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L44/52 **IT'S FAMOUS BECAUSE IT'S GOOD!**

## Ask Aunt Daisy

### GREEN TOMATOES

THERE are always lots of green tomatoes, some very small indeed, which will not ripen at the end of the season. I've had letters from Links in our Daisy Chain asking for recipes for using them; and also other letters offering suggestions. So now let me put these Links in touch with one another. One woman finds the little tomatoes delightful as savoury morsels at a cocktail party, with a little pick through them, like pickled onions. She said the tomatoes should be about the same size as the onions.

#### Green Tomato Pickle

Four quarts (about 5 lb.) little green tomatoes, 1½ quarts best matured vinegar, 4 cups brown sugar (or if only white sugar available add a little treacle or golden syrup to give flavour), 1 heaped tablespoon cloves and allspice mixed, and cayenne pepper to taste. Prick tomatoes with fork, sprinkle with salt, and leave 12 hours. Drain. Then boil with vinegar and other ingredients till tender, but slowly, so that they remain whole. Cool. Bottle and seal. Larger-sized green tomatoes may be served with meat. May take 3-4 hours slow simmering. Choose tomatoes of even size.

#### Green Tomato Marmalade

Six pounds green tomatoes, 3 medium lemons, 1½ cups water, 5 lb. sugar and 2 dessertspoons ground ginger. The night before making jam, slice tomatoes and cover with 2 lb. of the sugar. Also slice lemons thinly, and cook in the water until tender. Next day cook tomatoes in the liquid which has formed, together with the cooked lemons, and the ginger tied in a muslin bag. When thoroughly tender, add remaining 3 lb. sugar. Stir till dissolved, then boil fast until it will set (about ½ hour).

#### 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, then boil for ½ hour with the vinegar. When soft, mix other ingredients with a little vinegar, pour in, and boil till it thickens.

#### Green Tomato Mincemeat

Good in mince pies. It has to be sealed thoroughly airtight. The recipe makes about 3 quart jars full. Combine all the following ingredients and cook slowly until tender and slightly thickened, stirring frequently, then fill hot jars and seal: about 26 medium-sized finely chopped green tomatoes, 9-10 medium-sized chopped and peeled tart apples, 1 lb. raisins, 4 tablespoons minced candied peel, 1 tablespoon cinnamon, 2 teaspoons salt, ¼ teaspoon each of powdered allspice and cloves, 2½ cups each brown and white sugar (or all brown), ¾ cup vinegar and ¼ cup lemon-juice (or the whole cup vinegar), 2 cups water.

#### With Left-over Meat

Chop an onion or two and fry in 3-4 tablespoons dripping. Add about 1 dessertspoon curry powder, a little salt, a

dash of sugar, and stir well. Add about 4 cups sliced green tomatoes, cover, and cook gently until tender. Then stir in 3 cups chopped, cooked meat, and heat thoroughly. If mixture too thick, thin it slightly with meat-broth, gravy or water. Serve with boiled rice or macaroni.

#### Green Tomato Piccalilli

Six pounds green tomatoes, cut into slices, 2 quarts vinegar, 1 tablespoon salt, 2 tablespoons mustard, 5 large onions, cut into slices, 1 lb. treacle or golden syrup, 2 tablespoons curry powder. Boil all ingredients until soft, thicken with four tablespoons flour or cornflour mixed with a little cold vinegar. Boil mixture again for 5 minutes and put into pickle jars.

#### With Ginger and Apples

Six pounds green tomatoes, 2 to 3 apples, ½ lb. preserved ginger, 8 lb. sugar, and 1 cup water. Cut up fruit and ginger, put in a pan with the water and boil, stirring frequently, for about ½ hour. Add the sugar, stir till it is dissolved, then boil till will set (about ¾ hour).

#### Green Tomato Chutney

Four pounds sliced green tomatoes, 1½ lb. finely sliced onions, 1 lb. brown sugar, 1 teaspoon cayenne pepper, 3 oz. salt, 1 lb. cored and sliced apples, ½ lb. raisins, sultanas, or dates, 1 pint of vinegar, 1 teaspoon pickling spices. Boil ingredients gently without vinegar and sugar about 1½ hours. Stir occasionally. Dissolve sugar in vinegar and add it, boiling all 15 minutes. Bottle and seal.

### FROM THE MAILBAG

#### Granulated Sugar

Dear Aunt Daisy,

I notice a query in *The Listener* about granulated sugar. In the Home Country ordinary crystalline sugar in daily use, such as grocers sell in N.Z., was called granulated sugar; then there was a finer sugar, not as fine as icing sugar, called castor sugar, which was used in a sugar castor on the table at dinner for sprinkling on fruit and puddings.

"Vera," Mosgiel.

I've also been told by a woman recently returned from Home that granulated sugar is half-way between castor and ordinary sugar, and that she always used to get it in England. For our part, we must just patiently cream our sugar and butter very thoroughly.

#### Beans in Tomato Sauce

Dear Aunt Daisy,

I would be grateful if you could print in *The Listener* directions for preparing beans in tomato sauce. I would like to know how long to cook the beans and how to make the sauce. Can the product be preserved, say, in preserving jars?

"D.M.L."

I do not think you could preserve these. It is safer to cook them fresh each time. Using hot water, soak beans all night. Next day cook about 2 hours. Add a little soda to the first boil of about 5 minutes, then strain and cover with plenty of boiling water and cook

N.Z. LISTENER, APRIL 24, 1952.