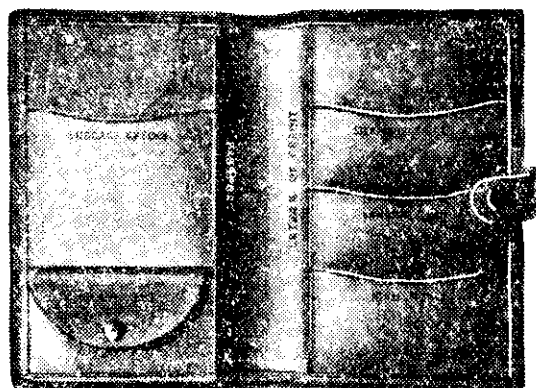


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Lands for Bags

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ASK AUNT DAISY

Tomato Relishes for Winter



TOMATO sauces, relish, chutney, and even jam, are being made now in considerable quantities. Many home gardeners expect, too, that there will be more green tomatoes to deal with than usual, on account of the patchy season. so I will give you some suggestions for those next week.

Mock Raspberry Jam (or Strawberry)

Four pounds tomatoes, 3 lb. sugar, juice of a lemon, ½ bottle raspberry or strawberry essence. Skin tomatoes and cut fairly fine, add sugar and lemon juice. Boil gently about 2 hours, then stir in essence. Do not boil after essence added, or flavour is lost. Test for setting.

Tomato and Ginger Jam

Five pounds tomatoes, 5 lb. apples, 1 lb. preserved ginger, 8 lb. sugar. Crush ripe tomatoes in preserving pan. Peel, core and cut up apples. Cut preserved ginger small and boil all ½ hour. Add sugar, stir till dissolved, and boil 1 hour longer on low heat till it sets. No water needed.

Tomato and Pineapple Jam

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

Thick Tomato Sauce

The Hutt housewife who sent this says "Herewith my pet recipe for tomato sauce. I've never had it fail, and it is a thick sauce with a very rich fruity flavour. You will notice that acetic acid (from the chemist), is used in place of vinegar. The garlic is supposed to be the important factor as regards keeping quality." 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 one 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

"Ida" sends this one as specially good, and suitable for busy housewives, as it takes only 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 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 3-4 hours.

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.

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 3 hours. Should not ferment.

Indian Chutney

One pound tomatoes, 1 lb. apples, 1 lb. raisins, ¼ lb. brown sugar, 2 oz. ground ginger, 1 oz. garlic, ¼ oz.

SIMNEL CAKE

This is the traditional Easter Cake, and was originally a compromise between a fruit cake for the husband Simon, and a plain cake for the wife, Nell. Resourceful Nell put a fruit cake mixture at the bottom of the cake tin, then a layer of almond paste and then a plain cake mixture on top. Nowadays, Simnel Cake is made just with the one fruit cake mixture, but it is still put in the cake tin in two halves, with the almond paste layer between, and little "Easter Eggs" made of almond paste are arranged round the edge of the iced top. These look very pretty, especially if one or two fluffy yellow "Easter Chickens" sold by confectioners are put on also.

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.

Honey Tomato Chutney

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.

FROM THE MAILBAG

Shine Caused by Ironing

Dear Aunt Daisy,

A listener wrote you about her navy silk frock having been ironed on the right side by the dressmaker, making it shiny. While at school I used to remove the shine from my gym frock with a solution of vinegar and water, so this may help. I just mixed a little in a saucer and put it on with the clothes brush. I then pressed my gym on the right side, but with a dry cloth between the iron and the frock. It wasn't necessary to have a damp cloth as the material was already damp. My mother told me this hint and I have used it on my slacks, too. "Koa," Devonport.

Dear Aunt Daisy,

While listening to your session, I heard you telling about a woman with a shiny collar on her dress, caused by pressing on the right side. You did not (continued on next page)

N.Z. LISTENER, MARCH 20, 1953.