with disastrous results. I had spilt some in the bath, and next morning there was a nasty brown mark, which only came off after much hard work with a "pot mitt," soap, and a household cleanser.

I trust this will be of some use, as it really is excellent for stained sinks. Mine refused to respond to any other treatment, and is now nice and white. I don't let the mixture stand for long, but just put some on a cloth, and rub off practically straight away.—"Oriental Bay."

Emulsion Stains on Baby Clothes

Dear Aunt Daisy,

Could you possibly give me a remedy for removing "Kariol" stains from babies' garments, chiefly woollens and silks?

I find articles which can be boiled show a nasty stain after boiling, but that the sun appears to remove the stain in the drying process. However, one cannot treat woollen and silk garments like this.

(Continued on next page)