

(Continued from previous page)

the tomatoes, tie the spice in a muslin. Put all into the pan and boil 3 hours. Stir frequently. When cooked put through colander, and bottle. Cork down when cold. A great favourite.

### Mock Raspberry Jam With Tomatoes

Eight pounds of ripe tomatoes, 8 lbs. sugar, 4 lbs. minced apples, 1 tablespoon vinegar, 1/2 bottle of raspberry essence. Pour boiling water over the tomatoes, skin them, and then put them into a pan and boil to a pulp. Add the apples and vinegar and boil for half an hour, then add the sugar and boil till it will set. When cool add the essence, stir well, and bottle.

### Bottling Tomato Soup

To every 6 lbs. of ripe firm tomatoes allow 1 pint of water, 2 small onions, 1 tablespoon of salt, 1/2 teaspoon pepper, 1 tablespoon of sugar, 1/4 teaspoon of soda, and 3 teaspoons of cornflour. Put all except the soda and cornflour into a

### Honey Gems

For these Honey Gems so sweet,  
Take one egg, and well it beat;  
Two cupfuls of flour cast  
In a sieve, and turn it fast,  
As you whirr it ever louder,  
Add two teaspoons of baking powder.

Half a cup of sugar neat,  
With half a cup of butter beat;  
Half a cup of honey pour on,  
Flavour with vanilla or lemon.  
Keep straight on, and do not falter,  
Add one cupful of cold water.

Stir all these things well together,  
Until as light as any feather,  
Drop spoonfuls on to baking tin;  
Have oven hot, and pop them in.  
In ten minutes' time they will be done,  
And be delicious—every one.

pan. Boil gently till the tomatoes are pulped, strain and put the liquid back in the pan. Bring to the boil. Add the soda, then the cornflour mixed with a little cold water. Cook long enough for the cornflour to cook through. Bottle and make airtight as near to boiling point as possible.

### Tomato and Celery Sauce

Thirty ripe tomatoes, 3 large heads of celery, 4 large onions, 6 breakfast cups of vinegar, 1 lb. sugar, 4 tablespoons salt, 2 or 3 red peppers (chillies). Chop all the ingredients finely, add the vinegar, sugar and salt; boil till thick—about 2 hours.

### Tomato Sauce

Twelve pounds of tomatoes, 4 lbs. of white sugar, 1/2 lb. salt, 1/4 teaspoon cayenne, 5 large onions, peeled and put in whole, 3 pints of vinegar, and tied in a muslin bag. 2 ozs. peppercorns, 1 oz. cloves, and 1 oz. whole spice. Skin the tomatoes and cut into quarters in the preserving pan. Put all the spices in a muslin bag, and add with the other ingredients to the pan. Boil 3 hours, then lift the onions out and the bag of spice and bottle the sauce. The onions are beautiful to eat while hot and make a good tea dish. (From a lady in Kelburn).

## FROM THE MAIL BAG

### Without Screw Top Jars

Dear Aunt Daisy,

I have been very interested in your chats on Preserving Fruit without screw top jars. May I give you my experience? During the Great War I was a young mother, with a family of four little ones, learning by experience (and yes, tears as well) to be capable and thrifty, as I had not been domesticated before marriage. Screw top jars were very difficult to obtain, so I decided to try preserving my fruit in jars cut down from bottles. I covered the boiling hot fruit with one inch of unsalted mutton fat and then covered the jar at once with brown paper and flour paste. My first attempt was such a huge success that, except for the fact that I now use modern bottles, I still preserve all my fruit with this method. It eliminates all the worry of wondering if the jars are air tight, and also saves one's wrist. I moved from the North Island to the South Island just after a preserving season, and was dubious about bringing my preserves in these makeshift jars, but they all arrived in excellent condition.

I kept 3 jars for 5 years to test for keeping qualities, and they were as good as those used the first year. For many years I made over 300 lbs. of jam each season, and I have never had one jar go mildew. I cover all my jam boiling hot, and with brown paper and flour paste. It is easy, serviceable and economical. Here is a hint for those housewives who find their favourite jam all used first. At the jam-making season I make out a list, putting down, say, the date of each Saturday in the year. I leave 2 or 3 lines between the dates, and on these lines write the number of pots and kinds of jam that can be used for that week. As I take the jam into use it is crossed off the list. If, for instance, I make only 12 pots of a kind then that means one a month, and it is worked on to the list to be used at a week when the everyday kind is being used. See the idea, Aunt Daisy?

Lots of my young married friends are now trying out my idea, which has proved most satisfactory over a number of years. I always kept, say half a dozen

or more pots of special jams on the reserve list.

With best wishes for your continued success in your session.

—“Interested” (Papanui).

What an interesting letter. It certainly is a sure way of sealing your preserves—and so simple. I like the idea of making out a “budget” of the jams, and it certainly ensures that there is at least some of your favourite jam left for special occasions.

### Preserving Beans in Salt

Dear Aunt Daisy,

I would like to reassure any people who may hesitate about preserving their runner beans by the old-fashioned method of putting them down in jars just raw, with layers of salt. I have always preserved beans this way—just strong and cut up the beans as usual and put alternate layers of beans and salt, about half an inch of salt then a couple of inches of beans. There is no need to make them airtight—just put a saucer or plate over the top of the jar and a weight on that to keep it down. Always have the top layer of salt, and the brine which forms both preserves and also keeps out

the air. Never use iodised salt for this purpose, just plain kitchen salt or dairy salt. You need not do a whole big jar at once, but add to it as you get new fresh beans. Wash them well under a running tap before using them in the winter.

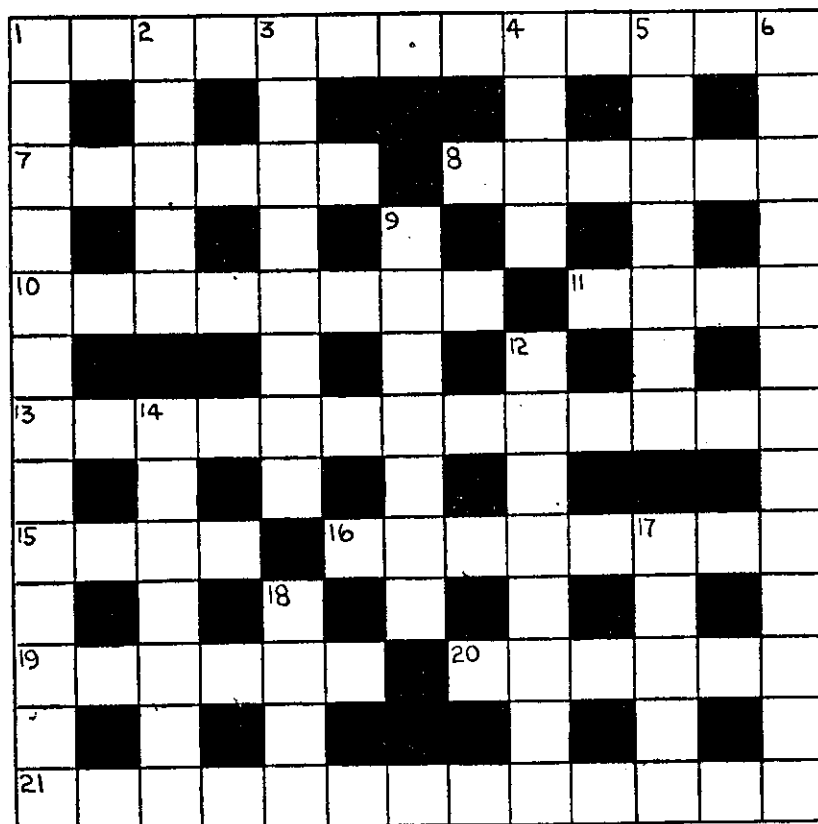
You gave a new recipe for this purpose last year which I used with even better results than usual. The beans I used were all scarlet runners, and people could hardly believe they were not eating fresh ones, they were so perfect. The recipe was 2 1/2 lbs. of beans, 1 lb. of salt, and 1/2 lb. of sugar. Cut up the beans and put into a bowl. Mix the sugar and salt well and sprinkle over the beans. Leave overnight. Next day pack in jars, and pour over brine which formed, covering them well. Keep in a cool place. Wash and cook as usual. I preserved one large stone jar full besides a dozen and a-half of the half-gallon jars, and had no failures.

Wishing you every success in your great work.—Mrs. D (New Plymouth).

That letter will inspire many housekeepers to preserve scarlet runners by this easy method, and it is very good of you to write.

## The Listener Crossword (No. 49)

(Constructed by R.W.C.)



### Clues Across

- Then Mary's chum turned round to show an autumn flower.
- Colourful form of a moron.
- To live on the smell of this is carrying dieting to an extreme.
- Are you averse to lace, girl?
- Just the place for Water Polo.
- No, Miss, I simmer in order to give the general effect without detail.
- Police spy.
- Learn cue (anag.)
- One of the most telling epithets for Hitler was Mr. Churchill's "that ———" (two words each three letters).
- Latin tongue.
- Twice ten mangles cause complications.

### Clues Down

- Cain and Abel with no mop become sociable.
- Truly this is a popular test for sobriety.
- Chastises with sure cogs.
- Keep it on to keep cool.
- Father of Wireless Telegraphy.
- I came along with Sam—we have a vastly exaggerated sense of our own importance.
- In this church I become a clergyman.
- Sausage poisoning—must boil for this.
- Jewellers' name for olive—coloured chrysolite.
- These marbles aren't the kind little boys play with—you'll find this in 6 down.
- Can you give the name of the first fratricide? I can!

## THE LISTENER CROSSWORD (Answer to No. 48)

