

Gooseberry Marmalade.

1 $\frac{3}{4}$ lbs. Gooseberries } Boil gently 1 hour, add 2 lbs. sugar
2 finely cut lemons } then boil rapidly till it "jells" when
2 small cups water } tested.

Orange & Rhubarb.

1 Kilogr. Rhubarb 3 Oranges.
1 " Sugar.

Wash rhubarb & cut into 1" lengths. Slice oranges thinly. Combine both with sugar & leave 48 hours. Bring slowly to boil & boil 1 hour.

Kiwi Fruit Jam.

3 lbs. Fruit 2 Lemons.
2 $\frac{1}{4}$ " Sugar 1 cup water

... I have used the following for many years and it is a family favourite: 2.5kg kiwifruit, 100g preserved ginger, 2.5kg sugar, grated rind and juice of 2 lemons, 5 cups water.

Peel and cut up kiwifruit. Boil up till soft in the water.

Add the grated rind and juice of the lemons, and the finely cut ginger. Boil all together for about 10 minutes. Add the warmed sugar, stirring till thoroughly dissolved. Boil fast until jam will set when tested.

Dill Pickles

30-36 Gherkins }
3 cups White Vinegar } Boil.
3 " Water }
2 Tablesp. plain salt }
Fresh or dried Dill seed - 2 teasp. per jar
Mustard seed - 2 " " "

Put gherkins in jar sliced or whole & sprinkle dill & mustard seeds over.
Fill to within 2" of top of jar with hot vinegar mixture. Put seals on & screw tops & screw tops loosely. Process 15 mins. in oven 350°F then screw heads tightly.

Tomato Sauce.

7 lbs. Tomatoes 2 lbs. Sugar
6 ozs. Plain salt. 4 lge Onions or 3 or 4 cloves garlic
1 qt. Vinegar 1/2 teasp. Cayenne
2 tablesp. Peppercorns 1 tablesp. Cloves
1 " All-spice 3 lbs. Apples.
Slice tomatoes, onions & apples.
In spices in bag. Boil 3 hrs.

Mixed Pickles.

8 lbs. Green Tomatoes. 3 cucumbers.
4 " Onions 1 lge. Cauliflower
1 " French Beans. Chillies.
Cover with 4 qts water, 1 lb. plain salt,
1/4 teasp. Cayenne. Stand 24 hrs, then bring
to boil & strain.
1 cup Flour 1 cup Sugar
1 oz. Turmeric 6 Apples.
1 tablesp. Mustard 2 pts Vinegar.
Boil till thick & pour over vegetables.

Plum Sauce.

6 lbs. Plums. 3 lbs. Sugar 2 teasp. Cayenne
3 pts. Vinegar 6 teasp. salt. Handful cloves.
Boil 3-4 hrs. Strain & bottle.

Pickled Plums.

To 9 lbs. small, firm plums, allow 4½ lbs. sugar, 24 cloves, 12 each, all-spice & peppercorns, ½ oz. ginger, 1 pt. vinegar. Put all in lge jar, stand in saucepan of water & bring to boil. When boiling, simmer 2 hrs. When cold pack in jar & seal.

Mint.

Take 2 cups finely chopped mint to 1 lge cup sugar & put alternately in jar. Shake well & store in refrigerator. Keeps for months. For sauce, take 2 heaped teaspoons, add 1 dessertsp. hot water & 3 dessertsp. vinegar

Tomato Relish.

6 lbs. Tomatoes	2 tablesp. Mustard
2 " Sugar	2 " Curry Pds.
2 " Onions	2 " Salt.

1 Qt. Btl. Vinegar.

Slice tomatoes & onions & ^(sprinkle) cover with plain salt & stand overnight. Strain. Put in vinegar & sugar & boil 1 hr. Thicken with dry ingredients & boil 5 mins.

Classic Sure to work Butter Scones



- * 3 cups self raising flour
- * 1 1/2 - 2 cups warm milk
- * 125g Tatarua Butter

Place flour into a bowl. Melt the butter and add to the milk, then pour into the flour. Mix with a knife adding enough milk to form a soft dough. Turn out onto a floured board and pat out to about 2-3cm thickness. Cut into squares or rounds. Place on a greased baking tray and bake in a very hot oven 225 Deg C or 450 Deg F for 8-10 minutes or until lightly browned on top.

 **SUPERVA**

Tomato Sauce.

2 pkts. Tomato Soup. 1/2 teasp. bayonne
2 cups Sugar 1/2 " grd. cloves.
4 " Water 1 " salt.
2 " Vinegar 1 lge. tin Tom. Soup.

Mix pkt. Soup with little vinegar, add remaining vinegar & other ingredi.

Boil 1/2 hr., bottle & seal.

Bottled Tomato Soup.

Boil 14 lbs. ripe tomatoes, 7 onions, 8 sprigs parsley, 2 cups sugar, 7 cloves, 2 tablesp. salt, 3 teasp. pepper, 2 oz. celery salt or celery, till soft. (Tie spices in muslin).

Put through Kenmix. Melt 8 oz. butter, add 8 oz. flour & mix till smooth. Add to hot mixture slowly until smoothly blended. Boil 5 mins.

Put into hot jar till overflowing & seal immediately. Use with stock or milk.

Tomato Sausery.

4 Tomatoes 1 Onion 1 dessert-sp Sugar
1 Apple 2-3 Tablesp. Water
Salt / pepper. " Vinegar
Simmer 20 mins.

Growing Garlic

Put an unpeeled bud of garlic (root end down) in a glass with a little water, leave it for about 3 days until roots appear, then plant in a small pot of soil.

The garlic will grow about 12" high & pieces can be broken off, chopped & added to soups, sauces, salads, etc.

Spaghetti.

Put $\frac{1}{2}$ lb. butter in pan, then 10 lbs. cut up tomatoes & onions, 2 level tbs salt & 4 oz. sugar.

Stew gently till cooked.

Have 10-11 oz. vermicelli broken up & cooked in boiling water for 10 mins, then strained well in colander. Add to tomato mix, bring back to boil & bottle.