



## TOMATOES IN JAMS, PICKLES AND PRESERVES

**L**ONG after tomatoes are out of season, we may still enjoy them in the many preserves which we have stored away. Perhaps some of these suggestions may be new to you.

### Tomato Ketchup

A very useful recipe this one, such a help in making savoury winter dishes. It takes only a little sugar, too—a quarter of a pound to 4 lbs. of tomatoes. Here it is. Four pounds of ripe tomatoes, ½ pint vinegar, ½ lb. onions, ¼ lb. granulated sugar, 1 dessertspoon salt, ¼ teaspoon white pepper, few grains cayenne, 1 teaspoon each of cloves and whole allspice. Peel and chop the onions finely, slice the tomatoes, put into a saucepan with the vinegar, and simmer till soft. Then rub through a coarse sieve. Return to the preserving pan, add the spices tied in muslin, and the other ingredients, and boil gently for half an hour. When cool, remove the spices, squeezing the little muslin bag, to get out the moisture. Turn the ketchup into warm, dry jars, and seal when cold.

### Tomato Pickle

Be sure that the tomatoes are firm and hard, though ripe. Use small ones. Wipe them, remove the stalks, put them into clean dry jars, and sprinkle with a

## Do You Know Anyone Suffering With Rheumatism?

*If you do, they will be eternally grateful if you put them on to McCormack's Rheumatic Cure.*

*It is indeed a pity that all Rheumatic sufferers could not read some of the letters of thanks being received daily from people who have been cured by this wonderful new remedy.*

*Realising that such claims are being made on behalf of other remedies, Mr. McCormack, to prove the genuineness of his remedy, invites people to write to him for the names and addresses of some of those who have been cured and have offered to advise anyone suffering from Rheumatism about the success of this treatment.*

*No case, apparently, is too hopeless—so write to Mr. McCormack, Box 462A, Christchurch, for the addresses of some of the people he has benefited, or if you want to take the cure right away, send £1 for one month's treatment.*

little salt—about half a teaspoonful to each quart jar. Boil up your vinegar for five minutes with whole mixed spices—a dessertspoonful to a quart of vinegar. Pour the vinegar over the tomatoes, while very hot. Do not have too many tomatoes in the jar, for they must be well covered with the vinegar. Cover loosely with a saucer till cold, then seal down airtight.

### Tomato Pulp

Cut up some ripe tomatoes, and for 2 lbs. of tomatoes allow 2 cloves, a small piece of whole ginger, and 2 peppercorns, tied in muslin. Cook gently all together, until quite soft, then remove the spices and rub the tomatoes through a sieve. Put the pulp back in the pan and boil for quarter of an hour. Pour boiling hot into hot jars, and seal immediately.

### Tomato Sauce with Peaches

Six pounds of tomatoes (uneven ones will do), 1 lb. onions, ½ lb. raisins, 1 lb. peaches, about a teaspoon cayenne, 1 quart of vinegar, about 2 tablespoons salt, or a little less, to taste, 5 tablespoons pickling spices, and 1 lb. light brown sugar.

Tie the spices into muslin. Peel and cut up the onions and peaches, place all the ingredients into a saucepan. Bring slowly to the boil, and boil till the fruit is quite soft and pulpy. Stir often. It will need about 1 to 1½ hours boiling. Then pass through a fine sieve. Bring back to the boil, and pour into hot jars, sealing immediately.

### Tomato Sauce with Honey

Eight pounds of tomatoes, 2 lbs. black honey, 1 lb. large onions, 2 tablespoons salt, 1 teaspoon ground cloves, and 1 teaspoon cayenne pepper. Cut up the tomatoes and onions, cover with vinegar add the spices, and boil three hours. Strain, re-boil, and bottle immediately. Should not ferment.

### Tomato Chutney with Honey

Four pounds of tomatoes, 2 lbs. of sultanas, 1 lb. of dates, 1 lb. of apples, 1 large onion, 1 lb. honey, ½ teaspoon ground cloves, 1 tablespoon salt, or less to taste, juice of 2 lemons, and ½ cup vinegar. Peel and cut up the tomatoes, apples and onion. Put all together, and boil 2 hours.

### Bottling Tomatoes

Boil together for about ten minutes. 1 quart of water. 1 tablespoon of vinegar, and 1 dessertspoon salt. Put in the tomatoes and cook until just tender, or until the skin starts to break. Fill up sterilised bottles with the tomatoes, and the boil-

ing liquid, and make airtight. An excellent recipe.

### Tomato Sauce with Lemon Juice

Ten pounds of tomatoes, ¼ lb. salt, juice of 6 lemons, 3 onions, not quite 1 lb. of sugar, ½ oz. whole cloves, 1 oz. allspice, and 1 lb. apples. Cut up the tomatoes and apples, without peeling. Peel the onions and cut into blocks, and add the other ingredients. Boil 2 hours. Rub through a fine sieve. Put back on the stove and boil up again. Then put into sterilised bottles, and cork tightly. Keeps well.

### Green Tomato Relish

Three pounds of green tomatoes, 1 quart of vinegar, 1½ lbs. onions, 1 teaspoon white pepper, 1 heaped teaspoon dry mustard, 1½ lbs. apples, 1½ tablespoons curry powder, or to taste, 1½ lbs. sugar, 2 heaped teaspoons flour, and 1 dessertspoon of salt. Slice the tomatoes, apples and onions. Sprinkle with salt, and let stand overnight. Then boil for half an hour, with the vinegar. When they are soft have the other ingredients mixed with a little cold vinegar and pour in. Boil till it thickens.

### Green Tomato Pickle

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

Cut up tomatoes and put on salt, and stand about 6 hours. Strain, cover with vinegar, bring to the boil. Add the onions (not previously salted), and all the spices and the syrup. Simmer one hour, and thicken with flour. Bottle while hot. Half quantities may be used.

### Tomato Jam

Four pounds ripe tomatoes, 3 lemons. 6 lbs. sugar. Wipe the tomatoes and skin them, by dipping them into boiling water. Cut in thick slices, put in a deep basin, and cover with four pounds of the sugar. Let it stand overnight. Next morning put the juice in a preserving pan, with the strained juice of the 3 lemons, and the other 2 lbs. of sugar. Malt the sugar, add the pulp, and boil very quickly till it is thick on a spoon. Bottle, and cover when cold. This recipe comes from Glasgow.

### Green Tomato Jam (with Apples)

Three pounds of green tomatoes, 1 lb. apples, ¼ lb. preserved ginger, 4 lbs. sugar, and 1 teacup of water. Cut up the fruit and the ginger, and put in pan with the water, and boil, stirring frequently, for half an hour. Then add the sugar, and boil till it will set.

### Green Tomato Jam (with Lemon Juice)

Three pounds of tomatoes, 4 lbs. of sugar, the juice of 6 lemons, and ¼ lb.

shredded ginger. Slice the tomatoes, add the lemon juice and ginger, and a very little water to prevent sticking, and boil about half an hour till very soft. Add sugar and boil till it will set when tested—about ¾-hour.

### Green Tomato Marmalade

Six pounds of green tomatoes, 3 lemons, 2½ cups water, 5 lbs. best sugar, and about ½ lb. preserved ginger. Boil the sliced lemons in sufficient water to cover well (take this water from the measured 2½ cups). Boil until soft. Then cook the cut tomatoes in the remainder of the water until tender, add the cooked lemons, and boil 10 minutes. Add the cut up ginger and sugar, and boil till it sets when tested.

## FROM THE MAIL BAG

### Dandelion Beer

Dear Aunt Daisy,

Could you please, or some member of your Daisy Chain, give me the recipe of Dandelion Beer? It is a lovely drink for the summer months. My mother used to make it some years ago. We just gathered the roots of the ordinary dandelion, washed them thoroughly, and boiled them with hops or yeast, and maybe something else, in a kerosene tin full of water. Later this was bottled and corks made secure. Could you please reply in *The Listener* as I am not always able to hear your session, which I enjoy and find very helpful. Wishing you every success.

—“Interested.”

*Here is a very old recipe for Dandelion Beer: One pound of dandelion roots, leaves, and all, whole, not cut up, and not bruised; 2 oz. of bruised root ginger; 2 lemons; 2 oz. of cream of tartar; 2 lbs. of brown sugar; 1 oz. of yeast; a piece of toast; and 2 gallons of water. Put the water into a big pan, then the freshly gathered dandelion roots, etc., and the bruised ginger. Boil for ten minutes. Pour the liquid over the sugar and cream of tartar, and the cut up lemons, in a big earthenware pot. When nearly cold, put in the yeast on a piece of toast. Leave for twelve hours. Then strain it carefully, and it may be bottled in three days. After a week, it is ready for use.*

*And here is another old recipe, slightly different; for Dandelion Wine. Three quarts of dandelion flowers; 1 gallon of water; 3 lbs. of sugar; the rind and juice of 2 lemons, and 1 orange; 1 oz. of yeast, and 1 lb. of raisins. The flowers must be freshly gathered, picked off their stalks, and put into a large bowl. Bring the water*

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