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**Chef's
Magic**



If you think about it for a moment you'll agree that the only thing that makes food enjoyable is flavour. Without flavour you couldn't tell lamb from pork, or steak pie from fish.

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ASK AUNT DAISY

Don't Waste Green Tomatoes

PERHAPS there won't be many green tomatoes this year, as we have had such a fine hot summer. Nevertheless, for those garden lovers who do have some, and for those who pick some of them while green, anyhow, in order to make special pickles, here are some suggestions. Sometimes green tomatoes will ripen at cool room temperature spread out on shelves in a pantry, or lined up on a window-sill. But if they are very immature and don't colour soon, they will rot, and so it is better not to leave them too long. When I was in Washington I learned from the Department of Agriculture that green tomatoes are delicious cooked by some of the red tomato recipes. For example:

Broiled or Baked

Wash them and cut in halves across, place cut-side up in a baking dish, brush with a little melted butter or bacon-fat, sprinkle with pepper and salt, and sugar to taste, and put under hot grill, or into moderate oven (375 degrees) until cooked and tender, about ½ hour. If using grill, have the tomatoes about 2½ inches from the flame, to cook properly. During the last few minutes they may be sprinkled with fine breadcrumbs, grated cheese, or wheat-flakes. The sprinkling of sugar is a good tip.

Scalloped with Green Peppers

Green peppers are good included in this dish. Chop up green tomatoes to make 4 cupfuls, and combine with ¼ cup minced onion, 2 tablespoons minced green peppers (if desired), 1 teaspoon salt, a shake of pepper, and a tablespoon of sugar. Place in a baking dish a good layer of this mixture, then a layer of soft breadcrumbs, dotted with a little butter or fat (bacon fat is nice). Repeat the layers till all is used up, finishing with crumbs, dot over with more fat and bake in a moderate oven (375 degrees) for 30 to 45 minutes. For the last 10 minutes ½ cup grated cheese may be sprinkled over the top.

For Breakfast and Dinner

Slice thickly, and fry with the breakfast bacon. Some people flour them lightly first. They are very good halved crosswise and baked with a roast joint of meat, like potatoes. Just sprinkle lightly with sugar, salt and pepper. Green tomatoes cut in thick slices and added to a beef or mutton stew give a new and good flavour.

Green Tomato Marmalade

Six pounds green tomatoes, 6 lemons, minced, skins and all, 6 lb. sugar. Slice tomatoes, add lemons and a very little water. Cook till tender and soft. Stir in sugar, boil fast till will set when tested.

Green Tomato Jam

Three pounds tomatoes, 4 lb. sugar, juice 6 lemons, ¼ lb. preserved ginger (shredded). Slice tomatoes, add lemon juice and ginger, and very little water to prevent sticking. Boil ½ hour till soft, add sugar, and boil till it will set when tested, about ¾ hour.

Green Tomato and Ginger

Six pounds green tomatoes, 2 lb. apples, ½ lb. preserved ginger, 8 lb.

sugar, 1 cup water. Cut up fruit and ginger, put in pan with water, and boil, stirring frequently, for about ½ an hour. Add sugar, stir till dissolved, and boil till jam will set.



Green Tomato Chutney

Three pounds green tomatoes, 2 small cucumbers, 4 large apples, 3 large onions, 6 oz. sultanas, 1 lb. brown sugar, 2 tablespoons mustard, 1½ teaspoons ground ginger, ½ level teaspoon cayenne, or to taste, 1½ tablespoons salt, little more than 1 pint vinegar. Peel, slice and cut all vegetables. Put all together in pan, and gradually bring to the boil. Simmer 2-3 hours. Stir often, seal in jars.

Green Tomato Pickle

One quart vinegar, 6 lb. green tomatoes, 3 lb. onions, ½ pint golden syrup, 2 tablespoons curry powder, 1 teaspoon spice, 1 teaspoon cayenne pepper, 2 tablespoons salt. Cut up tomatoes, sprinkle with salt, stand 6 hours. Strain, cover with vinegar, bring to the boil. Add cut up onions, and all spices and syrup. Simmer 1 hour and thicken with flour. Bottle hot.

Green Tomato Mustard Pickle

Four cups each cut-up green tomatoes, cucumbers and small onions, and 1 large cauliflower broken into sprigs. Put all in usual brine and let stand 24 hours. Then heat through and strain. Mix together 1 cup flour, 4 to 6 tablespoons mustard to taste, 1½ tablespoons turmeric, ½ teaspoon cayenne, sufficient vinegar to make a smooth paste. Add a cup or more of sugar and mix with sufficient spiced vinegar to make 2 quarts. Boil till this thickens, add the strained vegetables, and heat thoroughly. Bottle and cork tightly.

Green Tomato Relish

Six pounds green tomatoes, 3 lb. apples, 2 quarts vinegar, 3 tablespoons curry powder or to taste, 3 lb. onions, 3 lb. sugar, 2 teaspoons white pepper, 4 heaped teaspoons flour, 2 heaped teaspoons dry mustard, 2 dessertspoons salt. Slice tomatoes, apples and onions. Sprinkle with salt, and let stand overnight. Strain. Then boil for ½ hour with vinegar. When soft, mix other ingredients with little vinegar, pour in and boil till it thickens.

FROM THE MAILBAG

To Clean the Iron

Dear Aunt Daisy,

I hope this will help the reader who was enquiring how to clean her iron. Place a handful of common salt on a clean piece of white paper. Heat the iron and then rub well into the salt. This also removes starch which sometimes sticks to the iron.

"Beckenham."

Preserving Grapes

Dear Aunt Daisy,

I heard you talking about preserving grapes, and would like to tell you how I do mine. Take all fruit off stalks and pack in clean jars. Stand jars in a warm oven and slowly increase heat until about 350 degrees. Cook until they change colour, then remove from oven, and re-fill jars, making two full ones out of three (when they cook they sink

N.Z. LISTENER, MAY 14, 1954.

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