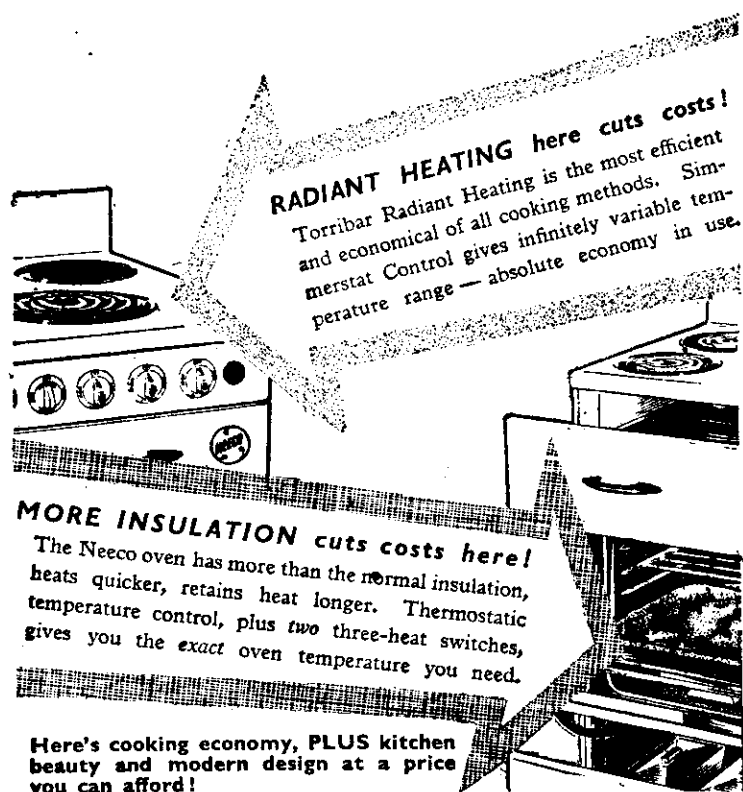


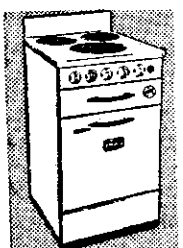
# Cooking costs less on a **NEECO** range



**RADIANT HEATING** here cuts costs!  
Torribar Radiant Heating is the most efficient and economical of all cooking methods. Simmerstat Control gives infinitely variable temperature range—absolute economy in use.

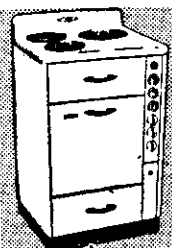
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The Neeco oven has more than the normal insulation, heats quicker, retains heat longer. Thermostatic temperature control, plus two three-heat switches, gives you the exact oven temperature you need.

Here's cooking economy, PLUS kitchen beauty and modern design at a price you can afford!



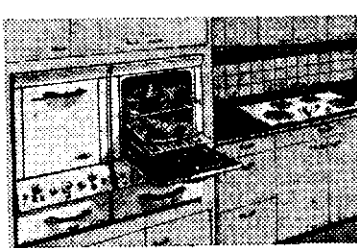
**NEECO CONSORT**

The popular priced, family sized range that's tops in public favour. Features include easy cleaning, Summerstat control.



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The only N.Z. made range with plug-in elements and radiant heating, too. Both pioneered by Neeco. Extra large cooking top.



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The range that's built in to your kitchen. Separate fully automatic oven for eye-level cooking. Separate cooking top that lines up with your kitchen bench. Pre-set timer, thermostatic control, etc.

## NEECO ELECTRIC RANGES

Manufactured by

**THE NATIONAL NEECO ELECTRICAL**  
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## ASK AUNT DAISY

# Tomatoes in Preserves

BESIDES the almost unlimited uses for tomatoes in salads and savoury dishes, both hot and cold, there are also their many uses in preserves and pickles and chutneys. Fresh and original recipes for these are often sent in by Links in our Daisy Chain, so if you have an inspiration in this direction, do let us have it.



### Thick Tomato Sauce

This one is from a housewife in Lower Hutt. It uses garlic to ensure its special "keeping" quality and acetic acid instead of vinegar. 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 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.

### Tomato Relish

This is a "quickie"—takes only about 1½ hours to make. 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 Sauce

Eight pounds sliced tomatoes, 3 large onions sliced, 3 large cooking apples cored and cut up but not peeled, 3 oz. salt, 2 lb. light brown sugar, ½ oz. (bare) cayenne, 3 oz. whole spice, ½ oz. each of cloves and ground ginger, 1 quart vinegar. Put all the spices in a muslin bag. Boil all together for 3 hours. Then strain and boil again for 30 minutes. The second boiling is absolutely necessary. Cork or seal tightly.

### Tomato and Quince Chutney

One pound tomatoes, 1 lb. apples, 1 lb. quinces, 10 oz. onions, ½ lb. raisins, 4 oz. preserved ginger, ½ lb. brown sugar, 1 or 2 oz. salt, ½ oz. ground ginger, ½ teaspoon cloves, ½ teaspoon cayenne, 1 pint vinegar. Chop fruit and vegetables finely and boil 2 to 3 hours.

### 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 and Date Chutney (with Honey)

Four pounds tomatoes, 2 lb. sultanas, 1 lb. dates, 2 large apples, 1 lb. honey, ¼ teaspoon ground cloves, 1 tablespoon salt, 1 large onion, juice 2 lemons, ½ cup vinegar. Slice apples, onions and tomatoes. Boil all 2 hours.

### 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 Sauce (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, 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.

### Indian Chutney

One pound apples, 1 lb. tomatoes, 1 lb. raisins, ½ lb. brown sugar, 2 oz. ground ginger, 1 oz. garlic, ¼ oz. cayenne, 1 tablespoon salt, 3 pints vinegar. Scald tomatoes and peel them. Peel apples. Stone raisins. Chop all finely. Boil together till fairly thick—2 to 3 hours.

### Tomato, Peach and Cape Gooseberry Jam

Three pounds of peaches, 1 lb. cape gooseberries, 1 dozen ripe tomatoes (medium size). Skin and cut up tomatoes, shell gooseberries, cut up peaches. Boil with 2 cups water till soft. Add 1

### BATH SALTS

PUT 2 lb. soda crystals in a large basin. Buy crystals from chemist. Pour over them a few drops at a time strong cold tea, until the crystals are pale cream. Add 6 or 7 drops of sandalwood oil—it holds the perfume. Add 2 teaspoons oil of verbena or some other essential oil from the chemist. Put in bottles, tie with pretty ribbon. For variety in colour, powdered blue, sprinkled over, makes them blue; or any colour may be obtained by using food colourings in red, blue or yellow and blending them. Add drop by drop. Mix well.

cup sugar for each cup of pulp. Stir till dissolved and boil till it will set when tested.

### Tomato Jelly

Six pounds of tomatoes, 3 large lemons, sugar. Cut tomatoes, put them into pan with the rind of the lemons, heat gradually so juice runs out. Simmer for 10 minutes, then strain through jelly bag. Boil up and add cup for cup of sugar, and juice of the lemons. Stir till sugar has dissolved. Boil till jelly sets. Delicious on small open tarts.

### Tomato and Pineapple Jam

Two large pineapples to 5 lb. tomatoes. Peel and cut up pineapples. Skin the tomatoes and also cut up. Boil the fruits together till the pineapple is soft. Add ¾ lb. sugar to every pound of the mixture, and boil again for ½ hour longer, or until the mixture sets. Remove hard core of pineapple.

### Good Tomato Sauce

Ten pounds very ripe tomatoes, 3 lb. onions, ¼ lb. salt, 1½ lb. brown sugar, 1½ lb. white sugar, 2 oz. cloves, 2 oz. allspice, 2 oz. black peppercorns, 3 pints vinegar, 2 oz. crushed whole ginger, ¼ oz. cayenne pepper, or to taste. Boil fruit and onions with spices for 2 hours, then put through colander. Return to pan, add vinegar, which should be poured through the remains to extract any juice left. Boil slowly 10 minutes. Bottle hot and seal at once. Should keep for years.

### Mock Raspberry Jam (or Strawberry)

This recipe is extremely popular and very delicious. Four pounds of tomatoes, (continued on next page)

N.Z. LISTENER, MARCH 1, 1957.