

Mrs Greenkeeper's Own Corner

with Ann Mawson

Tomatoes should be plentiful, so I thought this month I would send you recipes for them.

Tomato Ketchup

A little cayenne pepper, 1 dessert-spoonful of whole allspice, 1 dessert-spoonful of cloves, 4 oz of shallots, 2 oz of salt, 4 lb of small ripe tomatoes.

Cut the tomatoes into slices and lay them in a deep pen or jar. Sprinkle the salt in between the layers. Let them stand for 24 hours. Pour the juice from them, and boil it with the peeled and sliced shallots, and the spices (ties in a muslin bag) and the cayenne pepper. Sieve the tomato pulp and add it to the juice. Boil all together for half an hour. When cool take out the bag of spices, squeeze it well, and pour the ketchup into warmed bottles. Cork securely.

Tomato Omelette

Salt, pepper, 4 well-beaten eggs, $\frac{1}{2}$ a cupful of milk, 1 heaped tablespoonful of flour (plain), 4 ripe tomatoes.

Peel the tomatoes and chop them small. Slake the flour with the milk, and add to this the well-beaten eggs and the pepper and salt. Add the tomatoes, and mix all together thoroughly. Fry the omelette on one side and then fold in two. Slide on to a hot plate and serve immediately.

To serve two people.

Tomato and Sausage Meat

This makes a very nice breakfast dish, and the sausage cakes can be prepared the day before.

Chopped parsley, scrambled eggs, a little fat, a little flour (plain), 4 oz of sausage meat, 4 large tomatoes.

Cut each tomato in half. Shape the sausage meat into flat cakes, the size of the tomatoes, and flour them lightly. Fry in a little hot fat, until brown on both sides. Place a sausage cake between two halves of each tomato, and put in a greased piedish. Bake until the tomatoes are cooked (but not soft enough to collapse). Serve each one on a hot plate surrounded by scrambled eggs. Sprinkle over a little chopped parsley.

To serve two people.

Tomato Surprise

A little grated cheese, 4 eggs, salt, pepper, 4 tomatoes.

Scoop out the pulp of firm large tomatoes, and sprinkle the insides with pepper and salt. Break an egg into each tomato shell, and top with a little grated cheese. Bake for 10 minutes in a moderate oven. Serve with bacon for breakfast if liked.

To serve four people.

Tomato Savoury

A little butter, salt, pepper, 1 onion, 1 lb of tomatoes, 8 oz of boiled rice.

Have the boiled rice ready. Peel and slice the tomatoes and the onion. Grease a piedish and put a layer of tomatoes and a slice or two of onion. Season well and cover with a layer of rice. Repeat until all ingredients are used up, finishing with a layer of tomato. Dot a little butter on the top, cover with a lid and bake for 20 minutes. Take off the lid and cook for another 10 minutes. Grated cheese can be used instead of onion, as a change.

To serve four people.

Temperature: Regulo Mark 4;

Electricity 360° F.

—Until September . . .