**The culinary and other uses of tamarind in Australia: 1787 - 1909**

TAMARIND FRUIT - Would some subscriber of the 'Sunday Times’ inform me how I could make use of  tamarind fruit for home consumption? — E. W. Rockhampton, Queensland (1909).[[1]](#footnote-1)

The tamarind has a culinary history going back many millennia in tropical Africa, to where it is native, and South and South East Asia.[[2]](#footnote-2)  It is a leguminous tree which puts it in the same botanical family as beans, soybeans, chickpeas, peanuts, [lentils](https://en.wikipedia.org/wiki/Lentil), lupins, mesquite, carob, alfalfa, and clover.[[3]](#footnote-3) Its name is derived from the Arabic *thamar-ul-Hind* translated as the date of India.[[4]](#footnote-4) It’s the pulp of its bean-like fruit - pods - that has the primary culinary use.[[5]](#footnote-5) The green fruit is rarely used being very sharp almost bitter. As the fruit matures the flesh softens to a brown pulp surrounding the seeds in the pod. The flavour of the pulp becomes sourer with a light degree of sweetness. It is this quality that is used in food preparations.

This article looks to answering E.W.’s question of what to do with tamarind fruit. My sources are: digitised newspapers and magazines in *Trove,* the online library database owned by the National Library of Australia, and from a sample of Australian cookery books published between 1787 when the First Fleet of British settlers, military and convicts arrived in what was to become Australia to Sydney, and 1909 when E.W. asked his question.

In this article I use the term settler cuisine to mean the cuisine of British settlers and their descendants in Australia (the colonies federated in 1901).

**A brief history of the tamarind in Australia to 1909**

Tamarind was one of the fruits brought out with the First Fleet of British settlers, military and convicts to Sydney in 1787.[[6]](#footnote-6) It is indigenous to Africa and may have been collected at the Cape of Good Hope where the Fleet provisioned itself for the long ocean journey to the great southern land. Why tamarind was collected is not clear. It was for sale in Sydney in 1808 at 3s per pound, which may indicate that the whole fruit was being sold.[[7]](#footnote-7) Imported kegs of tamarind ‘in high preservation’ were on sale in Sydney in 1822[[8]](#footnote-8) and it was also being sold in small bottles.[[9]](#footnote-9) It’s likely the tamarind in kegs was preserved with salt. (See Preserve below) The bottle is more likely to have been a jar for ease of use. From around 1830 it became common for merchants to advertise that they had West India tamarinds. [[10]](#footnote-10) I can find no information as to why they were preferred. In 1835 Tamarind fish in kegs were advertised.[[11]](#footnote-11) This is likely to be derived from the practice in southern India and northern Sri Lanka of making the tamarind into a brine to preserve fish.[[12]](#footnote-12) Tamarind can also be dried and stored or made into a paste or block. Tamarind preserve was being imported by 1869.[[13]](#footnote-13) In that year locally preserved tamarind was among the exhibits that Queensland contributed to the Intercolonial Exhibition held in Sydney.[[14]](#footnote-14)

In 1880 *The Brisbane Courier* carried a long article on tamarinds by Lewis A. Bernays, Vice President of the Queensland Acclimatisation Society. Acclimatisation Societies were formed to introduce plants and animals from across the British Empire that would in their members view beautify the landscape and provide opportunities for fishing and hunting game.[[15]](#footnote-15) They were also very interested in the commercial possibilities of introduced crops. The article describes the tree, how best to grow it, the fruits and its uses. It noted that the tamarind tree was ‘becoming common, and is very productive in Northern Queensland’.[[16]](#footnote-16) In 1889 the Queensland Society reported that ‘Indian tamarinds had also been largely cultivated all along the coast of Queensland. The trees

bear well’.[[17]](#footnote-17) The ‘Garden Calendar’ of the *Gympie Times and Mary River Gazette* for April 1905 included tamarind with other trees that should be transplanted.in that month[[18]](#footnote-18) This suggests that tamarind trees were being grown by home orchardists.

What was this tamarind being used for? There were two main culinary uses: in chutneys and in curries. Tamarind was also used in sauces, particularly Worcestershire Sauce, as an ingredient in a pudding and a pie, as a summer drink, and for medicinal applications.

**Chutney**

‘Chutney’, says K.T Achaya in *A Historical Dictionary of Indian Food* (1998), is ‘the anglicization of the Hindi *chatni* meaning a *freshly ground relish* (author’s emphasis) consisting of ingredients such as the coconut, sesame, groundnuts, puffed Bengal gram, several dhals, raw mangoes, tomato, mint leaves and the like’.[[19]](#footnote-19) They were meant to be eaten immediately as an accompaniment to the main meal. I found no published recipes for this kind of fresh chatni.

As the spelling *chatni* was anglicised to *chutney*, so the condiment itself became anglicized. ‘The British encountered *chatni* early in their (Indian) colonial days and adopted it with enthusiasm,’ writes Alan Davidson in the *Oxford Companion to Food* (1999), ‘tending perhaps to emphasise the sweet aspect of what is essentially sour or sweet and sour. British chutneys are usually spiced sweet fruit pickles, having something of the consistency of jam’.[[20]](#footnote-20) Chutney was now a condiment which while it could be eaten immediately, as some recipes said, was bottled for use over a long time.[[21]](#footnote-21) It was this chutney that became part of settler cuisine.

The earliest published recipes for chutney in Australia I found were two in Edward Abbott’s *The English and* *Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist* (1864). It just so happens that one of them uses tamarind.

Indian Chutney

Take two pounds of green tamarinds, and stone them; two pounds of unripe mangoes ,two pounds of salt, two pounds of ginger roots, one pound of onions, one pound of garlic, and one pound and a half of raisins, stoned; well pound them, and add to six parts of good ginger. Jar for use.[[22]](#footnote-22)

This recipe is the exception that proves the rule of anglicised chutney as described by Davidson, being, I suggest, towards the sweet and sour end of chutneys. It also is a rare use of unripe – green – tamarind.

More typical of chutney in Australia during this time, and more closely like Davidson’s description of chutneys as ‘tending perhaps to emphasise the sweet aspect’ is this one.

Chutney

3lb. of common mangoes (turned, but not ripe), 3lb. tamarind, 2lb. raisins (weighed after stoning), 8lb. brown sugar, ½ lb. chilies, 21b. green ginger, ½lb. garlic, or 1½lbs onions, ¼ oz. mace, 1oz. mustard seed, ¼ oz. cloves, ¼ oz. pimento, ¼ lb table salt; soak the tamarinds in two quarts of the best vinegar, stir them about with a wooden spoon to get the pulp off, and take out the seeds and the leathery part in which they are enclosed. Cut the raisins small. Peel the ginger and grate it; pound the chilies, garlic, and mustard seed in a mortar, using a little of the vinegar to moisten. Mix all together thoroughly; it is then ready for use.[[23]](#footnote-23)

Of 16 chutney recipes over this time with tamarind as an ingredient, counting Abbott’s, 15 also used dried fruit - raisins, currants, and sultanas. There were two recipes for date chutney and dates were an ingredient used in one other recipe. Fourteen of the recipes used sugar, often brown sugar.

‘Highest esteem,’ Davidson wrote, ‘is accorded to mango chutney, imported for India’. Of the 16 recipes, seven were variations on mango chutney. But what if one cannot get mangoes? Abbott’s other chutney recipe shows the way.

English Chutney

A very neat imitation of the Indian (pickle) may be made from *two pounds of apples,* (author’s emphasis) peeled cored and pounded; a quarter of a pint of green mint chopped fine, the juice of two lemons, half a pound of birds eye chillies, half a pound of salt, a quarter of a pound of onions, and the same of garlic, with a small quantity of vinegar. If you cannot procure the green chillies, use cayenne. [[24]](#footnote-24)

Apples, sometimes specified as sour apples, were used in nine of the 16 recipes published during this time. In these they are an adjunct to tamarind. In other chutney recipes apples are used as a substitute when tamarind is hard to come by.[[25]](#footnote-25)

Apple chutney

21b of apples, 2lb onions, 4oz garlic, 1 ½ lb brown sugar, 1 teaspoonful salt, 1 ½ oz pepper. 1 ½ oz cayenne, 2 or 3 preen chillies, 1 ½ lb tablespoonful mixed spices. 1 quart vinegar; 3 oz of tamarinds are a great improvement. Simmer the whole for 4 hours; stir with a wooden spoon. Add more pepper if hot chutney be required.[[26]](#footnote-26)

Davidson describes British chutneys as ‘usually spiced sweet fruit pickles’. Ginger (green or powdered) is an ingredient in 13 of the recipes, garlic also is in 13 recipes, chillies appear in 13 recipes, mustard in eight, cloves in four, pimento in four, mace also in four, and cayenne in three.

All in all, the majority of chutney recipes with tamarind as an ingredient during this period are very much in the tradition of British chutneys of the time.

**Curry**

In 1891*The Capricornian* told its readers ‘The flavour of curries can be altered in various wavs. A little grated cocoanut, fresh if possible (though dried may be used), is a great improvement;  tamarind soaked in water, and freed from seeds may also be added to the stock with advantage or the juice of a lemon, or a small portion of apple, or rhubarb, can all be used by turns to give the requisite piquancy’.[[27]](#footnote-27)

I found eight recipes for curries using tamarind between 1787 – 1909: five for meat, one for prawns and one for lobster. In two of them fresh tamarind flesh is used, one uses dried red tamarind, in two tamarind water is used, and in three the instruction is to use a spoonful of tamarind, one specifically says tamarind paste so I imagine the other also mean tamarind paste. Tamarind water is made by soaking the flesh of tamarind in water, sometimes boiling water, and straining it before use.

A recipe for Fowl Pilav (sic) suggests using tamarind or lemon juice for flavouring a sugar syrup that is then used to cook rice.[[28]](#footnote-28)

This is one of two recipes for repurposing left over meat. It’s very much on the sour side as it uses lemon juice, tamarind, and green apples.

Cold Meat Curry

Fry a sliced onion in a tablespoonful of butter with two green apples cut in slices; simmer with a table teaspoonful of curry-powder and a tablespoonful of lemon juice. Soak half an ounce of tamarind in a gill of boiling water, strain and add the water to the curry ; it gives a delicious acid flavour and may be substituted for vinegar or lemon juice. Take a dessertspoonful of sugar, half a cupful of stock, and two tablespoonfuls of milk. Cut some cold meat into large dice, lay them in the mixture, and simmer for at least an hour, till the meat is quite tender and thoroughly flavoured. Serve with boiled rice.[[29]](#footnote-29)

**Preserve**

In 1893, G. M. Barman sent the Queensland Department of Agriculture a recipe for preparing tamarind which involved layering tamarind pods, brown sugar, and tartaric acid in a jar with the final layer weighted to keep the fruit below the syrup that forms. ‘The fruit thus prepared should be kept until the pods and all are dissolved, say two months, after which it is ready for the market. Tamarinds thus prepared sell in Brisbane at the wholesale price of 9d. per lb’. [[30]](#footnote-30)

The recipe is very like one that Bernays described in his 1880 paper cited above: ‘A third method, adopted both in the East and West Indies, and which is successfully used by more than one grower in this colony, is to alternate layers of the fruit with layers of dry sugar, and press all firm. This makes a perfect preserve without any cooking at all.’[[31]](#footnote-31) Bernays was critical of what he saw as the waste of tamarind in Queensland and suggested that ‘there is no reason a preserve so simply and so cheaply made, and capable of being put to so many family uses, should not be plentiful in every domestic cupboard-in the colony’.[[32]](#footnote-32) [I wonder if Barman was one of the growers Bernays meant]

**Sauce**

Tamarind is an ingredient in Worcestershire Sauce. The sauce was created by British firm Lea & Perrins and commercialised in 1837.[[33]](#footnote-33) I found several recipes for making it at home. This one fits the timeline for this article.

The following is a good recipe for Worcester sauce: 12 oz. tamarinds, 6 oz. shallots or onions, bruised, ½ lb. sliced tomatoes, ¾ oz. cayenne, 1 1/3 oz ground pimento, ¼ lb. salt, 5 pints of water, 6 oz. essence of anchovies, 1 ¼ pints of Indian soy, 8 pints of vinegar. Put the tamarinds, onions, tomatoes, pimento, and salt into 5 pints of water. Let the mixture simmer for half an hour, strain it through a wire sieve while it is hot, pressing it through with a wooden spade. Then add the essence of Indian soy and vinegar, and mix thoroughly. Put Into bottles and cork tightly.[[34]](#footnote-34)

There was also a recipe for Schiller Sauce, a ‘favourite sauce in France’, which combined tamarind with stock or gravy, onions, clove, bay, claret, pepper, cayenne, and salt. [[35]](#footnote-35)I have been unable to find anything further about this sauce except for a single entry in an American publication *Table Talk* Vol 11, 1896, which reproduces the Australian recipe word for word.

**Pudding and pie**

In the 1891 August 5 edition of *The Week* was a single line entry ‘Figs with tamarinds make a good pudding.’[[36]](#footnote-36) I found no other refences to it in my search.

In 1895, the *Glenn Innes Examiner and General Adviser* published a recipe for Apple Pie which used tamarind jelly ‘prepared to eat with meats’ by ‘stewing the tamarind in a little water, adding an equal bulk of sugar and boiling till it was quite thick.’[[37]](#footnote-37)

**Tamarind drink**

G.A. Hall, advertised in 1840 that anyone complaining of heat and thirst should buy some of his Tamarind Water.[[38]](#footnote-38) Disappointingly Hall said nothing about its ingredients. Tamarind water was also recommended for invalids. [[39]](#footnote-39)

 Edward Abbott did give a recipe for ‘a wholesome summer drink’.

… an ounce and a half of tamarind, three ounces of currants and two ounces of tined raisins, boiled in three part of water. Strain and add a little lemon-peel.[[40]](#footnote-40)

In 1879 in its Summer Beverages article the *Bendigo Advertiser* gave this recipe for an alcoholic tamarind drink:

Imitation Arrack Punch.—Two or three preserved tamarinds dissolved in a bowl of

any kind of punch will impart to it a flavour closely resembling arrack.[[41]](#footnote-41)

**Medicinal uses**

Some of the imported tamarind may well have been used for purported medicinal benefits. In 1834 F. Campbell advertised for sale ‘a quantity of very superior Tamarinds the finest ever imported into this Colony. At the present time when colds are so prevalent, the above are most strongly recommended by the faculty, as being one of the most efficient remedies, when made into Tamarind tea.’[[42]](#footnote-42)

Campbell didn’t say what should be done with the tamarinds, but J. Moore in his Australian Almanac or 1868 and hand-book for the year 1868 had this for taking when feverish:

Boil three ounces of currants, two of raisins carefully stoned, and an ounce and a half of tamarinds, in three pints of water, till it is reduced to a quart, strain it, throw in a bit of lemon peel, and let it stand an hour.[[43]](#footnote-43)

For a cough , tightness of chest and breathing difficulties W. J. Hobbs, Chemist, Druggist and General Stationer, recommended his Tamarind Cough Balm as ‘stands pre-eminent and cannot be equalled’ sold in bottles for 1s 6d and 2s 6d.[[44]](#footnote-44) Disappointingly no ingredients were identified.

Tamarind whey, made by boiling tamarind in milk until it separates, was said to be ‘relished by

chronic invalids who have grown tired of the stereotyped beverages.’[[45]](#footnote-45) But it came with the warning that the drink was a laxative and ‘should be avoided in certain circumstances’. The Friendly Societies Dispensary Co, Ltd, in 1900 was advertising ‘Laxative Fruit Confections at 1/6 prepared from tamarinds and other fruit, certain in their effect, and are a delicious sweetmeat, especially suitable for women and children’.[[46]](#footnote-46)

In 1895, O Bergmark, Chemist and Druggist published this glowing recommendation for his Tamarind and Horehound Balsam.

Mr. A. J. Halliday, coach painter. N. Melbourne writes.

Dear Sir,--On your recommendation I bought a battle of your Tamarind and Horehound Balsam, having in vain tried so many preparations reputed to be infallible cures for coughs and colds I must say I had not much faith in your mixture; but having taken only a few doses to my agreeable surprise I found my cough greatly relieved, and now after three days use I have quite recovered. Hence forward I shall always keep a bottle in my house as I think it a splendid medicine.[[47]](#footnote-47)

In 1897, Phillip Muskett (author of *The Art of Living in Australia* (1893) ) in a paper read at a School of Arts on *The Fruits of Australia. Their Nutritious Qualities and National Importance*, said ‘The East Indian tamarind being prepared without sugar, has a medicinal value, and is refrigerant and cooling when given as a drink made by pouring boiling water over the fruit. It deserves to be grown in the warm parts of Australia. Its commercial value is considerable.’[[48]](#footnote-48)

**Concluding Comments**

I could find no response to E.W.s request in subsequent editions of the *Sunday Times*. But as this paper shows there were plenty of options for him within settler cuisine for using tamarind.

1. ‘Information Wanted,’ The Home Circle. Sunday Times (Sydney) 15 August 1909 p.22 Accessed at Trove 12 March 2023 [15 Aug 1909 - INFORMATION WANTED. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/126588672?searchTerm=tamarind%20recipe) [↑](#footnote-ref-1)
2. Achaya, K. T., A Historical Dictionary of Indian Food, Oxford University Press, 1998 p. 246 [↑](#footnote-ref-2)
3. ‘Legume’ [Wikipedia](https://en.wikipedia.org/wiki/Legume) [↑](#footnote-ref-3)
4. Achaya, K. T., *A Historical Dictionary of Indian Food*, Oxford University Press, 1998 p. 246 [↑](#footnote-ref-4)
5. Researching Indian chutney recipes for this article I came across just one recipe that uses tamarind leaves – ‘Chinta Chiguru Pacchadi or Tamarind Leaf Chutney’ in Karuna, *Delicious Recipes from Andhra*, Jaico 1993 p.14. I found none published in Australia. [↑](#footnote-ref-5)
6. ‘List of Livestock, Provisions, Plants and Seeds ‘ First Fleet Fellowship Victoria Inc. [List of Livestock, Provisions, Plants and Seeds | First Fleet Fellowship Victoria Inc](https://firstfleetfellowship.org.au/library/first-fleetlist-livestock-provisions-plants-seeds/) [↑](#footnote-ref-6)
7. *The Sydney Gazette and New South Wales Advertiser (NSW)* 3 July 1808 p.1 Accessed at Trove 8 March 2023 [03 Jul 1808 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/627537?searchTerm=tamarind) [↑](#footnote-ref-7)
8. ‘Mr Pritchett has for sale…’ *The Sydney Gazette and New South Wales Advertiser (NSW)* 11 September 1823 p.3 Accessed at Trove 8 March 2023 [11 Sep 1823 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/2182209?searchTerm=tamarind) [↑](#footnote-ref-8)
9. ‘Just received by J Tawell Apothecary &c’ *The Sydney Gazette and New South Wales Advertiser (NSW)* 18January 1822 p.2 Accessed at Trove 8 March 2023 [18 Jan 1822 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/2180766?searchTerm=tamarind) [↑](#footnote-ref-9)
10. W. Wilson, The Hobart Town Courier 3 April 1830 p.3 Accessed at Trove 8 March 2023 [03 Apr 1830 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/4209233?searchTerm=tamarind) [↑](#footnote-ref-10)
11. M. T .Y. Lowes The Tasmanian (Hobart Town) 31 July 1835 p.2 Accessed at Trove 8 March 2023 [31 Jul 1835 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/232800889?searchTerm=tamarind) [↑](#footnote-ref-11)
12. ‘Tamarind’, Charmaine Solomon *Encyclopedia of Asian Food*, William Heinemann 1996 p.. 372 [↑](#footnote-ref-12)
13. ‘ Mr H.D. Cockburn’, Evening News (Sydney) 167 December 1869 p.3 Accessed at Trove 8 March 2023 [16 Dec 1869 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/107134680?searchTerm=tamarind) [↑](#footnote-ref-13)
14. ‘Queensland at the Intercolonial Exhibition (Sydney)’, *Queensland Times, Ipswich Herald and General Advertiser* 23 August 1870 p.3 Accessed at Trove 8 March 2023 [23 Aug 1870 - QUEENSLAND AT THE INTERCOLONIAL EXHIBITION (SYDNEY). - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/130840923?searchTerm=tamarind) [↑](#footnote-ref-14)
15. Van Reyk, Paul, *True to the land. A history of food in Australia*, Reaktion, London, 2021 p.80 [↑](#footnote-ref-15)
16. ‘The Tamarind’, Bernays, Lewis A, Exotic Plants for a Sunny Clime and How to Grow Them, The Week (Brisbane) 2 October 1880 p.11 Accessed at Trove 8 March 2023 [02 Oct 1880 - FARM AND STATION. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/186928832?searchTerm=tamarind%20preserve) [↑](#footnote-ref-16)
17. ‘Acclimatization of Plants’, Queensland Society, Leader (Melbourne) 16 December 1899 p.10 Accessed at Trove 8 March 2023 [16 Dec 1899 - ACCLIMATISATION OF PLANTS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/198069068?searchTerm=tamarind) [↑](#footnote-ref-17)
18. ‘Garden Calendar April’ *Gympie Times and Mary River Gazette* 22 April 1905 p.5 Accessed at Trove 8 March 2023 [22 Apr 1905 - GARDEN CALENDAR. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/188062397?searchTerm=tamarind) [↑](#footnote-ref-18)
19. Achaya, K. T., A Historical Dictionary of Indian Food, Oxford University Press, 1998 p. 45 [↑](#footnote-ref-19)
20. ‘Chutney’, Davidson, Alan, *The Oxford Companion to Food,* Oxford University Press, 1999 p.186 [↑](#footnote-ref-20)
21. Reviewing some Indian cookery books from the 1990s in my personal collection of cookery books few of the chutney recipes suggest they will keep for more than a few days with one exception saying the chutney would keep for six months. [↑](#footnote-ref-21)
22. ‘Indian Chutney’, Abbott, Edward, *The English and* *Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*, 1864 p.123. This is one of those rare recipes which use green tamarind. [↑](#footnote-ref-22)
23. ‘The Mango’ Horticulture , *The Quenslander* 26 November 1904 p.36 Accessed at Trove 12 March 2023 [26 Nov 1904 - HORTICULTURE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/20351392?searchTerm=tamarind%20recipe) [↑](#footnote-ref-23)
24. ‘English Chutney’, Abbott, Edward, *The English and* *Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*, 1864 p.123 [↑](#footnote-ref-24)
25. ‘How to Make Good Curries’, *Chronicle* (Adelaide) 31 March 1923 p.56 Accessed at Trove 8 March [31 Mar 1923 - HOW TO MAKE GOOD CURRIES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/87423156?searchTerm=tamarind%20recipe) [↑](#footnote-ref-25)
26. ‘Apple Curry’, Answers to Correspondents, The Ladies’ Column, *Daily Telegraph* (Launceston) 10 February 1900 p.2 Accessed at Trove 8 March [10 Feb 1900 - THE LADIES COLUMN. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/153619581?searchTerm=tamarind) [↑](#footnote-ref-26)
27. ‘Recipes: Curries,’ *The Capricornian*(*Rockhampton*) 17 January 1891 p. 13 Accessed at Trove 8 March 2023 [17 Jan 1891 - RECIPES: CURRIES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/71920432/6956725) [↑](#footnote-ref-27)
28. ‘Recipe for Fowl Pilav’, Hindustani Cookery, The Householder, *The Queenslander* (Brisbane) 31 May 1884 p. 850 Accessed at Trove 8 March 2023 [31 May 1884 - THE HOUSEKEEPER. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/23972820?searchTerm=tamarind) [↑](#footnote-ref-28)
29. *The Express and Telegraph* (Adelaide) 3 February 1900 p.7 Accessed at Trove 12 March 2023 [03 Feb 1900 - THE HOUSE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/208843466?searchTerm=tamarind) [↑](#footnote-ref-29)
30. To-Day, Th Brisbane Courier (Brisbane) 25 October 1893 p.4 Accessed at Trove 8 March 2023 [25 Oct 1893 - TO-DAY.—OCTOBER 25. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/3567984?searchTerm=tamarind%20recipe) [↑](#footnote-ref-30)
31. ‘The Tamarind’, Bernays, Lewis A, Exotic Plants for a Sunny Clime and How to Grow Them, The Week (Brisbane) 2 October 1880 p.11 Accessed at Trove 8 March 2023 [02 Oct 1880 - FARM AND STATION. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/186928832?searchTerm=tamarind%20preserve) [↑](#footnote-ref-31)
32. ‘The Tamarind’, Bernays, Lewis A, Exotic Plants for a Sunny Clime and How to Grow Them, The Week (Brisbane) 2 October 1880 p.11 Accessed at Trove 8 March 2023 [02 Oct 1880 - FARM AND STATION. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/186928832?searchTerm=tamarind%20preserve) [↑](#footnote-ref-32)
33. [Our Sauce - Lea & Perrins UK (leaandperrins.co.uk)](https://www.leaandperrins.co.uk/our-sauce) [↑](#footnote-ref-33)
34. ‘General’ Answers *Weekly Times* (Melbourne) 24 1906 p. 25 Accessed at Trove 12 March 2023 [24 Mar 1906 - General. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/221218542?searchTerm=tamarind%20recipe) [↑](#footnote-ref-34)
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37. ‘Apple Pies’ Housekeeper, the *Glenn Innes Examiner and General Adviser* 4 December 1895 Accessed at Trove 8 March 2023 [06 Dec 1895 - APPLE PIES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/217815780?searchTerm=tamarind) [↑](#footnote-ref-37)
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