

celery, $\frac{1}{4}$ cup diced onion and $\frac{1}{2}$ a green pepper. Moisten with meat stock or hot water. Do not baste or turn during roasting; oven about 325 degrees. It is easy to carve. Just make slices

NEXT WEEK: Recipes for Feijoas

by running the knife close to the bone of each rib and cut from tip of roast down to the platter and remove chops, one at a time. When buying allow 2 or 3 ribs per person.

Coronation Centre-Filling

Cook half pound pork sausage meat till brown. Combine 8 oz. seasoned stuffing, 1 can whole cranberry sauce and $\frac{1}{2}$ cups chopped raw apples moistened with about $\frac{1}{4}$ cup of the sausage dripping or melted butter.

FROM THE MAILBAG

Onions Pickled in Sauce

Dear Aunt Daisy,

I wonder if I may inquire through your pages in *The Listener* for a recipe for onions pickled in a thickish sauce. The onions themselves seem to be cooked at some stage, and the result is a very tasty addition to a cold meat luncheon. If you can help me I shall be very grateful, as we all enjoyed so much the ones we tasted.—*Pickled Onion*, North Island.

Pickled Onions in Sauce: 5 lb. onions, 1 quart vinegar, 1 lb. brown sugar, $\frac{1}{2}$ oz. ground cloves, $\frac{1}{2}$ oz. allspice, 2 big tablespoons flour, $\frac{1}{2}$ dessertspoon curry powder, 2 teaspoons turmeric. Cover onions with salt and water for 24 hours. Boil vinegar and sugar, then stir in ingredients which have been mixed with a little cold vinegar. Boil till it thickens. Dry onions, put in bottles and fill jars with the sauce. Keep 3 weeks before using.

More Green Tomatoes

Dear Aunt Daisy,

I have just been listening to your talk on the ways to use green tomatoes, which was very interesting. I have a recipe for green tomato pickles (French) which I would recommend. It is really beautiful and such a good recipe. It is an old one—I have made it for years and am very disappointed if there are no green tomatoes left over to make some.

Green Tomato Pickles (French): Ten pounds green tomatoes, enough best vinegar to cover, 2 lb. brown sugar, $\frac{1}{2}$ lb. treacle, 1 lb. raisins, 2 oz. cloves, 2 oz. whole peppercorns, 2 oz. allspice, 4 large onions. Cut tomatoes in slices and sprinkle with salt. Let stand 12 hours. Boil $\frac{1}{2}$ hour. Bottle when cold, very dry bottles. Put cloves, peppercorns and allspice into a muslin bag.—*A Constant Listener*, Ashburton.

Green Tomato Jam

Dear Aunt Daisy,

I heard you talking about ways of using green tomatoes. The following recipe I found useful and rather nice, with an unusual flavour. I guess there are many mothers, like myself, who have children who pick the green tomatoes from the garden. I know mine always

did it until their father caught them. Anyhow, the tomatoes came in handy for me after I discovered this use for them:

Two pounds green tomatoes, 1 lemon, $\frac{1}{2}$ lb. sugar. Slice tomatoes in quarters and cut lemon finely. Cook till tender, then add sugar. Fast boil, test and bottle. I put the fruit through a shredder before adding the sugar, so as to remove skins, although if cut properly most of the skins are so fine they're not noticed. Both my husband and I think this jam is lovely and so do others who have tried it. The recipe may be increased by multiplying by two, e.g., 4 lb. tomatoes, 2 lemons and 3 lb. sugar. Hoping this will help for another use of green tomatoes.—*Mrs P.N.*, Wellington.

Green Tomato Mincemeat

Dear Aunt Daisy,

This is just like Christmas mincemeat and will keep about 3 months: Ten pounds green tomatoes, cut up but not skinned, 5 lb. apples, $\frac{1}{2}$ lb. seeded raisins, $\frac{1}{2}$ lb. sugar, $\frac{3}{4}$ teaspoon salt, 1 teaspoon each of ground cloves, cinnamon and allspice, $\frac{1}{4}$ teaspoon nutmeg, 2 oranges cut up, $\frac{1}{2}$ lemons cut up. Cook 2 hours.—*Ex-New Jerseyite*.

Highlander Milk was advertised on March 8 at 1/7½ per tin. This was in error, as the price was increased on January 1 to 1/8 per tin (slightly higher in some country areas).

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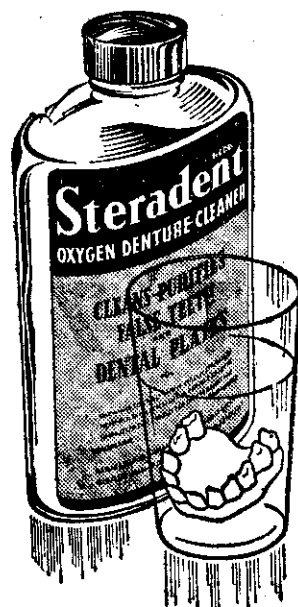
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