

# Preserves and Pickles

## GREEN TOMATO MINCEMEAT

6 pounds green tomatoes  
6 pounds tart apples  
1½ pounds ground suet  
1 cup cider vinegar  
1 cup light corn syrup  
1 tablespoon salt  
2 pounds seedless raisins  
¾ pound currants  
½ cup lemon juice  
½ cup orange juice  
½ pound mixed candied peel  
2 tablespoons cloves  
2 teaspoons nutmeg  
4 pounds brown sugar

Wash tomatoes, remove stem and blossom ends. Put through food chopper using medium blade. Drain and cover with cold water. Bring to a boil and boil until most of the green color is gone—about five minutes. Drain again.

Paré and core apples and put through food chopper. Add suet. Add to tomatoes with remaining ingredients. Bring to a boil and simmer slowly for about two hours, until thick, stirring occasionally. Pack in hot sterilized jars and seal immediately. Makes about 12 pints.

Mrs. E. Tobey, 12 Oakbank Road, Thornhill.

## FOUR FRUIT CONSERVE

2 quarts fresh peaches  
¾ cup drained crushed canned pineapple  
1 cup drained and cut up maraschino cherries  
5 cups sugar  
1½ box Certo crystals  
1 small tin frozen orange juice

Put peaches in boiling water and peel. Quarter the peaches and crush with potato masher or spin in blender until pureed.

Put in preserving kettle with pineapple, cherries and Certo. Mix well and put on high heat.

Bring to a hard boil and then add sugar, stirring continuously. Bring to a full rolling boil and boil for one minute.

Remove from heat. Open orange juice and add immediately, stirring all the time. Adding the frozen orange juice after the boiling period adds the fresh orange flavor, and the conserve keeps perfectly without refrigeration as the juice is sterile.

Stir and skim alternately for five minutes, then put in sterilized jars and cover with melted paraffin. When completely cool, put lids on jars. This makes about three cups of conserve when peaches are crushed, but more when they are done in the blender as air is beaten in, adding to the bulk.

In shopping for the conserve buy a four-quart basket of ripe peaches, five-pound bag of sugar, two ten-ounce cans crushed pineapple, 1 medium-size jar of cherries, three boxes of Certo crystals, two small tins of frozen orange juice and one box of paraffin. This quantity is sufficient for two batches of conserve without anything left over.

Mrs. Mary Devitt, 263 Ruggles Avenue, Richmond Hill.

## BEETS WITH PINEAPPLE

2 tablespoons brown sugar  
1 tablespoon cornstarch  
¼ teaspoon salt  
1 cup pineapple tidbits  
1 tablespoon butter or margarine  
1 tablespoon lemon juice  
2 cups cooked sliced, or small whole, beets

Combine brown sugar, corn starch and salt in saucepan. Stir in pineapple with syrup. Cook over low heat stirring constantly till mixture thickens and bubbles.

Add butter, lemon juice and beets. Heat through—about five minutes—and serve.

Mrs. Adelaide C. Fowler, Apt. 307, 216 Essex Avenue, Richmond Hill.

## DUTCH PICKLE

1 quart very small onions  
1 quart green cucumbers  
1 quart green tomatoes  
1 large cauliflower  
1 small cabbage  
3 sweet red peppers  
½ cup salt

### Sauce:

10 teaspoons dry mustard  
2 teaspoons tumeric  
3 cups white sugar  
1 cup flour  
2 quarts vinegar

Chop cucumbers, tomatoes, cauliflower and red pepper coarsely. Shred cabbage and put each vegetable into its own container. Add salt and enough water to cover. Let stand overnight.

Next drain vegetables. Combine ingredients for sauce, stir until dissolved, cooking over moderate heat until thickened.

Combine vegetables in large pot and pour the sauce over all. Cook for 15 minutes, then bottle in sterilized jars. Mrs. Elinor Graham, 100 Baker Avenue, Richmond Hill.

## VARIETY PICKLES

1 quart cucumbers  
1 quart cauliflower  
1 quart onions

Grind these in food chopper  
1 quart small cucumbers  
1 quart cauliflower  
1 quart small onions

Soak all above ingredients in salt brine overnight. Drain in morning.

6 cups vinegar  
1 ounce celery seed  
1 tablespoon tumeric powder

5 cups white sugar  
1 ounce mustard seed  
¼ pound tin Keen's mustard

Bring last six ingredients to a boil and add vegetables  
2 green peppers  
2 red peppers  
1 cup flour

Remove seeds and chop peppers. Add them to the boiling mixture. Blend flour and water to make a smooth, thin paste. Add it slowly to the boiling pickles, stirring constantly until mixture thickens. Pack in sterile jars.

Mrs. F. E. Aldred, Mount Albert.

## HEAVENLY RHUBARB JAM

5 cups rhubarb cut finely  
5 cups sugar  
1 can (20 ounce) crushed pineapple  
2 packages (3 ounce size) Strawberry Jello

In a saucepan combine cut rhubarb, sugar and canned pineapple and boil for 20 minutes, then stir in the strawberry Jello until dissolved.

Pour into sterilized jam jars and seal with double coating of new melted paraffin.

June M. Svenson, 434 North Taylor Mills Drive, Richmond Hill.

## BREAD AND BUTTER PICKLES

6 quarts green cucumbers  
1 quart sliced onions  
2 sweet red peppers  
½ cup pickling salt  
1 quart cider vinegar  
1 dozen whole cloves  
8 cups white sugar

1½ teaspoon tumeric  
1½ teaspoons celery seed  
Slice cucumbers quite thick, add onions and red peppers cut in small pieces. Place in enamel pan or pickling crock and sprinkle with one-half cup pickling salt. Let stand overnight. Drain well.

In large pot combine remaining ingredients and bring to a boil. Add cucumbers, onions and peppers. Boil seven minutes. Pack in sterilized jars, filling to the top and sealing with tight-fitting lids.

Mrs. Donald Cowden, 448 Marybay Crescent, Richmond Hill.

## GREEN TOMATO MINCEMEAT

Combine in a large cooking pot:

3 pounds green tomatoes, chopped  
3 pounds tart apples, chopped  
2 pounds seedless raisins, chopped

2 — 8 ounce packages mixed peel, chopped  
1 teaspoon grated orange rind  
4 cups brown sugar  
1 cup white vinegar  
1 teaspoon salt  
1 teaspoon nutmeg  
½ teaspoon ginger  
½ teaspoon allspice—all spices ground  
1 teaspoon cloves  
2 tablespoons cinnamon

Simmer until thick—about 30 minutes. Pour into hot sterile jars. A little brandy poured on top of each jar will enhance the flavor and insure the keeping quality of the mincemeat. Seal. Yields enough for three pies.

Mrs. Robert Bowyer, Gamble Sideroad, Richmond Hill.

## APPLE CHUTNEY

3 pounds apples (weighed after peeling)

1 pound onions  
¾ pounds stoned raisins  
2 heaped teaspoons ground ginger

½ pound brown sugar  
½ teaspoon allspice  
½ teaspoon cinnamon  
grated nutmeg  
pinch cayenne pepper  
3 teaspoons salt  
1¾ pints vinegar

Chop the apples and onions finely and put them in a pan with all the ingredients except the raisins. Simmer gently until the ingredients are tender and the chutney of a good consistency.

Add the chopped raisins, cook for a few minutes longer, then bottle while it is hot. Makes approximately seven pounds.

Mrs. Alex Knight, King City.

# BEVERAGES

## ROSE SPARKLE PUNCH

In a bowl combine  
3 - 15-oz. packages frozen raspberries, thawed  
1 cup sugar  
1 bottle Rose sparkling wine

Cover; let stand 1 hour at room temperature.

Place raspberry mixture in a large punch bowl; add:  
2 - 12-oz. cans frozen lemonade, uniluted; stir until thawed.

3 more bottles Rose sparkling wine, chilled  
2 large bottles chilled sparkling water  
large block ice

About 2 quarts or 60 servings.

Can be made most successfully with one bottle of wine, ¼ cup sugar, 1½ cups raspberries, 6 ounces lemonade, and ½ large bottle sparkling water.

Teresa Flood, 421 Centre St. E., Richmond Hill.

## HOT BUTTERED RUM

2 cups soft butter  
1½ cups honey  
4½ cups brown sugar  
¼ to ½ teaspoons rum extract  
2 teaspoons nutmeg  
2 teaspoons cinnamon  
1 teaspoon cloves

Combine all ingredients and store in a jar in the refrigerator to use for a hot and refreshing beverage. Serve in coffee mugs, using 1 tablespoon of mixture, one and one half ounces of rum and hot water.

Mrs. Molly Waite, 235 Baythorn Drive, Thornhill.

## PINEAPPLE-CHEESE BALL

2 packages (16 ounces) cream cheese  
1 can (8½ ounces) drained crushed pineapple  
2 cup chopped nuts  
¼ cup green pepper chopped  
2 tablespoons chopped onion  
1 tablespoon flavor salt

Soften cheese and beat until smooth. Gradually stir in drained pineapple, 1 cup chopped nuts, green pepper and onion finely chopped and flavor salt.

Shape into a ball and roll in 1 cup chopped nuts. Wrap in plastic film and refrigerate overnight. Slice and dice to make 40 appetizer servings.

Mrs. Pat Young, 300 Skopit Road, Richmond Hill.

## MEAT-CHEESE BALL

1 package (8 ounces) Braunschweiger sausage spread  
1 package (8 ounces) Philadelphia cream cheese  
½ teaspoon onion salt  
¼ teaspoon parsley flakes  
3 teaspoons green relish  
1 teaspoon Worcestershire sauce  
pecans

Mix well and chill. (More relish may be added if desired). Form into a ball and roll in finely chopped pecans. Serve with crackers.

Since this is an original recipe, its creator had some trouble coming up with a name for it. Other suggestions were "One Big Meat Ball" and "Sweigerball".

Mrs. Doreen Cole, 100 Mill Street, Richmond Hill.

## COUGH SYRUP

¾ cup black molasses  
¾ cup brown sugar  
½ stick black licorice  
1 pint boiling water

1 dram of oil of anise  
1 dram of oil of peppermint  
Break the licorice up into very small pieces. Put into a pan with molasses, brown sugar and boiling water. Let boil gently until licorice is dissolved. Remove from heat and add oil of peppermint and oil of anise. Stir well. Seal in hot sterile bottles.

Mrs. Robert Bowyer, Gamble Sideroad, Richmond Hill.

## A HAPPY DAY

Take one whole pound of kindness,  
And mix it round with thoughts that bless,  
Plenty of patience makes it nice

Some fun will add a little spice

Don't weigh out love, but pour it in  
Oil of good cheer will grease your tin

Mix well in just the good old way

And you'll have A HAPPY DAY.

A. Frickleton, 446 Bent Crescent, Richmond Hill.

## GLOBAL BEVERAGE

1 cup strong coffee  
1 teaspoon brown sugar  
1 tablespoon whipping cream

1 ounce dark rum  
This makes one serving—good after meals in or between.

Mrs. T. Van Ravenzwaaij, 85 Yonge St. N., Richmond Hill.

## Beginner's Luck?

Bride: "The two best things I cook are meat loaf and apple dumplings."

Groom: "Which is this?"

## Having Trouble?

Are you having trouble keeping your brown sugar soft? Just add a piece of apple to the container and keep it airtight.

# Hors D'Oeuvres & Party Snacks

## WALNUT FUDGE

2 pounds soft brown sugar  
1 tin Nestle's Milk (7½ ounce size)  
¼ pound walnuts  
5 tablespoons water  
¼ pound butter

Melt butter in water, add sugar and stir together, then add the condensed milk and bring to boil. Boil 15 minutes, stirring all the time. Just before it is ready, add chopped walnuts.

Turn into buttered pie plate or cake pan and cool, then cut in squares.

Mrs. Alex Knight, King City.

## CHUTNEY CHEDDAR SPREAD

1 cup (4 ounces) shredded cheddar cheese  
¼ cup chopped chutney  
2 tablespoons butter  
1 teaspoon mixed onion sauce  
¼ teaspoon Worcestershire sauce  
dash of bottled hot pepper sauce

Combine ingredients in small mixer, beat until fluffy.

Makes two-thirds cup. Spread on fancy crackers

Mrs. Barbara Pinkerton, 21 Kings Inn Trail, Thornhill.

## SUGAR PLUMS

1 package (10 ounce) shredded coconut  
2 packages strawberry jelly powder

1 cup vanilla wafers crushed

1 can sweetened Eagle Brand condensed milk

Leave one tablespoon jelly powder out to roll cookies in.

Combine remaining ingredients, then shape mixture with your fingers into a strawberry shape. Roll the little strawberries in the reserved jelly powder.

Press a whole clove into the base for a stem. Chill and eat.

Miss Nick McKay, 122 Brooke Street, Thornhill.

## CHICKEN PATE

1 pound chicken livers  
1 large onion  
3 tablespoons margarine salt

3 eggs hard boiled  
Separate egg whites from yolks. Simmer the livers in a little water until white (about ten minutes). Drain.

Fry cut up onion until brown and soft. Put onion, livers, cooked egg whites through mincer or in blender. Add a little melted margarine, amount depending on how soft you like pate. Salt to taste. Sprinkle mashed egg yolks on top.

Mrs. J. R. Bull, 16 The Water Gardens, Burwood Place, London, England.

(Mrs. Bull, mother of Mrs. Barney Danson, 111 Harrison Road, Willowdale has been visiting with her daughter and family this summer.)

## QUICK AND EASY BARBECUE SAUCE

½ cup ketchup  
½ cup water  
1 tablespoon vinegar  
1 tablespoon Worcestershire sauce

1 teaspoon salt  
½ teaspoon chili powder  
1 medium onion finely chopped

Combine all ingredients in a jar or blender and refrigerate. This keep indefinitely and for those who like theirs really nippy, tabasco sauce can also be added.

The sauce may be used as a marinade for those not-so-tender cuts of meat and is an economical basting sauce for beef, pork or chicken cooked indoors or out.

Note to all waistline watchers—this recipe contains no oil or sugar.

Jackie Corrick, 75 Edgar Avenue, Thornhill.

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