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TILES



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W.52

ASK AUNT DAISY

Tomato Sauce, Chutney

IN New Zealand tomato sauce is probably the most frequently demanded of all bottled sauces, and it is generally found on the tables of restaurants and hotels as a matter of course, like pepper and salt. Years ago, it was customary always to have "cruets," which held pepper, salt and vinegar. The cruet has given place to small and often prettily-shaped salt and pepper holders; and vinegar is replaced by tomato sauce, a much nicer condiment for common use. Nearly everyone has a favourite recipe, too, for making it. Here are some from the Daisy Chain.

Hutt Valley Sauce

This one uses acetic acid from the chemist, instead of vinegar, and a little garlic, which is important. One pound onions, 10 lb. tomatoes, ¼ lb. salt, 1 oz. garlic, 8 medium apples, 1 oz. cloves, 2 lb. sugar, 1 oz. allspice, 2 oz. acetic acid. Boil fruit, garlic and salt 1 hour. Put through sieve. Boil again, adding sugar and spices (in bag) for 1 hour. Add acetic acid 10 minutes before bottling. Cork tightly while hot.

Sauce (with Golden Syrup)

This was concocted when sugar was scarce and became a favourite for any time: 12 lb. tomatoes, 2 lb. apples, 1 lb. onions, 2¼ lb. golden syrup, 2 oz. salt, 2 oz. allspice, ¼ oz. chillies, mace and cloves, 1 quart vinegar. Prepare all and boil 3 hours. Strain and bottle as usual.

Tomato Catsup (No Spice)

Cut up 12 lb. ripe tomatoes and 6 medium onions; sprinkle with ½ cup salt and leave all night. Next day boil till soft and put through sieve. Bring to boil again with a teaspoon cayenne pepper, 3 cups sugar and 2½ cups vinegar. Boil about 1½ hours. Thicken with about 3 tablespoons cornflour mixed with a little of the cooled mixture. Boil another 3 or 4 minutes, bottle and seal.

Tomato Relish (Quick)

Another original recipe, which need be boiled only 1½ hours: Take 12 medium tomatoes and 6 medium onions and cut up. Put in pan. Add 1 lb. sugar, 1 pint vinegar, 1 tablespoon salt, ½ tablespoon mustard, ½ tablespoon curry powder. Boil 1 hour, then thicken with 3 tablespoons flour. Cool and bottle.

Tomato and Peach Chutney

Four pounds peaches, 2 lb. tomatoes, 1 tablespoon salt, ½ teaspoon cayenne pepper, 2 lb. apples, 2 tablespoons peppercorns, 2 lb. onions, 1 teaspoon cloves, 2 lb. brown sugar, 1 large bottle vinegar. Tie peppercorns and cloves in small bag. Peel fruit and cut up small. Boil all together for about 2 hours, or till well pulped. This is not a hot chutney, so more cayenne may be added to taste.

Tomato Sauce (With Lemon Juice)

Ten pounds tomatoes, 1 lb. apples, 3 onions, juice 5 or 6 lemons, ¼ lb. salt, ¾ lb. white sugar, ¾ oz. whole cloves, 1 oz. allspice. Cut tomatoes and apples in pieces without peeling. Peel onions and cut into cubes, and add other ingredients. Boil 2 hours. Rub through fine sieve. Put on stove and boil up again. Then put into sterilised bottles, and cork tightly.

Red Tomato Chutney

Three onions, 14 oz. light brown sugar, 2 dozen large ripe tomatoes, 2 oz.



preserved ginger chopped finely, 6 good-sized tart apples, 6 oz. raisins cut fine, 3 large lemons skinned and cut up, 3 oz. salt, or to taste, 1 oz. garlic, 2½ pints vinegar. Slice tomatoes, sprinkle with salt, leave all night to drain. Add apples, onion, grated rind of 1 lemon, and vinegar. Boil till tender, put through colander. Add remaining ingredients. Boil 3 or 4 hours.

Tomato Relish (With Chillies)

Two pound tomatoes, 4 large onions, salt, 1 pint vinegar, 2 cups sugar, 1 tablespoon curry powder, 1½ teaspoons mustard, 20 small chillies, 2 tablespoons flour. Cut up onions and tomatoes in

MOCK RASPBERRY (OR STRAWBERRY) JAM

This recipe is extremely popular and very delicious. Four pounds of tomatoes, 3 lb. sugar, juice of a lemon, ½ bottle raspberry or strawberry essence. Skin tomatoes and cut up fairly fine; add sugar and lemon juice, and boil gently for just about 2 hours. Then stir in essence. Do not boil after essence is added, or flavour is lost. Test for setting.

slices, sprinkle with salt, leave overnight. Drain next day, boil onions and tomatoes in vinegar for 10 minutes, add sugar and chillies, then other ingredients mixed to a paste with a little cold vinegar, boil for 1½ hours. Bottle while hot.

Tomato Relish (With Ginger)

Six pounds tomatoes, 2 large onions, 2 oz. bruised ginger or 1 oz. ground ginger, 1 cup treacle, 1 oz. cloves, ½ teaspoon cayenne, 1 quart vinegar, and an extra one-third cup vinegar. Scald, peel and slice tomatoes and onions. Put in layers in bowl. Sprinkle with salt, and leave overnight. Next day drain, add other ingredients, and cook 20 to 30 minutes. Let get cold before bottling.

Tomato Sauce (With Honey)

Eight pounds tomatoes, 2 lb. honey, 1 lb. large onions, 2 tablespoons salt, 1 teaspoon ground cloves, 1 teaspoon cayenne pepper. Cover with vinegar and boil for 3 hours. Should not ferment.

Tomato and Date Chutney

Six pounds ripe tomatoes, 3 lb. dates, ½ lb. onions, ½ lb. preserved ginger, 1 lb. brown sugar, 2 oz. salt, ½ oz. cayenne pepper, ½ oz. garlic, 5 pints vinegar. Skin and slice tomatoes, stone and chop dates, cut onions and ginger finely and boil all together gently for 4 hours.

Auckland Relish (Good)

Twelve large tomatoes (ripe), 4 large onions, 1½ tablespoons mustard, 1 tablespoon curry powder, 14 chillies, a good pinch of cayenne pepper, 1 lb. sugar (nearly), vinegar to cover (about a quart). Cut up tomatoes and onions; sprinkle with salt and leave all night, then drain. Boil vinegar with mustard, curry, chillies, sugar and cayenne for 2 or 3 minutes. Then add tomatoes and onions and boil approximately ½ hour. Put into jars and seal.

N.Z. LISTENER, MARCH 4, 1955.