

1954

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

Matchless gives more for '54...

... more beauty, more value
... and wonderful comfort in
wearing and walking. Make a
date to see the newest Match-
less modes.

Individually and skilfully
fitted the modern way by
your "Matchless" Stockist.

Matchless

MEASURED FITTINGS

That fraction of an inch



means more comfort per foot.

Why Pay More?

Because 70% of N.Z. women use Hansell's Essences, huge quantities have to be made to meet this demand. This keeps manufacturing costs down hence the low prices to you.

HANSELL'S CLOUDY ESSENCES

Hansell Laboratories Ltd., Masterton.
The Essence Specialists of New Zealand.

1-OZ. BOTTLE 1/-
4-OZ. BOTTLE 3/-

Ask Aunt Daisy

Tomatoes—or Love Apples



I'M told that in sunny Provence the tomato is called *pomme d'amour* (Love Apple). It has even been said that this was the kind of apple with which Adam tempted Eve! At any rate, tomatoes are no longer an "acquired taste" as they were 50 years ago, but are almost universally popular and grown in almost every garden. Everybody knows dozens of ways of using fresh tomatoes—in salads, fried, grilled, stuffed and baked, in omelettes and in egg dishes, and in soup. They have no rival. They are also easy to bottle and to make into sauce, ketchup and chutney.

with its own book of directions, which advocates the re-sterilising (after 24 hours to 48 hours) of tomatoes, peas and beans.

Whole and Firm

To keep tomatoes whole and firm, for winter use in sandwiches and salads, make a solution of 2¼ oz. calcium chloride in one pint of water, and use a teaspoon of that solution to every quart jar instead of salt when covering with water before processing in water-bath.

Tomato Juice

In this recipe you make both tomato juice and puree in one operation. Select firm but ripe tomatoes, cut into halves or pieces, season with salt and pepper, or not, as desired, and place in shallow pans in a moderate oven: cook till very soft and pulpy. Then place a piece of

PICKLED CAPERS (Or Nasturtium Seeds)

1. Spread the seeds in the sun for 2 or 3 days to dry. Put in jars, sprinkle with a little salt. Fill up jars with boiled, spiced vinegar and seal when cold. Leave 2 months before using.

2. Put green seeds in salt and water for 2 days, then in cold fresh water for one day. Pack into jars, cover with boiling vinegar seasoned with mace, peppercorns and sugar. Cork.

Bottling Tomatoes

The tomatoes must be sound and firm—without cracks or blemishes. They may be done in the oven or in a water-bath. Always allow longer sterilising time for tomatoes and pears than for other fruits. Tomatoes may be pricked with a darning needle to minimise bursting.

In Oven

Pack even-sized tomatoes in jars. Cover loosely with a tin lid or patty pan, and put on low shelf. Cook on regulo 1 or 250 degrees for about 1¼ hours, till skin is wrinkled but not burst. If shrunken down in jars, fill up from one of them and return to oven for a few minutes. Then take out one at a time, overflow with boiling water (which may be slightly salted and sweetened, in the proportion of a teaspoon each of sugar and salt to a quart), and seal each one immediately. Stand on wooden surface and not in a draught.

In Water-bath

Remove skins by dipping in boiling water, then cold water. Pack raw; leave ½ inch head room; add a teaspoon of salt to each quart jar, cover with hot water; seal, lower into hot water-bath carefully, bring back to boil quickly and sterilise for 45 minutes, counting from the time the water boiled again.

Easy Water-bath Way

Fill jars to ½ inch from top with tomatoes, cover with boiled and cooled water, put on the seal you prefer, and place in steriliser of cold water. Bring slowly to boiling point, taking 1½ hours to do so. Keep at simmering point for 30 minutes, then remove jars and stand out of draught on a wooden surface. A teaspoon each of salt and sugar may be put into each quart jar before adding the water.

Tomato Puree

It is wise to use 1 lb. jars for this, so that all is used at once. To 4 lb. tomatoes allow 2 teaspoons salt and a few peppercorns, an onion and a stick of celery—both cut up may either be added now or when the puree is being used later. Wash the tomatoes, cut up, and put in pan with only about a tablespoon of water to prevent sticking. Cook till soft and reduced to about half original bulk; then rub through coarse strainer. Return to saucepan, bring back to boiling point, and fill at once into hot, sterilised jars or bottles, sealing each one immediately. It is safest to place the jars at once in a waiting hot water-bath, and process at boiling point for 10 minutes.

Safe and Sure

A well-known bottling outfit from Australia, on the market here, is sold

butter muslin over a colander or sieve, pour in the tomatoes and allow the liquid to drain into a basin. Season this juice to taste, bring to the boil for a few minutes, pour into hot sterilised bottles to overflowing point and seal immediately. Tip the left-over pulp into a sieve and rub it through with a wooden spoon, leaving only the skin and seeds. Then bring this pulp slowly to the boil, allow to boil for 5 or 6 minutes, fill into heated sterilised jars and seal each one immediately as it is filled.

Tomato Cocktail

Three cups tomato-juice, juice of a large lemon, a little finely-grated rind, 2 teaspoons sugar, pinch of cayenne, 1 dessertspoon Worcester sauce if liked. Allow to stand for half an hour. Chill thoroughly, shake well, and strain. Orange juice may be substituted for lemon, or a little of both used.

Stuffings for Tomatoes

Here is a substantial stuffing. Cut a thickish slice off stem end, and scoop out nearly all the pulp. Season the inside with pepper and salt to taste. Mix the scooped out pulp with finely-chopped chives or spring onions, celery (a very nice addition), parsley and mint, all bound together with a little of your favourite mayonnaise. Pile plenty of this into each tomato, and then place cross-wise on top 4 strips of cheese, or sardines, or a hard-boiled egg cut into 4 longways. Stand each filled tomato in a crisp lettuce leaf (or two) and surround with slices of cucumber and cold new potato. Serve with mayonnaise.

Cut off top of tomato as in previous recipe, scoop out half the pulp. Dust the inside with pepper and salt to taste and