

MAINLY ABOUT



Seasonable Pickle Recipes

FOOD



THE smaller edition of the "Radio Record" on March 29 necessitated the holding over of the recipes sent in for the pickle competition. Mrs. E. Somerville, of Christchurch, has won this week's competition for her Indian chutney, which is quickly made and of good consistency. I have tried to give those interested a variety, the mustard pickle recipe proving very popular with readers. From my experience the yellow pickle is much improved if spices are boiled with the ingredients, but exercise care in the boiling. Too much cooking makes a pulp of the pickles. With tomato sauce, in case of fermenta-

tion turn out into pan and sprinkle with one teaspoon of carbonate of soda. When the sauce has finished bubbling, boil for thirty minutes, and it is as good as ever. Have any readers ever tried honey in pickling onions? In the proportion of 1lb. of honey to one gallon of vinegar boiled with the pickling spices and allowed to get cold before pouring over the onions. Some people do not boil the vinegar, but in my opinion, the pickles are much tastier for the heating.

Mrs. M.C. (Auckland): Thanks for your appreciation.

Mrs. K. (Linwood): Glad to hear of your securing a wanted recipe through these columns.

Mrs. M.C. (Linwood): Yes the new cover is certainly striking.

Mrs. R.M. (Cambridge): Thanks for your recipe, but a similar one was published last week.

Miss M.A. (Napier): It was a misprint. Your recipe for the fig conserve was omitted—accidentally.

To the sender of the easy recipes for tomato pulp and others: You omitted to send your name, but recipes and hints appreciated.

Preserved Tomatoes

SCALD and skin ripe tomatoes—about 5lb. for each half-gallon jar, cut up and place in pan. Boil for five minutes. Have jars hot and fill to overflowing with pulp, while at boiling heat. Screw down tightly at once and they will keep for years. Add nothing. —(No name).

Pumpkin Chutney

6 LB. pumpkin (weighed after being peeled). 6lb. celery, 2lb. firm ripe tomatoes, 1lb. onions, 2lb. cooking apples, 1 tablespoon salt, 1lb. brown sugar, 1 teaspoon cayenne, 1lb. raisins, 1 tablespoon each minced shallots and garlic, 1 pint vinegar, 1 teaspoon mustard, the juice of one orange. Mince the pumpkin, celery, slice the onions, peel the tomatoes and apples, then mince them. Put all ingredients into a preserving pan with the minced raisins. Add vinegar. Boil gently till the chutney is a nice dark brown colour. Stir occasionally to avoid burning. Place in hot, dry jars; seal down and keep in a cool place. Will keep for years.—Miss L.P. (Oamaru).

Pickled Cucumbers

IF the cucumbers are young and small they may be pickled whole, but otherwise cut them into thick slices. Sprinkle plentifully with salt and leave for 24 hours. Drain them from juice, dry in a cloth, and pour boiling vinegar over them. Add to each quart of vinegar: 3oz. mustard seed, 1oz. salt, 1oz. long pepper, half of a bruised nutmeg, and a pinch of cay-

enne pepper. Cover the cucumbers thoroughly and let them remain overnight, when the vinegar is again boiled and poured over them a second time. This process is repeated each day for four days. They are then bottled tightly and covered well with the vinegar mixture. Care should be taken with this, as it is important to ensure the pickle keeping.—Miss M.R. (Rotorua).

Philadelphia Pickle

4 LB. ripe tomatoes, 2 large onions, 1 stalk celery, ½-cup raisins, 1 cup brown sugar, 1 tablespoonful salt, 1

Indian Chutney

2lbs. mixed fruit—peach, apricot, apple, banana, tomato, pear, 2lbs. brown sugar, 1 pkt. seeded raisins, 1lb. dates, ½lb. preserved ginger, ½lb. onions, 2ozs. salt, ½ teaspoon cayenne. Slice fruit finely—put in pan with onion and use enough vinegar to barely cover. When soft (about ½ hour) add dates, raisins and ginger. Boil ½ hour.—Mrs. E. Somerville (Christchurch).

cup vinegar, 6 apples. Method: Peel and quarter tomatoes, and chop onions and celery finely. Combine vegetables and cook ten minutes, add spices (cinnamon and ground cloves to taste). Bring to boiling point, add raisins and sugar, and cook until tomatoes and onions are tender. Seal in hot jars.—Miss S.H. (Dunedin).

Tomato Sauce

5 LB. tomatoes, 1lb. sugar, 1lb. onions, 1lb. apples, ½oz. salt, ½ tablespoonful of pepper, ½ tablespoonful cloves (not grounds), ½ teaspoonful of cayenne, 3 cups of vinegar. Boil for 2½ hours, strain and bottle. N.B.: Whole cloves instead of ground gives the sauce a nice red appearance instead of brown.—Miss T.H. (Invercargill).

Peach Chutney

2 LB. peaches, 1lb. brown sugar, ½lb. lemon peel, ½lb. preserved ginger, 1 pkt. seeded raisins, 1lb. onions, 1oz. garlic, 1 tablespoonful curry powder, ½lb. salt. Cut ingredients fine, cover with 1 pint vinegar. Boil half an hour.—Mrs. E.S. (Christchurch).

Cucumber Relish

1 LB. apples, ½lb. onions, 1½lb. cucumber, ½ cup sugar, 1oz. salt, ½ tea-

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