# Made in endless variety: Chutney in Australia 1864 - 1914

In May 1913, the *Australian Town and Country Journal* published in its ‘Questions Answered’ column this response to an inquiry by G.F.T. of Inverell for a recipe for rosella chutney:

Rosella[[1]](#footnote-1)  Chutney

Rosella chutney may be made as follows:— Pack sufficient rosellas into a preserving jar. After packing them, pour over enough boiled spiced vinegar, sweeten with sugar to taste, and season with a teaspoonful of salt. Fasten down at once.[[2]](#footnote-2)

It wasn’t the first instance of the culinary use of rosella. Rosella Jam was one of the Vegetable Products to be exhibited by Queensland at the 1862 London International Exhibition.[[3]](#footnote-3) Mrs Lance Rawson published recipes for Rosella Jelly and Rosella Jam in her 1895 cookery book *The Antipodean Cookery Book and Kitchen Companion*.[[4]](#footnote-4)

Neither was it the first published recipe for chutney in Australia. Edward Abbott published two chutney recipes - one for Indian Chutney and one for English Chutney - in his 1864 book *The English and* *Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*.[[5]](#footnote-5)

I came across the letter when researching chutney in Australia as part of my project to broaden the understanding of Australian cuisine in early modern Australia, to write differently about it, to challenge the view that it was all meat and three bland British veg. I have previously written on this about chili[[6]](#footnote-6) and tamarind[[7]](#footnote-7). While researching both of these chutney kept pressing its claim to be my next article.

Being a sometime maker of rosella jam and of chutneys I was intrigued. What was the backstory of this and other chutneys in Australia? I took as the boundary years for the research 1864, the year of Abbot’s recipe and 1914 being 50 years later and just after G.F.T.s letter. The questions I asked were simple: What happened in the nearly 50 years intervening between Abbott and G.F.T.? What chutneys were made, who made them and how? And what does this tell us about the early days of Australian cuisine? A search in *Trove ,* the digital repository managed by the National Library of Australia, turned up 1100 chutney recipe published in newspapers in Australia between those years. Taking my cue from G.F.T. I decided to limit my inquiry to recipes submitted to newspapers from home chutney makers. These recipes were submitted by correspondents (sometimes called subscribers) to the household matters or mutual aid columns of newspapers, the latter either in response to an inquiry about a recipe or as an entry in a recipe competition.[[8]](#footnote-8) There were 90 of these recipes.

I look at the recipes in the context of a sample of contemporaneous Australian cookery books [[9]](#footnote-9) and two Anglo-Indian cookery books[[10]](#footnote-10)and the commercial production of chutney at small land large scales.

What is a chutney? **[[11]](#footnote-11)**

A chutney is a condiment made from fruits or vegetables that have been finely chopped or pulverised, mixed with spices, a sweetener - sugar mainly these days – and dried fruits - raisins sultanas commonly but dates also – then boiled to the consistency of jam. It can be sweet - and-sour or savoury or sometimes chili hot.

A pickle is also made from fruits and vegetables and have spices the differences from chutney being that the fruit and vegetables are chopped and stored in vinegar or salty water.

A relish differs from both a chutney and a pickle by its consistency, which is more liquid than a chutney, uses fewer spices and has a milder flavour.

## Chutney in Australia before 1864

Chutneys have been commercially made in Britain since the early 1800s when Cross and Blackwell produced ‘Major Grey’s’ chutney.[[12]](#footnote-12) It’s likely that they were also available in Australia at around the same time..

The first reference to chutney in Australia I found is 1831. Mr S. Lyons advertised that he had for sale ‘a quantity of pickles and preserves, consisting of lemons, oranges, curry powder, chitney and brandy fruits’.[[13]](#footnote-13) [Given the vagaries of spelling I think I can safely say that ‘chitney’ here was chutney] Unfortunately the advertisement doesn’t say what kind of chutney it was nor did most others except to designate them as Indian, Bengal, Cashmere or other Indian state. [[14]](#footnote-14)

The next year, 1832, this advertisement appeared in *The Sydney Gazette and New South Wales Advertiser* .

KIRK & SON,

73, George-street

HAVE just received, and have on SALE, a superior INVOICE of INDIAN SAUCES, which will be found a perfect novelty in these Colonies. They consist of:

Madras mulligatawny paste, for soups

Indian meat curry paste

Madras fish curry paste

Bengal chutney paste

Bengal chutney sauce, with full directions for their

applications

The above are now in regular use at the club-

houses, principal hotels, and taverns, in London.[[15]](#footnote-15)

It surprised me that Kirk and Son said that ‘Indian Sauces’ one of which is Bengal chutney paste and another is Bengal chutney sauce ‘will be found ‘a perfect novelty in these Colonies’ in 1832 and that they felt it necessary to include ‘full directions for their application’. Given that chutney had been commercially available in Britain by the early 1800s , that free settlers from Britain brought the rest of their cuisine with them so why not chutney, I would have expected the uses of chutney to have been commonly known. I wonder also about the recommendation at the end about chutney’s regular use at ‘clubhouses, principal hotels, and taverns, in London’. Who is this advertisement aimed at? Not I suspect the general run of settlers.

Certainly, there was a market for chutney if the consistent inclusion of it in ships’ cargo to the colonies is anything to judge by. In 1835 *Trove* finds four companies handling imports of chutney to the colonies. A Bent advertised for sale:

Real Indian Pickles, &c. THE undersigned has just received, per the Barque Africaine, from the celebrated House of Mr. Payne, at Calcutta, one of the finest assortments of Oilman's Stores ever seen in this Colony ; among which are — squares of Pickled Mangoes, Bengal Club Chutney[[16]](#footnote-16), Curry Paste, (with printed directions how to use it), Curry Powder, Cayenne Pepper, &c.[[17]](#footnote-17)

The Tea Warehouse advertised in 1935 ‘real Indian pickled Mangoes, and Calcutta House Chutney’[[18]](#footnote-18); Learmouth and Co advertised ‘’Fresh goods ex *Africaine* and Adelaide including chutney, unbranded at that time but in 1836 Learmouth advertised Bengal Chutney so perhaps that is what the earlier chutney was also.[[19]](#footnote-19)Thomas Steele advertised ‘Bengal chutneys in cases of six dozen’.[[20]](#footnote-20)

In the next years other businesses would also import chutney. In January 1864, the year Abbott published *The English and Australian Cookery Book*, import quantities ranged from Horwitz and Marks 20 cases of chutney[[21]](#footnote-21) to W.S. Anderson advising they had imported 353 cases of chutney1864[[22]](#footnote-22).

Some of the more popular brands (or just the well-marketed) over the years are still in the market in 2023 though ownership has changed: Col. Skinner's Indian Chutney[[23]](#footnote-23), a ’Highly-spiced mango chutney, originally created by the Colonel himself in 19th Century’ and in 2023 being made by Fortnum and Mason[[24]](#footnote-24);Cross and Blackwell with their ‘REAL Indian Chutney’ [[25]](#footnote-25) [[26]](#footnote-26); Sharwood’s[[27]](#footnote-27) ‘perfecting the art of balancing fresh ingredients with fragrant spices’[[28]](#footnote-28); and Palms - ‘pure- and ' wholesome, no preservatives used’[[29]](#footnote-29) - now made by Riviana.[[30]](#footnote-30) ( See Appendix 3*)*

Some importers sought to assure the public of the authenticity of their chutney. In 1846 A. Foss took out this advertisement.

EX " PHANTOM."

THE undersigned has just received

a supply, direct from CALCUTTA, of

Genuine  CHUTNEY SAUCE, CURRIE

POWDER, Pickled MANGOES, and fine

Patna Rice.[[31]](#footnote-31)

In 1884 Clifford Love and Company advertised:

PRIZE MEDAL MANGO CHUTNIES

Guava Jellies, Pineapple Jam, Tapparee Jam, Koomra Preserve … The cost of these articles is a little earlier than the so-called Indian Chutney and Preserves that are usually sold in this market ; but those who can appreciate PERFECTION in MANGO CHUTNIES and INDIAN PRESERVES will have a treat in these goods. [[32]](#footnote-32)

There is nothing in these notices to identify who was perpetrating these purported frauds. Were there indeed fraudsters operating? I could find no reports on any investigation or legal action taken against the frauds. Perhaps this was just a means to market their respective chutneys.

[ Chutney exhibits at Horticultural and Agricultural Shows

Other than the response to G.F.T. seeking rosella chutney, there was one other reference to rosella chutney four years earlier in 1909 in an item on the Bowen Show. I cite it here in full because being a home chutney and jam hobbyist I am staggered by the sheer effort involved in getting this display together.

Mr. A. Heron's magnificent display of preserves was an object lesson of Bowen’s possibilities. Pineapple chutney, sweet mango and hot mango chutney, rosella chutney, tomato chutney, mango sauce, clear tomato ketchup, cucumber ketchup, mushroom ketchup, tomato sauce, Worcester sauce, crystalised mango, and pomelo, pineapple, and dried mango. Pear, paw-paw, pineapple, guava, cumquat, apples, mangoes, cherry guavas in syrup, pomelo peel, lemon and mango peel, tomato and mango pulp, pickles, beans, cumquat, cabbage, rosella, piccalilli, orange, gherkins, red cabbage, lady's delight, cumquat pickles, paw-pairs, mixed pickles, chillies, beetroot and cauliflowers, jams, tomato, cherries, guava, vegetable marrow, apple jelly, orange jam, rosella jam, rosella jam, paw-paw jam, cherry tomato, passion fruit, pear, pomelo, pineapple, mango.[[33]](#footnote-33)

The earliest mention of chutney being exhibited at agricultural and horticultural show was in August 1870 in an item on the Metropolitan Inter Colonial Exhibition in Sydney where ‘chutney, sweet and sliced’ were exhibited in the Vegetables, fruits and Flowers section.[[34]](#footnote-34)Undoubtedly they were being exhibited at regional Shows before this.

In 1871 Mrs. J. C. White at the Toowoomba Agricultural Show ‘exhibited some chutney but not in competition for a prize.’ A member of the Show staff who had lived in India said it was ‘quite equal to the Bengal or Madras having all the distinctive (indecipherable – perhaps ‘flavour’) without the excessive pungency which is too much for a palate unaccustomed to the (indecipherable) of tropical countries.’[[35]](#footnote-35)

In 1873 F. Simpson won a prize for a collection of chutney, pickles and raspberry vinegar.[[36]](#footnote-36) In 1885 Mrs Edmundson won a first for her chutney sauce.[[37]](#footnote-37) In 1888 Miss L. McMillan won first and second prizes for two jars of apple chutney.[[38]](#footnote-38)In 1899 in the Three bottles of Chutney category 1st prize of 21s went to Mrs. J. Staer and the second prize of 1s went to Mrs A. Wood.

Manufacturers appear to have been able to compete alongside individuals. Mrs Sarah Hood won a prize for her ‘chutney sauce &c’ and Cooper and Sons came second in the ‘Condiments, best collection, not necessarily to exceed three kinds’ at the Show in Sydney.[[39]](#footnote-39) It appears even overseas manufacturers could enter. Colonel Skinner received a Chutney first award in 1899.[[40]](#footnote-40)

The whole of the displays from manufacturers were able to be purchased. George Madeley advertised in 1902 that he had ‘purchased that splendid exhibit at the show of the Rosella Jam Co. and I am now selling same at Cheap Rates.’[[41]](#footnote-41) [[42]](#footnote-42)The whole of the display by Hargreaves and Sons at an exhibition ‘has been purchased by Messrs. Foy and Gibson for sale at the big Wickham street premises’.[[43]](#footnote-43) ]

## How to make chutney

(Chutneys) can be made in endless variety …[[44]](#footnote-44)

… 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.[[45]](#footnote-45)

The making of  chutney is, like many other things, "very easy when you know how," and it’s a pity that more storerooms, in houses of modest estate, are not stored with a variety of chutneys which will keep a long time.[[46]](#footnote-46)

This section of the article summarises what my research turned up on chutney recipes in Australia.

**Ingredients**

Many people make (chutney) for their own use and employ the following ingredients:— Chillies 1 to 1 ½ lb, apples l lb, red tamarinds 2 lb, sugar-candy l lb, fresh ginger root 1 ½ lb, garlic ½ lb to ¾ lb, sultana raisins l ½ lb, fine salt l lb, distilled vinegar 5 bottles.[[47]](#footnote-47)

Unable to lay their hands on mangoes or bamboo shoots they tried out various substitutes such as marrows, apples, or tomatoes for mangoes, and elder shoots for bamboo. Sultanas persistently associated in the British mind with anything spicy, were also added. To reproduce the piquant heat provided by chillies, they added European flavourings such as horseradish and mustard powder.[[48]](#footnote-48)

Of the 90 recipes sent in by correspondents the main ingredient in the chutneys were:

Tomato and apple – 29 recipes; Apple – 22; Mango – 8; Green Tomato - 8; Tomato – 8; Gooseberries – 2; Plum – 2; Banana – 2; Rhubarb – 2; Damson - 1; Quince – 1; Melon – 1

Vegetable Marrow – 1; Capsicum – 1; Rosella – 1; Mixed fruit - 1

The top six fruits in this list are also those most popular used across all 977 recipes published during 1864 – 1914: 409 recipes only used apple; 305 used tomatoes only; 55 used mangoes; 44 used both apples and tomatoes; 40 used gooseberries. The remainder showed the same range of other fruits being used – bananas, rhubarb, figs, quinces, some paired with apples – plum, damson, peach.

Apples were variously described as green, sharp, sour, unripe, tart, juicy baking, or cooking. Codlins are specified in one recipe[[49]](#footnote-49) and russets in another.

Some contributors echoed the common practice of substituting apples for mangos when the latter was not available.

Tomatoes were described as just beginning to colour, ripe but not over ripe, solid, red, or green. They were another crop where it was suggested that a problem of over-abundance could be solved by making sauce and chutney.[[50]](#footnote-50)

Gooseberries were described as unripe. Mangos were generally not described further: in one instance unripe mangoes was specified.

The recipe for Rosella Chutney was the only one that used a native food.

The most commonly used ingredients other than the main fruit were brown/moist sugar (treacle replaces sugar in a handful of recipes), garlic, ginger (sometimes whole, sometimes powdered, one asked for preserved ginger), peppercorns, cayenne (in about half the recipes), chillies (dried red pounded in 15 recipes in three of which 1 to 1 ½ lb of chillies was called for), onions, (shallots in a handful of recipes) salt, and mustard seed. Tamarind was used in two recipes. Raisins and sultanas were both used, but contrary to Collingham (above) raisins more commonly.

Less commonly used were cloves, cinnamon, allspice and mace. But overall the use of spices in these recipes is well more than the niggardly use of them suggested by F.F.S (above).

Lemons - whole or only the peel – were asked for in three recipes. Acetic acid was called for in two recipes. Dates are used in two recipes. Horseradish is used in one recipe. Two recipes call for curry powder. Two recipes called for blanched almonds.

Vinegar (sometimes specified as malt vinegar) was the most common liquid used for its preservative qualities and sharpness of flavour.

There is no apparent reason why particular spices are used in a particular recipe.

I compared the fruits and spices in these recipes to those used in chutney recipes in The fruits and spices used in the recipes by correspondents are also those used in the chutney recipes of . contemporaneous Australian (Appendix 1) and Anglo-Indian cookery books. (Appendix 2). A comparison of these for Tomato Chutney is Appendix 4.

The evidence is that chutney gave its makers the opportunity for ‘endless variety’ in the combinations of fruits and spices.

**Method**

Gooseberry Chutney – Two pints unripe gooseberries, 2 oz of mustard seed and powdered ginger, 6 oz coarse sugar, 10 oz of raisins, 3 oz salt, 2 pints vinegar, 3 oz garlic and onions. Chop all fine and boil till thick.[[51]](#footnote-51)

Most chutney recipes methods were a tad more complicated than this.

Apples were pared, cored, seeded and cut into pieces. Occasionally the apples were not peeled. They were then boiled on their own to a pulp, or other prepared ingredients were added to the apple pieces and the whole boiled again till pulpy.

Tomatoes were sometimes skinned by dropping then in boiling water to release the skin from the flesh and pulped and seeded by being passed through a colander or sieve. A few recipes for green tomato and tomato chutney called for a handful of salt to be put between layers of sliced green and red tomato the whole being set aside overnight or for a full day prior to cooking them. The liquid that resulted was strained off and not used.

Mustard seed was washed in vinegar and then dried in the sun making the husk easy to remove and reducing the intensity of mustard seeds’ heat. It was then pounded or bruised before use. When ready the mustard seed, peppercorns, dry spices like cinnamon, mace and cloves were ground in a mortar. Sometimes the whole spices were put into a muslin bag which was then placed into the pan with the apples as it boiled. The muslin bag was removed before the final stages of making the chutney. Ginger, garlic, onions, raisins (stoned), and sultanas were either chopped fine crushed in a mortar or a mincer. Occasionally the ginger may only have been bruised and put in whole into the saucepan and removed before the final stages of chutney. The sugar was often made into a syrup with a little vinegar being added to the saucepan.

The chutney pulp was sometimes passed through a hair sieve to ensure all solids no matter how small were removed from the chutney.[[52]](#footnote-52)

One recipe for mango chutney didn’t call for boiling the ingredients nor did it use vinegar. [[53]](#footnote-53) (

**Cooking time**

This varied widely from half an hour to a whole day with no apparent rhyme or reason.

**Bottling**

Correspondent recipes called for using various glass bottles for storing the chutney, though there was no agreement on whether bottling should happen while the chutney was still hot or wait till it had cooled down. The jars or bottles were then sealed in a number of ways: with butter paper and gelatine, with a bladder[[54]](#footnote-54), crewing down the lid if there was one, sealing a bottle neck with cork, and tying the lid down.

**When will the chutney be ready to eat?**

This also varied from being ready to use the next day to three weeks.

### Length of time chutneys will keep

A range of time-frames was given here also from 12 months to years.

## From where did people get their recipes?

Three contributors ascribed the recipe to Indian sources:- if only at second or third hand.

‘Note-This recipe was given *by a native to an English lady, long resident in India,* (author’s emphasis) and who, since her return to her native country, has become quite celebrated amongst her friends for the excellence of this Eastern relish.’[[55]](#footnote-55)

‘The following *original Indian recipe* (author’s emphasis) for making chutney has also been received from a lady at Kilmore.’[[56]](#footnote-56)

‘This recipe was furnished by a lady who lived in India.’[[57]](#footnote-57)

Apart from these women no other contributor said from where they had their recipe.

I and two colleagues have recently found what we are certain was the first cookery book published in Australia in 1843, only known through an advertisement for it in a newspaper listing the contents.[[58]](#footnote-58) It was a localised reprint of a British book with the contents largely the same.[[59]](#footnote-59) They both have chapters on Preserving and Pickling. We could access the British edition’s text and British book’s chapters do not have recipes for chutney. We can safely assume neither did the localised version.

Some recipes may have been copied from cookery books from Britain or America imported to the colony or reprinted there. For example, in 1884 *The Australasian* published a recipe from “K. K.” for Delhi Chutney. [[60]](#footnote-60) The recipe is a near verbatim copy of the Delhi Chutney recipe in Robert Riddell’s Anglo-Indian cookery book of 1852, with *seers* replacing pounds as measures, right down to not boiling the pickle but having it cure over a few days in the sun.[[61]](#footnote-61) *The Australasian* published the same recipe in 1885 without ascribing authorship to Riddell or K.K. (See Appendix 5)

Recipes from contributors for tomato and apple chutneys share ingredients and methods with other contemporaneous Australian cookery books. (See Appendix 1). But several of the recipes from contributors for these chutneys preceded those in the earliest of those cookery books.[[62]](#footnote-62) [[63]](#footnote-63) There is one instance where a Mango Chutney recipe from a contributor appears later in one of the contemporaneous cookery books. In 1893 Irene contributed a recipe for Sweet Mango Chutney[[64]](#footnote-64) to *The Queenslander.* In 1911 Mrs Clinton Higginson contributed a Mango Chutney recipe to the *Kookaburra Cookery Book* which she claimed as an Indian recipe which is with small differences a copy of Irene’s.[[65]](#footnote-65)

Some recipes appeared more than once perhaps the result of being in circulation and a lack of attention by editors . For example, In November 1914 Mrs. C. Sattler was awarded First Prize in the *Recipe Contest* held by the *Sunday Times* for her Mango Chutney.[[66]](#footnote-66) A little investigation by the paper would have found that Mrs. Sattler’s recipe was a verbatim copy of that of Mrs. B. Whitworth which also won First Prize in the *Sunday Times* *Recipe Contest* but five years earlier in September 1909.[[67]](#footnote-67)

Contributors may also be either reproducing verbatim or adapting recipes that may have been part of the ‘full directions for their applications’ from Kirk and Co and Bent’s ‘printed directions for how to use (Curry Paste)’.

Another source may have been technical college classes. There were two references in *Trove* to Technical Colleges conducting cookery classes, one of which was explicitly about chutney-making.

In July 1900 the Brisbane Technical College School of Cookery advertised:

PLAIN COOKERY DEMONSTRATJON

‘Fruit Preserving, Chutney Jam, Pickles.'

MONDAY, 9th July, 3 p.m.

Single Admission, 1s[[68]](#footnote-68)

The demonstration was conducted by Amy **Schauer** who trained at Sydney Technical College in domestic science. She took up her position at the Brisbane Technical College from 1895. The class may well have been one of a series of her ‘special lessons adapted to the preparation of products peculiar to Queensland (including) the making of mango chutney.’[[69]](#footnote-69)Amy and her sister Minnie wrote ‘popular cookery books which were used in Queensland kitchens well into the 1960s’.[[70]](#footnote-70)

In 1906 Amy Monro, Principal, Cooking School Technical College, Sydney provided recipes to the *Queanbeyan Leader* one of which was for Apple Chutney. It isn’t said in the article, but I think I am safe in assuming chutney-making was part of the curriculum.[[71]](#footnote-71)

Or perhaps the contributors were drawing on some common base of knowledge which they could tweak and experiment with to arrive at their particular recipe. ‘Recipes submitted by readers to newspapers and magazines had often been circulating in kitchens for some time, shared by women verbally and transcribed into household cookery books, without appearing formally in print’[[72]](#footnote-72).

[ Sophie Corrie (1832-1913)

‘This season’, said the Agricultural Gazette in 1899 ‘ many growers will in all likelihood have quantities of unmarketable tomatoes on hand, (sound but undersized, oversized, spotted, or distorted fruit) and those who wish to know the best means of turning to profitable account what is now unfortunately very often a waste product and a harbour for disease in the tomato plots, will be interested in the following recipes which Mrs. Corrie, of Colo Vale, has been good enough to furnish as the results of practical experience.’[[73]](#footnote-73)

Mrs. Corrie was Sophie Corrie. Corrie was the daughter of orchardists. Following the death of her second husband in 1875 she purchased 40 acres (16 ha) and free selected a further 600 acres (240 ha) of uncleared land at Bargo Bush (Colo Vale). Once cleared with Corrie’s help, she planted an extensive orchard.

Corrie was a regular exhibiter at local Shows and claimed to have won over 700 prizes with 500 firsts including the Royal Agricultural Society's 1893 national prize of ten guineas for the best method of utilizing surplus fruit and vegetables. She also collected two silver medals for candied dried fruits, pickles and condiments.[[74]](#footnote-74)

In 1892 Corrie authored *The Art of Canning, Bottling and Preserving Fruits*, reprinted six times by 1913. ‘Aimed at housewives making their own preserves, it was notable for an emphasis on technique.’[[75]](#footnote-75)The book also had recipes including for persimmon, apple and mango chutneys.

The recipes Corrie contributed to the Agricultural Gazette were for Green Tomato Pickle, Tomato Pickle, Tomato Chutney, Tomato Sauce, Red Tomato Jam, and Yellow Tomato Conserve.

in 1908, she was the first woman to be appointed to a seat on the council of the New South Wales Chamber of Agriculture.[[76]](#footnote-76) ]

## The uses of chutney

The housekeeper who knows her business will not worry unnecessarily over a continual change of menu but will get variety on her table by means of novelties in sauces, curries and chutneys.[[77]](#footnote-77)

‘Chutneys are the natural accompaniments of curries … Chutney forms a pleasing relish when eaten with - cold meat and supplies the fruity element in our diet when the fresh varieties are unobtainable.[[78]](#footnote-78)

… a little chutney added to a curry is a great improvement. — E.H.B.[[79]](#footnote-79)

‘(Rhubarb Chutney is) Delicious with cold meat or with bacon for breakfast.[[80]](#footnote-80)

Damson Chutney ‘will make an excellent flavoring for sandwiches of potted meat or fish.’[[81]](#footnote-81)

Chutney was certainly added to curries. But it wasn’t limited to this. Chutney was an essential component of ‘devilled dishes’. These ranged from Devilled Beef Bones[[82]](#footnote-82), through Devilled Biscuits[[83]](#footnote-83) and on to Devilled Eggs.[[84]](#footnote-84) It was also an essential component of Worcestershire Sauce and appeared sometimes in Ketchup.[[85]](#footnote-85) Recipes call for chutney to be an ingredient in Minced Chicken with Egg[[86]](#footnote-86), in Loin of Mutton Stewed with Pickle[[87]](#footnote-87), Rabbit Baked with Rice[[88]](#footnote-88), Indian Salad[[89]](#footnote-89), Mulligatawny Soup[[90]](#footnote-90), Rolled Veal[[91]](#footnote-91), Ham Canapes[[92]](#footnote-92), Stuffed Sardines[[93]](#footnote-93) and Madras Sandwiches[[94]](#footnote-94)

[ Chutney Wedding Gifts

On 25th April 1900 Mr. Frederick George Allsopp married Miss Ethel Barnes in Sydney. Among their wedding gifts was a chutney jar and spoon from Miss Lilian Barnes.[[95]](#footnote-95)The gift was not unusual. Wedding gifts of the time frequently included not only chutney spoons and jars but also chutney knives and forks[[96]](#footnote-96) cut glass and silver chutney jars[[97]](#footnote-97); silver and crystal cruet[[98]](#footnote-98)china chutney trays;[[99]](#footnote-99) and in one case ‘a handsome gold-mounted chutney bowl and server[[100]](#footnote-100) H. Walker, watchmaker and Jeweller regularly imported these items from England.[[101]](#footnote-101) ]

## Local chutney-makers

These exhibits comprised the following; lemon jam, loquat preserve, orange marmalade, pickles, chutney: and when these can be made so well in this quarter, what need is there to send to

England for an article if not inferior, at least dearer in price?[[102]](#footnote-102)

Subscriber – Chutney is a very troublesome sauce for the ordinary cook to make,

but it may be purchased at any large grocery.[[103]](#footnote-103)

In its October 1869 report on the Morven Agricultural Society’s Second Spring Show, the *Cornwall Chronicle* ‘were glad to notice several novelties in preserves, including colonial chutney an article which should command a ready market’.[[104]](#footnote-104) That there was already a ready market for chutney is apparent from the quantities of chutney being imported as detailed above. But was chutney being made commercially locally? The short answer is ‘Yes’.

As early as 1871 local chutney making was promoted as an alternative to expensive imports on the basis that all the ingredients were available in the colonies.

We have to acknowledge the receipt of a sample of sweet chutney manufactured in Bris-

bane. The maker assures us that there are twenty-eight ingredients in the chutney all of

which, with one or two trifling exceptions, can be produced in the colony, or excellent substitutes for them. If this is so, and we have no reason to doubt it, the people of Queensland

ought not to spend another sixpence in importing the article. The sample before us is equal

to the best imported chutney, and far superior to most of the stuff one buys at the shops under

that name.[[105]](#footnote-105)

And again twenty years later in 1891

It is all very well to publish returns showing the quantity of different articles imported into the colony, such as mango chutney, mango pickles, lime pickles, lime juice, all of which should be prepared in the colony. What we wish to know is how not to import them. Could not the Government procure a thoroughly practical man to teach us to make these articles to compete with those imported? I am willing to place 100 mango trees at their disposal if they will do so, the whole of the proceeds to go towards the expense.[[106]](#footnote-106)

So, what was the local chutney making landscape? There are two levels at which to look at this from one person operations with a local market to the industrial level with a state-wide if not national market.

As to the former, in 1873 Mr. R. T. Boreham exhibited ‘one of the best samples of Queensland manufactured chutney … which apart from its taste had the advantage of ‘its exceedingly modest price’.[[107]](#footnote-107) In 1892 Mr. James Wilson is noted as ‘this year turning out some good samples of jams, jellies and tomato chutney, the preserves being made from fruit ’grown on his own ground.’ They should therefore, the article said, ‘prove of superior quality’. His output in 1891 was 25 cwt, and in 1892 had increased to 5 tons.[[108]](#footnote-108) Also in 1892, an article noted that Mr. E. E. Cowley, a wholesale and retail grocer ‘has more recently come into prominence as the inventor and patentee of sundry condiments and spices, which have won considerable fame … He is also manufacturing Mango Chutney and Tomato Sauce with special machinery imported from America’.[[109]](#footnote-109)

It was not only men making chutneys for sale. In 1894 in the Weekly Times, ‘Rita’ writes: A number of ladies in reduced circumstances are supplying some oi the large establishments with home-made jellies, much daintier than those usually procurable.’[[110]](#footnote-110) In 1908 the *Australia Star* ran a feature *Financiers of the Kitchen:* ‘in every city the country over you will find women who seldom leave their kitchens yet make income that put a stenographer or bookkeeper to shame. And they can afford to employ enough help to make this kitchen financiering something more pleasant than mere drudgery. … One Sydney girl makes a speciality of chutney. She succeeded at first in finding a market for her ware among a large connection of friends and relatives. Now the general public, or such portion of it as deal at the shop which sells this chutney will have no other.’[[111]](#footnote-111) ‘Marmalades, jams, and jellies represent a reserve fund of pin-money to many women nowadays,’ opined *The Star*, ‘if it is not possible to make a livelihood out of home preserves, a girl with plenty of leisure and a natural taste for cooking can, however, earn more than sufficient to keep herself in gloves and shoes by the manufacture of home-made pickles and chutneys.’[[112]](#footnote-112)

Turning now to the large-scale manufacture of chutney the first material I found on local large scale chutney manufacturers comes from an article in 1868 in the *Goulburn Herald and Chronicle* on the Perry Brothers.[[113]](#footnote-113) Beginning with a nursery for fruit trees in 1847, they branched out into making jams, fruit preserves and bottled fruit. By 1868 this included making tomato sauce and tomato chutney. Of the latter the author of the article on the Perry’s chutney said, ‘Anglo-Indians of long experience-and, of course, with prejudices running through an equal period have given it the highest commendation.’

In I896 Cooper and Sons (had) ‘already won so much favour with the public that they are enabled to keep constantly at their factory no fewer than 40 girls’.[[114]](#footnote-114) This is one of the few mentions of the workforce in the factories and interestingly it is about a female labour force. It would be interesting but beyond the scope of this monograph to see what the gender make-up of factories at that time was. And in what jobs in the factory they worked.

In 1897 Messrs. Allen and Co. are reported to have ‘recommenced the manufacture of mango chutney which they are putting up in five kinds - namely, hot sliced, sweet sliced, Lucknow, Australian Club, and Nabob.’[[115]](#footnote-115) Also in 1897 Messrs. P. F. Hunter and Co.’ chutney is rapidly securing a firm hold on Southern markets. Locally this brand is extensively used, and no better recommendation is required, for usually there is a stupid prejudice against "local" manufactures’[[116]](#footnote-116)

Two companies were extensively written of in newspapers: Dyason Son and Co[[117]](#footnote-117) and the Rosella Preserving Company. Taking my lead again from G.F.T. what follows is a thumbnail sketch of the Rosella Preserving Company.

The Company began in 1895 when friends H.R. McCracken (a commission agent) and T.J. Press (a grocer) began making jams, sauces and fruit preserves in a backyard in Carlton, Victoria. ‘They called the company Rosella, evoking the bird’s its incredible instincts for selecting only the ripest fruit’.[[118]](#footnote-118) The company expanded with the financial backing of Frederick John Cato of the grocery chain Moran and Cato, to a small factory where in 1899 their first tomato sauce was produced.

In 1900 the young company advertised ‘Rosella Omah Sauce A Perfect Chutney Relish’.[[119]](#footnote-119) An article on the company’s display in a suburban shop says of this that ‘the new fruit chutney relish [ ] will undoubtedly prove a valuable addition to the table during the summer.[[120]](#footnote-120) Unfortunately what the fruit base for the chutney was went unreported. The article did, however, describe the range of products the company was now producing tomato sauce, tomato chutney, Worcester sauce, and canned fruits.

The article went on to say that ‘The jams are guaranteed absolutely pure and free from chemical preservatives.’ Rosella was not the only chutney manufacturer making this claim. Dyason Son and Co promoted their products as preservative or colouring free and manufactured under the ‘Direct Supervision of an Expert in the Most Scientifically Appointed Works in the State.’[[121]](#footnote-121)Adulteration of food and drink and whether there ought to be legislation preventing it was very much to the fore among Victoria legislators in the early 1900s.[[122]](#footnote-122) It resulted in the Victorian Pure Foods Act of 1905.[[123]](#footnote-123) In 1906, Rosella advertised :

Pure FOODS

LADIES

Are Invited to VISIT the

R0SELLA FACTORY.

Cremorne Gardens. Richmond, where they can see for themselves the clean and wholesome conditions under which all their goods are manufactured. Insist on having

ROSELLA BRAND

JAMS CANNED FRUIT TOMATO

SAUCE CHUTNEY ETC.[[124]](#footnote-124)

In 1907,*The Herald* (Melbourne) reported that ‘About 300 hands are at present employed (at the Rosella factory) the busy season being over, and when the various fruits are ripening - the workers number as many as 900. About half of the workers are girls and women, and the work seems to be light and agreeable’.[[125]](#footnote-125) I wonder if the girls and women felt this way.

In 1908 The Horsham Times said that Rosella fruit chutney was ‘rapidly taking the place of Indian chutneys in the markets of Australia’. [[126]](#footnote-126)

Rosella gets the prize from me for the most innovative advertising campaign in 1904.

GIVEN AWAY

a BEAUTIFUL

ROSELLA PARROT

With Every Bottle of Rosella

TOMATO SAUCE AND CHUTNEY[[127]](#footnote-127)

Disappointingly no-one at SABRANDS, the current owners of Rosella, was able to confirm whether or not birds were actually given away.[[128]](#footnote-128) SABRANDS ‘continue(s) the Rosella Tradition, proudly providing Australians with a great tasting range of Sauces, Chutneys, Relishes, Pickled Onions and Soups’.[[129]](#footnote-129)

In 2023, the company advertises:

Rosella Fruit Chutney

Kosher Certified

Gluten Free

Perfect in a sandwich, burger, wrap or with a pie. Or bring your entertainment platter to life by pairing Rosella Fruit Chutney with your favourite cheese.

Fruit (69%) [Pear, Tomato, Sultanas, Apple (contains processing aid sulphites)], Sugar, Onion, Thickener (1442), Molasses, Salt, Acidity Regulator (260, 330), Mustard Seeds, Colour (150c), Vegetable Gum (415), Spice, Natural Flavours.[[130]](#footnote-130)

Enquiries as to what Spice is used fell afoul as proprietary information.

A list of local chutney makers is Appendix 6.

## Chutney Men

There was another group of chutney makers and sellers in the colonies. In 1891 Adam Mahomed, John Silva and Agnes Fleming were raided by police on the basis of ‘numerous complaints that the house (in which they lived) ‘was the nightly haunt of Indians and abandoned women’.[[131]](#footnote-131) ‘On entering the building they ‘discovered, amid general filth, a quantity of bottles of chutney sauce, the corks of which were flying in all directions, exposing the contents in a state of advanced decomposition. Mahomed said that he sold this stuff while the corks remained for in the bottles and thus earned his living.’ Mohamed was a hawker, as were many other Indians, Afghan and Syrians, among whose goods was chutney.[[132]](#footnote-132) [[133]](#footnote-133)

Descriptions of the men, their lodgings , chutney making and selling show an underlying racism akin to that against Chinese residents at the time, with food production being a common ground for prejudice.[[134]](#footnote-134)

In 1877 the *Brisbane Courier* in an article on a local chutney maker said, ‘there is little doubt that Mr. Boreham will be able to supply the Brisbane market for chutney as the Indian article is very unequal in quality, and one always has misgivings about the sort of stuff it is made of.’[[135]](#footnote-135)

In 1892 during a case brought against Sarah Williams (or Thirgood) that she could not support her child, it was disclosed that she was sharing a house with four ‘chutney men’, who it was alleged ‘slept on the floor’. Williams did not deny that she was living with the men leading Magistrate Johnson to say ‘It’s scandalous for you to admit it. You must be very degraded to go and herd with these men.'[[136]](#footnote-136)

Correspondents made distinctions among ‘colored aliens’. ‘But the Chinaman, whatever may be said against him is the superior of the kanaka, and of that type of Indian that hawks chutney and embroidery, and of the Lascar and the African negro, and the lower rank Portuguese and Italian, the West Indian native, and a hundred others, all whom, in our opinion, come under the heading of  'colored aliens.'’[[137]](#footnote-137)

Chutney seller was used as an insult to hurl at others. ‘…when defendant insulted me said ‘she ought to be in Sydney selling chutney’.[[138]](#footnote-138)

In 1895 a report on a murder purportedly by ‘Afghans or Indians’ the extraneous detail is given that in their tent was ‘ a wicker basket with holes in it for holding bottles similar to that used by hawkers of chutney.’[[139]](#footnote-139)

Their names were butt for racist jokes: ‘Messrs. Dyason and Son are manufacturers of sauces and cordials. .. Also they transform (tomatoes) into chutney, honest chutney, undisguised, in any multisylabbled name.[[140]](#footnote-140)

In the 1896 applications for renewal of licenses the Court heard that ‘Complaints had been rife of the conduct of these hawkers, and of their open insults to women and children. But no such cases had come under the notice of the Bench, either in the metropolis or in the country, in respect to the Syrian hawkers. On the other hand there had been instances of intimidation on the part of some of the Indians — not Calcutta men — but Afghans and chutney men generally.’[[141]](#footnote-141) The chair of the Bench asked for reports of the hawkers behaviour from inspectors of police in the Sydney area all of whom ‘were in favour of the hawkers’. All renewal license were approved.

In a column in the *Newcastle Herald* in 1897 titled *The Racial Future* which was strongly anti-non-European immigration, the correspondent writes:

‘The Syrian and Armenian, fleeing from Turkish rapacity, have successfully endeavoured to earn a livelihood in these lands by hawking doubtful chutneys, mysterious sauces suggestive of bullock's liver’.[[142]](#footnote-142)

In 1900, the writer of an article in *The Australia Star* links the chutney men and their chutney making environment to plague.

‘There is a class of Indians whose presence is a great menace to health. They are engaged in the manufacture of certain condiments. … Vegetables used in the manufacture of condiments are allowed to lie in back yards rotting in the sun. Rats are attracted to these tenements, and swarm in them. … Overcrowding in houses in India was found to be the fruitful source of spreading contagion, and if the plague gets a hold here it will be seen that many deaths will result from the same cause.’[[143]](#footnote-143)

Also 1900 a dairy farmer sounded a warning against ‘Hindoos [from] obtaining a footing in the dairying industry’. He cites the findings of an unnamed commission into the premises where chutney was being made.

‘A commission was then appointed to inspect and furnish a report on the houses wherein the abovenamed “delicacies" were manufactured. The inspectors, on visiting the places, found heaps of decayed turnips, tomatoes, and putrid potatoes on the floor in the kitchens, under what served for beds in sleeping rooms, on boards placed in the roofs, and in cellars. This choice collection of rotting vegetable matter was the main ingredient in the manufacture of the tasty and pungent chutney, one of the "extras” on the tables in nearly all the restaurants of Sydney. Heaven knows what the sauces sold by these people are composed of.’[[144]](#footnote-144)

He calls on butter factories to boycott milk from the Hindoos and ends:

Let them once get a footing in the colony and even this district will some day be invaded and ruined.

I found no record of any actions taken by health authorities on the basis of these alleged conditions under which chutney was made.

I found one instance favourable to the chutney men. A correspondent to the editor of the *Maitland Mercury* recounts meeting two ‘Indian hawkers of pickles and chutney’ on a train. He reports their abhorrence when a fellow passenger brought out a bottle of rum. ‘These hawkers were Mahometans, who look on drunkenness as a crime. I entered into a conversation and found them very intelligent. ‘[[145]](#footnote-145)

## Concluding remarks

Chutney has a history in Britain from the late 17th century and travelled to Australia with the first settlers in the early 1800s. It has been at the Australian dinner table ever since. Chutney’s early popularity is reflected in the number of recipes for it in newspapers and magazines 1864 – 1914: over 1000 recipes were published. Australian cookery books published during this time also carried recipes for chutneys. Chutney making was a way women could demonstrate their creativity, tweaking recipes and ‘making do’ and entering their chutneys in competition through which they could get public recognition.

Chutney began to be produced industrially in Australia in 1868 and by 1914 there were several companies competing with overseas imports which had continued. Chutney was also made for sale at a smaller scale by women working from their home for whom money from sales gave them some autonomy to spend on personal items. Another group of chutney makers Indian hawkers, were the subject of blatant racism through attacks on the ingredients and situations in which they made their chutney.

Chutney was used as a relish and to add flavour and variety to a wide range of dishes from sandwiches through soups and sauces to stews. On the evidence of the recipes surveyed chutney could be said to be where the spices missing from the main meals went. This suggests that we need to have a more nuanced view of early Australian cuisine then dismissing it as unremittingly bland.

## Appendix 1. Eight contemporaneous Australian cookery books with associated chutney recipes

Abbott, Edward, The English and Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist, Sampson Low, Son, and Marston, London, 1864 p.123 Indian Chutney, English Chutney

*Everything a Lady Should Know*, George B. Philip & Son, [190-?] p.46 Sweet Sliced Chutney, Indian Chutney, Mango Chutney

Maclurcan, Hannah, *Mrs Maclurcan’s Cookery Book. A collection of practical recipes specially suited for Australia*, George Robertson and Co, Melbourne, 1899, 642 Mango Chutney, 643 Tomato Chutney 644 Tomato Chutney (another way)

Presbyterian Church of N.S.W. Women’ Missionary Association, *Cookery Book of Good and Tried Recipes* 189? pp.117 - 118 Chutney, Apple Chutney, Bengal Chutney, Red Tomato Chutney (1) Red Tomato Chutney (2) Green Tomato Chutney,

Rawson, Mrs, Lance (Mina), *Australian Enquiry Book of Household and General Information,* first edition 1894, facsimile edition Kangaroo Press, Kenthurst, 1984 p.90 Chutney 1 (apple), Another Chutney (apple and tomato)

Rawson, Mrs, Lance (Mina), *The Antipodean Cookery Book and Kitchen Companion*, first edition 1895, facsimile edition Kangaroo Press, Kenthurst, 1992 p.44 Green Tomato Chutney, p.93 Tomato Chutney

Rutledge, Mrs. Forster, *The Goulburn Cookery Book*, Edwards, Dunlop and Co, 19- p. 172 Sweet Chutney, Tomato Chutney

The Lady Victoria Buxton Girls’ Club Adelaide , *The Kookaburra Cookery Book,* South Australia, E.W. Cole, 2nd Edition 1912 pp.176 – 178 Chutney, Good Chutney, Sweet Chutney, Apple Chutney, Quince Chutney, Plum or Peach Chutney, Mango Chutney, Ripe Tomato Chutney, Madras Chutney, Green Tomato Chutney, Tomato Chutney, Indian Chutney

## Appendix 2. Three contemporaneous Anglo-Indian cookery books with associated recipes

Steel, Flora Annie & Gardiner, Grace, *The Complete Indian Housekeeper and Cook*, facsimile copy Oxford University Press, Oxford, 2010 (first edition 1898). p. 295 ‘Apricot or Peach Chutney’ p.296 ‘Mango Chutney’,

Hervey, H, *Anglo-Indian Cookery at Home. A short treatise for returned exiles,* Cambridge Library Collection Facsimile edition (First edition 1895). pp. 31 – 33 Putcha, ’Poolsoo’, or Brinjal ‘Sumbaloo”, Tomato or Love Apple ‘Sumbaloo” Shrimp “Sumbaloo’, Mango ‘Sumbaloo, Mint chutney, Cocoanut Chutney, “Dhalll” or Split Lentil Soup, Tomato Chutney; pp. 94 – 96 Tomato Chutney, Sweet Lime or Lucknow Chutney, Dry Fruit Chutney, Sweet Bengal Chutney, Kashmere Chutney.

Riddell, Robert Flower, Indian domestic economy and receipt book : comprising numerous directions for plain wholesome cookery, both Oriental and English; with much miscellaneous matter answering for all general purposes of reference connected with household affairs, likely to be immediately required by families, messes, and private individuals, residing at the presidencies or out-stations. Bombay Gazette Press, 1852. p.238 Brinjal, plain; p.239 Cashmere, Brinjal with eggs, Dried Mango, Green Plantain, Red Tamarind; p.240 Another (red tamarind), Ripe Tomata, Tamarind and Green Ginger; p. 241 Till Seed, Mango Chutney Sweet, Sweet Green Mango Chutney, Plain dinner chutney; p.242 Delhi Chutney, Tamarind Chutney (green); p.243 Tamarind Chutney.

## Appendix 3. Brands

The majority of chutneys advertise were not branded. They were either given a regional name (Bengal, Lucknow, Madras etc.) or given no name at all simply advertised as Chutney.

Here I have listed chutneys that were name branded and the year of their first appearance in Trove.

Bengal Club,1835

Calcutta House, 1835

Col. Skinner’s, 1860

Crosse and Blackwell, 1866

Captain White's, 1869

Major Gray's, 1870

Mr C. Zorn, 1880

**Vencatachellum**, 1880

Queen Empress', 1881

British India, 1882

Colonel Walker’s, 1882

Clarkson and Son, 1882

Clarke Son and Co, 1884

Pink’s, 1883

Nujeet Khan and Co,1886

Manockjee Pounjiajee and Sons,1887

Mjeebkhan, 1886

Newson, 1887

Dinahawji, Bhikhajt, Shan, and Co, 1887

Clarke and Co,1888

Lackersteen, 1888

Winson, 1888

Kujeeb Khan, 1888

Newson and Great Eastern Hotel Co, 1890

Kugat Khan, 1892

Colonel Skinner, 1893

Edward Mainwaring

Indian Condiment Company, 1897

A. Vencatnakisnamah Chetty and Son,1897

Drummond’s 1898

Patterson’s, 1899

Gillard’s, 1899

Dutts's,1899

Palm,1899

Harrison's, 1899

Bengal Chutney Company, 1899

Tate, 1900

Sun, 1901

Rosella, 1902

Spencer's, 1902

Greyhound, 1902

Maconochie’s, 1902

Skreekissen,, 1902

Price and Co, 1902

Rayer’s,1905

Nabob, 1903

Heinz, 1903

W.M. Murdoch and Co, 1903

Sharwood’s, 1904

Bayer's, 1904

Humphries’, 1904

Batty's,1904

Heron’s, 1905

Great Eastern, 1905

Vent’s, 1906

Edmund’s, 1907

Nizam, 1907

König and Co, 1907

Karihanee, 1907

Emu, 1907

Cooper and Sons, 1908

Escoffier, 1908

Daw Sen’s, 1908

Maskell and Sons, 1909

Hoadley’s, 1909

McLennan and Co, 1909

Holbrook’s, 1909

Rudland’s, 1909

United Service,1909

Lipton’s, 1909

Sun Pint, 1909

Nizam, 1910

Duthies, 1910

Messrs Hargreaves and Sons, 1910

Springdale, 1910

Mortons, 1911

Commonwealth, 1911

Royal Taste, 1911

Dawson’s, 1912

Gold Medal, 1912

Barrett’s, 1913

L. Noel and Sons,1913

Reeve, 1913

Rising Sun, 1913

Red Cross, 1914

White Crow, 1914

Sirdar, 1914

Leader, 1914

First Pick, 1914

Royal Navy,1914

## Appendix 4. Comparing Tomato Chutneys

“S. H. C.” writes:— I notice in last Saturday's paper someone inquiring for chutney so send a good recipe. Three quarts of tomatoes, 6 drachms of cayenne pepper, 1½ lb coarse brown sugar, 1½ lb sultana raisins, 6 oz of salt, ¼ lb garlic, 6oz. of mustard seed, 8oz strong acetic acid. Rub the tomatoes through a colander. To the pulp when (s)trained add the raisins chopped and 1¼ lb of apples previously stewed and the garlic sliced very fine. Slightly bruise the mustard seed and mix in a mortar with the sugar, salt and spices. Gradually add them to the tomatoes. Boil the whole tor two or three hours, constantly stirring. Lastly add the acid, cool, bottle and cork.

Humming Bees Question Box, The *Daily Telegraph* (Sydney) 31 March 1888 p.6 accessed at [31 Mar 1888 - "HUMMING BEE'S" QUESTION BOX. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/239330659?searchTerm=chutney)

Tomato Chutney

Select a dozen fine, ripe tomatoes, scald the in boiling water, take off the skin, and seed them. Set aside the pulp and squeeze all the débris through a coarse cloth. Now boil the pulp in the juice till thick, when add a tablespoonful of salt, ditto of moist sugar, and the following, finely chopped:- one garlic, six green or red chillies or capsicums, two medium-sized ginger roots. Continue till the mass becomes quite stiff, using a slow fire, and stirring assiduously with a wooden spoon. Now take another utensil: in it melt a teacupful of “ghee” or butter, and fry a sliced onion; when well fried, add the contents of the other pan and go on simmering and stirring occasionally . As soon as the grease rises to the surface you will know it is done. Cool and fill into chutney bottles or jars. Some add vinegar or lemon juice.

Hervey, H, *Anglo-Indian Cookery at Home. A short treatise for returned exiles,* Cambridge Library Collection Facsimile edition (First edition 1895) p.34

Tomato Chutney

*Ingredients*: 1 peck of green tomatoes, 1 dozen good-sized onions, 1 dozen large green chillies, ½ pound mustard seed, 1 tablespoonful each of grounds cloves, cinnamon allspice, and mace, 1 gallon of vinegar ,or not quite so much, 2 pounds of sugar. *Method*: Cut up the tomatoes, onions, and chillies into slices, put them into a jar, sprinkle some salt over, and let them stand in a cool place overnight. In the morning turn the whole into a preserving pan, and add the mustard seed, cloves cinnamon, allspice, and mace with the vinegar and lastly the sugar Place the pan over the fire and let it boil until tender, which will take some time. Then pour into stone jars and tie down. This pickle is excellent eaten with cold eat.

Rawson, Mrs, Lance (Mina), *The Antipodean Cookery Book and Kitchen Companion*, Kangaroo Press, Kenthurst, 1992 (first edition 1895) p.93

Tomato Chutney

Six pounds of tomatoes, 1 lb of brown sugar, 3 large apples, 1 ½ pint of vinegar, 3 oz salt, 1 clove of garlic, 1 oz ginger, ¼ oz of black pepper, 5 oz of raisins, 3 oz of chillies, 1 lemon, 4 onions.

Boil the tomatoes over a slow fire till soft; then press through a sieve. Put back into the pan, add the other ingredients, and boil for three hours.

Rutledge, Mrs. Forster, *The Goulburn Cookery Book*, Edwards Dunlop, & Co. Ltd, Sydney,

Wicken, Harriet, Australian Table Dainties and Appetising Dishes, Ward, Lock & Co., 1897 p.172

Tomato Chutney

3 quarts ripe tomatoes, ½ lb dark brown sugar, ¼ lb ground ginger, 1 lb pudding raisins, ¼ lb garlic chopped fine, ½ oz cayenne pepper, 5oz salt, 6oz mustard seed, 3oz strong acetic acid, 1 stick horse-radish scraped, 1 bottle vinegar, 2 beetroots boiled, chopped fine. Scald the tomatoes, rub them through a colander, add to the pulp the above ingredients. Boil for an hour, then bottle and seal the corks. — Woonoona.

Information Wanted, Sunday Times (Sydney) 12 December 1897 p.15 accessed at [12 Dec 1897 - INFORMATION WANTED. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/126251267?searchTerm=chutney)

Tomato Chutney

12 lb of tomatoes; 4 lb of apples; 2 lb sultanas; 2 lb treacle; 1 lb brown sugar; ½ lb salt; 4 oz of shallot (sic); 1 oz cayenne; 1 oz cloves; 1 oz of allspice; 1 oz of whole pepper; 1 oz of garlic; 1 quart of vinegar.

Chop everything very fine and keep boiling for 2 hours. Put the whole spices in a muslin bag and take this out when done.

The Lady Victoria Buxton Girls’ Club Adelaide , *The Kookaburra Cookery Book,* South Australia, E.W. Cole, 1911

## Appendix 5. Comparing Delhi Chutney recipes

Delhi Chutney (1852) Riddell, Robert Flower, *Indian domestic economy and receipt book..*

Take sixty green mangoes; peel and cut into thin slices, and boil in a bottle of vinegar till quite smooth; boil in another bottle of vinegar half a seer of goar and half a seer of salt; mix this all well together; then take half a seer of mustard seed, cleaned and pounded; half a seer of garlic chopped and pounded, one seer of raisins (stoned)or kishmeses, cut very small and fine, with one seer of green ginger and one seer of dried chilies, also pounded; mix the whole well together; then add four bottles of vinegar, and put the mixture out in the sun for several days, occasionally stirring it up; this may be used as soon as made, but is the better for keeping. It may be converted into a sauce by having the whole of the ingredients well pounded before mixing, and after the chutney is made, rub it through a sieve or coarse cloth, adding vinegar to reduce it to a proper consistency. *[[146]](#footnote-146)*

Delhi Chutney (1884) – K.E. in *the Australasian*

Take 60 green apples (medium size), pare and core them, cut in thin slices, boil in a bottle of vinegar till quite smooth; take 1lb of garlic and 21b of raisins, chop very fine, l lb dried chillies pounded, 1lb ground ginger, 1lb mustard, and ½ lb of salt. Mix the whole together, add odd four bottles of vinegar; place it in the sun for several days occasionally stirring it up, and it is ready for bottling.[[147]](#footnote-147)

Delhi Chutney (1885) - *The Australasian*.

Take 60 green apples (medium size), pare and core them, cut in thin slices, boil in a bottle of vinegar till quite smooth; take 1lb of garlic and 21b. of raisins, chop very fine, 1lb. dried chilies pounded, 1lb ground ginger, 1lb mustard, and ½lb salt. Mix the whole together and add four bottles of vinegar; place in the sun for seven days, occasionally stirring it up, and it is ready for bottling.[[148]](#footnote-148)

## Appendix 6. Local chutney-makers 1864-1914

This list was developed from a search in *Trove* between 1864 – 1914. The list identifies the makers and/or the brand of commercial chutneys and the date of their first appearance in *Trove* which does not necessarily mean this was when the company first began commercial sales.

Boreham (1873)[[149]](#footnote-149)

The Victoria Preserving Company, Messrs. Wright, Payne and Co (1880) [[150]](#footnote-150)

Clare Preserving Company (1883)[[151]](#footnote-151)

Mr. A. Kohler (1883)[[152]](#footnote-152)

The Australian Fruit-Preserving Company (1888)[[153]](#footnote-153)

Mr. James Wilson (1892)[[154]](#footnote-154)

Mr E. E. W. Cowley (1892)[[155]](#footnote-155)

Cooper and Sons (1896)[[156]](#footnote-156)

Mr. Coombes (1896)[[157]](#footnote-157)

Allen and Co (1897)[[158]](#footnote-158)

Jesse Ireland (1879)[[159]](#footnote-159)

S Maslen (1897)[[160]](#footnote-160)

Palms Chutney Company. (1899)[[161]](#footnote-161)

Professor Abdullah and Co (1899)[[162]](#footnote-162)

Sophie Corrie (1899)[[163]](#footnote-163)

E Hunter (1899)[[164]](#footnote-164)

Rosella (1900)[[165]](#footnote-165)

J.H. Harrison and Co. (1901)[[166]](#footnote-166)

Dyason and Sons (1901)[[167]](#footnote-167)

Bengal Chutney Company (1902)[[168]](#footnote-168)

Greyhound(1903)[[169]](#footnote-169)

H. W. David (1903) trading as Good-As-Gold[[170]](#footnote-170)

Humphries (1903)[[171]](#footnote-171)

Hardgreave and Sons (1905)[[172]](#footnote-172)

Prescott's (1906)[[173]](#footnote-173)

Konig and Company (1907)[[174]](#footnote-174)

Rosella (1907)[[175]](#footnote-175)

Cooper and Sons (1908)[[176]](#footnote-176)

A. Heron (1908)[[177]](#footnote-177)

W. J. Stabback (1909)[[178]](#footnote-178)

Johnathan Reeve (1913)[[179]](#footnote-179)

1. ‘The rosella used here could be any one of three: *Hibiscus sabdariffa, Hibiscus rosella* or *Hibiscus heterophyllus.* All three were used to make jam and I venture chutneys. See [Rosella - Hibiscus sabdariffa - Tucker Bush](https://tuckerbush.com.au/rosella-hibiscus-sabdariffa/)[Native rosella ,](https://www.sgaonline.org.au/native-rosella/" \l ":~:text=Indigenous%20people%20traditionally%20used%20the,in%20salads%20and%20for%20jam.) [[04 Mar 1854 - SCIENCE, ART, AND, MANUFACTURES. - Trove (nla.gov.au)](https://www.sgaonline.org.au/native-rosella/" \l ":~:text=Indigenous%20people%20traditionally%20used%20the,in%20salads%20and%20for%20jam.)](https://trove.nla.gov.au/newspaper/article/158096630?searchTerm=rosella)

   # [Hibiscus heterophyllus | Sustainable Gardening Australia (sgaonline.org.au)](https://www.sgaonline.org.au/native-rosella/" \l ":~:text=Indigenous%20people%20traditionally%20used%20the,in%20salads%20and%20for%20jam.)

   [↑](#footnote-ref-1)
2. ‘Rosella Chutney’, Questions Answered, *Australian Town and Country Journal* (Sydney) 14 May 1913 p.17 [14 May 1913 - Questions Answered - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/263866925?searchTerm=chutney) [↑](#footnote-ref-2)
3. Vegetable Products’, [24 Jul 1861 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/4600112?searchTerm=rosella%20chutney) [↑](#footnote-ref-3)
4. Rawson, Mrs Lance (Mina), *The Antipodean Cookery Book and Kitchen Companion*, Kangaroo Press 1992 (Reprint of the 1895 edition) p.124 [↑](#footnote-ref-4)
5. Abbott, Edward, *The English and* *Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist* Sampson Low, Son, and Marston, London, 1864 p.123 [↑](#footnote-ref-5)
6. Van Reyk, Paul, ‘Chillies – A Survey of Published Recipes 1871 – 1921’, accessed at [Chillies – A Survey of Published Recipes 1871 - 1921 - Compost](https://compost.sydney/2023/04/30/3675/) [↑](#footnote-ref-6)
7. Van Reyk, Paul, ‘From Chutney to Constipation: The culinary uses of tamarind in Australia 1787 – 1909’, accessed at [Big Mulch Archives - Compost](https://compost.sydney/category/big-mulch/) [↑](#footnote-ref-7)
8. These columns went by such titles as Correspondents, Home and Fireside, Homely Fare, Household, Household Hints, The Housewife, Humming Bee’s Question Box, Information Supplied, Information Wanted, Notes and Queries, Questions Answered, Useful Recipes,. [↑](#footnote-ref-8)
9. See Appendix 1 Sample of contemporaneous Australian Cookery Books [↑](#footnote-ref-9)
10. See Appendix 2 Anglo-Indian Cookery Books [↑](#footnote-ref-10)
11. The following section draws on Bhattacharyya, Sourish, *The Bloomsbury Handbook to Indian Cuisine*; Burton, David, *The Raj at Table* 1993 p.218; Collingham, Lizzie, ‘*Curry. A biography*.’ Chatto and Windus, London 2005 pp. 147-148; Chutney,’ Davidson, Alan, *The Oxford Companion to Food,* Oxford University Press, 1999 p.186 [↑](#footnote-ref-11)
12. Bhattacharyya, Sourish, *The Bloomsbury Handbook to Indian Cuisine* [↑](#footnote-ref-12)
13. *The Sydney Gazette and New South Wales Advertiser* 6 September 1831 p.3 accessed at [06 Sep 1831 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/2202439?searchTerm=chutney) [↑](#footnote-ref-13)
14. Lacking any description of the contents of these it is difficult to identify the difference. [↑](#footnote-ref-14)
15. *The Sydney Gazette and New South Wales Advertiser* p.4 accessed at [25 Oct 1832 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/2209128?searchTerm=chutney) [↑](#footnote-ref-15)
16. Bengal Club may indicate some relationship to the Bengal Club established in Calcutta in 1827. These Clubs were ‘famous for their curries’ writes David Burnett and Helen Saberi in *The Road to Vindaloo*. They don’t say but I imagine the Bengal Club made its own chutney. Whether what was being advertised was in fact chutney made by the Club sold either directly or through an agent or was branded as such by someone unconnected to the Club to give it prestige is not clear. [↑](#footnote-ref-16)
17. *True Colonist Van Diemen’s Land Political Despatch and Agricultural ad Commercial* 14 August 1835 p.1 [14 Aug 1835 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/200328983?searchTerm=chutney) [↑](#footnote-ref-17)
18. *The True Colonist Van Diemen’s Land Political Despatch and Agricultural ad Commercial* 7 August 1835 p.7 accessed at [07 Aug 1835 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/200327696?searchTerm=chutney) As with the Bengal Club I have yet to find information as to whether a Calcutta House existed or not. [↑](#footnote-ref-18)
19. *The Hobart Town Courier* (Hobart Town) 4 September 1835 p.3 accessed at [04 Sep 1835 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/4179121?searchTerm=chutney) ; *The Tasmanian* (Hobart) 14 October 1836 p.3 accessed at[14 Oct 1836 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/232801828?searchTerm=chutney) [↑](#footnote-ref-19)
20. *The Sydney Gazette and New South Wales Advertiser* 3 December 1835 p.3 [31 Dec 1835 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/2201981?searchTerm=chutney) [↑](#footnote-ref-20)
21. *The Mercury* (Hobart) 2 January 1864 p.1 accessed at [02 Jan 1864 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/8823649?searchTerm=chutney) [↑](#footnote-ref-21)
22. Weekly Bill of Entry, *Geelong Advertiser* 19 January 1864 p.2 accessed at[19 Jan 1864 - WEEKLY BILL OF ENTRY - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/148702916?searchTerm=chutney) [↑](#footnote-ref-22)
23. *The Armidale Express and New England General Advertiser* (NSW) 2 June 1860 p.1 accessed at ([02 Jun 1860 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/188961630?searchTerm=chutney) [↑](#footnote-ref-23)
24. [Colonel Skinner Hot Mango Chutney, 250g - Fortnum & Mason (fortnumandmason.com)](https://www.fortnumandmason.com/fortnum-s-colonel-skinner-fresh-hot-mango-chutney-250g) [↑](#footnote-ref-24)
25. [Crosse & Blackwell - Wikipedia](https://en.wikipedia.org/wiki/Crosse_%26_Blackwell) [↑](#footnote-ref-25)
26. *The Brisbane Courier* (Brisbane) 20 June 1865 p.4 accessed at [20 Jun 1865 - Classified Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/1274055?searchTerm=chutney) [↑](#footnote-ref-26)
27. *Examiner* (Launceston) 10 September 1904 p.7 accessed at [10 Sep 1904 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/35820110?searchTerm=chutney) [↑](#footnote-ref-27)
28. [Sharwoods AUS/NZ - Home](https://www.sharwoods.com.au/) [↑](#footnote-ref-28)
29. *The Telegraph* (Brisbane) 23 April 1907 p.4 [23 Apr 1907 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/175565147?searchTerm=chutney) [↑](#footnote-ref-29)
30. [Palms - Riviana Foods](https://www.rivianafoods.com.au/foodservice/palms/) [↑](#footnote-ref-30)
31. *The Sydney Morning Herald* 10 December 1846 p.1 accessed at [10 Dec 1846 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/12891316?searchTerm=chutney). See also [↑](#footnote-ref-31)
32. The *Sydney Morning Herald* 9 August 1884 p.10 accessed at [09 Aug 1884 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/13567525?searchTerm=chutney) [↑](#footnote-ref-32)
33. The Show, *The Northern Miner* (Charters Towers) 10 August 1909 p.2 accessed at [10 Aug 1909 - THE SHOW. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/80323223?searchTerm=rosella%20chutney) [↑](#footnote-ref-33)
34. Agricultural Society of New South Wales , Opening of the Metropolitan Inter Colonial Exhibition *Empire* (Sydney) 31 August 1870 p.3 accessed at [31 Aug 1870 - SECTION XI.—HORTICULTURAL—VIZ., VEGETABLES, FRUITS, AND FLOWERS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/63110696?searchTerm=chutney) [↑](#footnote-ref-34)
35. *The Brisbane Courier* (Qld) 4 Feb 1871 p. 5 accessed at [04 Feb 1871 - The Courier. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/1331437/61059) [↑](#footnote-ref-35)
36. The Ovens and Murray Agricultural and Horticultural Society’s Show, *The Australasian* (Melbourne) 10 May 1873 p.14 accessed at [10 May 1873 - THE OVENS AND MURRAY AGRICULTURAL AND HORTICULTURAL SOCIETY'S SHOW. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/137579517?searchTerm=chutney) [↑](#footnote-ref-36)
37. Bireeguera Agricultural and Horticultural Show, *Geelong Advertiser* (Vic) 2 April 1885 p.4 accessed at [02 Apr 1885 - BIREEGUERA AGRICULTURAL AND HORTICULTURAL SHOW. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/148780146?searchTerm=chutney) [↑](#footnote-ref-37)
38. *The Cumberland Argus and Fruitgrowers Advocate* (Parramatta) 22 February 1899 p.1 accessed at [22 Feb 1899 - SECTION III.—PRESERVES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/85778980?searchTerm=chutney) [↑](#footnote-ref-38)
39. Fruits, *The Daily Telegraph* (Sydney) 31 March 1899 p.7 accessed at [31 Mar 1899 - FRUITS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/236797081?searchTerm=chutney) [↑](#footnote-ref-39)
40. Exhibit Judging, Alimentary, *Coolgardie Pioneer* (W.A.) 15 July 1899 p.5 accessed at [15 Jul 1899 - The Use of Newspaper. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/251983261?searchTerm=chutney) [↑](#footnote-ref-40)
41. *Bairnsdale Advertiser and Tambo and Omeo Chronicle* (Vic) 1 M<arch 1902 p.3 accessed at [01 Mar 1902 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/86232565?searchTerm=rosella%20chutney) [↑](#footnote-ref-41)
42. The Rosella Jam Co was not a company that made rosella jam but one of the earliest chutney making companies in Australia, See more about it below *Local chutney makers*. [↑](#footnote-ref-42)
43. ‘Some Notable Exhibits’, *The Brisbane Courier* (Brisbane) 11 August 1905 p.7 [11 Aug 1905 - J. HARDGREAVES AND SONS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/19336725?searchTerm=chutney) [↑](#footnote-ref-43)
44. Ladies Gossip (By Francesca), *Evening Journal* (Adelaide) 2 Mar 1889 p.3 Accessed at Trove [02 Mar 1889 - LADIES GOSSIP. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/199860169?searchTerm=chutney) [↑](#footnote-ref-44)
45. ‘Chutney,’ Davidson, Alan, *The Oxford Companion to Food,* Oxford University Press, 1999 p.186 [↑](#footnote-ref-45)
46. ‘Home Made Chutneys’, *The Brisbane Courier* (Qld) 23 January 1909 p.14 Accessed at Trove [23 Jan 1909 - HOME-MADE CHUTNEYS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/19560078?searchTerm=chutney) [↑](#footnote-ref-46)
47. ‘Questions Answered’, *Australian Town and Country Journal* (Sydney) 11 February 1914 p.17accessed at [11 Feb 1914 - Questions Answered - rose (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/263738855?searchTerm=chutney) [↑](#footnote-ref-47)
48. Collingham, Lizzie, ‘Curry. A biography.’ Chatto and Windus, London 2005 pp. 147-148 [↑](#footnote-ref-48)
49. ‘ a small immature apple, also: any of several elongated greenish English cooking apples’ Merriam Webster on line at [Codlins Definition & Meaning - Merriam-Webster](https://www.merriam-webster.com/dictionary/codlins#:~:text=%3A%20a%20small%20immature%20apple%20also%20%3A,any%20of%20several%20elongated%20greenish%20English%20cooking%20apples) [↑](#footnote-ref-49)
50. ‘The Kitchen Garden’, *The Bendigo Independent* (Victoria) 2 April 1904 p.2 accessed at ([02 Apr 1904 - THE KITCHEN GARDEN. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/227004530?searchTerm=chutney) [↑](#footnote-ref-50)
51. ‘Gooseberry Chutney’ Homely Fare, *Weekly Times* ( Melbourne) 14 January 1899 p. 30 [14 Jan 1899 - HOMELY FARE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/221149173?searchTerm=chutney) [↑](#footnote-ref-51)
52. A hair sieve is a strainer with a ‘hair cloth bottom’ one that is made of very fine strands of metal and so ideal for straining out the smallest solids. [Hair sieve Definition & Meaning - Merriam-Webster](https://www.merriam-webster.com/dictionary/hair%20sieve) [↑](#footnote-ref-52)
53. ‘Mango Chutney’ ,The Housekeeper, *The Queenslander* ( Brisbane) 4 Dec 1886 p.890 accessed at [04 Dec 1886 - THE HOUSEKEEPER. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/19809612?searchTerm=chutney) [↑](#footnote-ref-53)
54. ‘ Prior to canning innovations of the 19th century, pickling jars were often sealed with animal bladders.’ [Imitation Hog's Bladder – Townsends](https://www.townsends.us/products/imitation-hogs-bladder-s3480-p-1290) [↑](#footnote-ref-54)
55. ‘Mango Chutney’, *Sunday Times* (Perth) 5 April 1908 p.7 accessed at[05 Apr 1908 - MANGO CHUTNEY - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/57579234?searchTerm=chutney) [↑](#footnote-ref-55)
56. ‘Chutney’, *The Burrowa News* (NSW) 4 June p.4 Accessed at Trove 5 April 2023 [04 Jun 1880 - BARMAIDS AND THEIR TRIALS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/104859275?searchTerm=chutney) [↑](#footnote-ref-56)
57. ‘Mango Chutney’, Recipes, *The Queenslander* (Brisbane) 25 January 1902 p.199 accessed at [25 Jan 1902 - COOKING RECIPES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/21620092?searchTerm=chutney) [↑](#footnote-ref-57)
58. Mrs Irving, *The Housewife's Guide; or an Economical and Domestic ART OF COOKERY, containing Directions for Marketing, Instructions for Dressing Butchers' Meat, Poultry, Game, Fish, Vegetables, &c ; likewise for Preparing Soups, Broths, Gravies, and Sauces; also the Art of Potting, Collaring, Pickling, Preserving, and Making Wines ; to which is added the different Branches. of Modern. Pastry and Confectionery, &c. &c. &c..* Edmund Mason Parramatta 1843 [↑](#footnote-ref-58)
59. *Irwin, Mrs. Deborah The Housewife's Guide; or an Economical and Domestic ART OF COOKERY, containing Directions for Marketing, Instructions for Dressing Butchers' Meat, Poultry, Game, Fish, Vegetables, &c ; likewise for Preparing Soups, Broths, Gravies, and Sauces; also the Art of Potting, Collaring, Pickling, Preserving, and Making Wines ; to which is added the different Branches. of Modern. Pastry and Confectionery, &c. &c. &c..* William Mason, London 1830 [↑](#footnote-ref-59)
60. ‘Chutneys’, Notes and Queries, *The Australasian* (Melbourne) 9 February 1884 p. 7 [09 Feb 1884 - NOTES AND QUERIES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/138649813?searchTerm=chutney) [↑](#footnote-ref-60)
61. Riddell, Robert Fowler, I*ndian domestic economy and receipt book : comprising numerous directions for plain wholesome cookery, both Oriental and English; with much miscellaneous matter answering for all general purposes of reference connected with household affairs, likely to be immediately required by families, messes, and private individuals, residing at the presidencies or out-stations*. Bombay Gazette Press, 1852. p.242 [↑](#footnote-ref-61)
62. For apples see for example: ‘Chutney’, *The Burrowa News* (NSW) 4 June 1880 p.4 accessed at [04 Jun 1880 - BARMAIDS AND THEIR TRIALS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/104859275?searchTerm=chutney); ‘Chutneys’, Notes and Queries, *The Australasian* (Melbourne) 9 February 1884 p.7 accessed [at NOTES AND QUERIES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/138649813?searchTerm=chutney)

    ‘Chutney’, The Householder, *The Queenslander* (Brisbane) 5 November 1887 p. 733 accessed at [05 Nov 1887 – THE HOUSEKEEPER. – Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/19928318?searchTerm=chutney)

    Home and Fireside, *Weekly Times* (Melbourne) 22 August 1891 p.10 [22 Aug 1891 - Home and Fireside. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/221188458?searchTerm=chutney) [↑](#footnote-ref-62)
63. For tomatoes see for example: Humming bees Question Box, *The Daily Telegraph* (Sydney) 7 May 1887 p. 10 [07 May 1887 - HUMMING BEE'S QUESTION BOX. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/239818622?searchTerm=chutney); Humming Bees Question Box, The *Daily Telegraph* (Sydney) 21 March 1888 p.6 [31 Mar 1888 - "HUMMING BEE'S" QUESTION BOX. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/239330659?searchTerm=chutney) [↑](#footnote-ref-63)
64. ‘Sweet Mango Chutney’ , The Housewife. Recipes by Request, *The Queenslander* (Brisbane) [04 Nov 1893 - THE HOUSEWIFE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/20346372?searchTerm=chutney) [↑](#footnote-ref-64)
65. The Lady Victoria Buxton Girls’ Club Adelaide , *The Kookaburra Cookery Book,* South Australia, E.W. Cole, Second Edition 1912 p. 177. [↑](#footnote-ref-65)
66. ‘The Prize Recipes’, Recipe Contest, the *Sunday Times* (Perth) 1 November 1914 p.27 [01 Nov 1914 - THE PRIZE RECIPES - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/57804649?searchTerm=chutney) [↑](#footnote-ref-66)
67. ‘The Prize Recipes’, Recipe Contest, the *Sunday Times* (Perth) 5 September 1909 p.7 accessed at [05 Sep 1909 - The Prize Recipes. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/57592536?searchTerm=chutney) [↑](#footnote-ref-67)
68. [07 Jul 1900 - Advertising - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/19051535?searchTerm=chutney) [↑](#footnote-ref-68)
69. Technical College Cookery Classes, *The Brisbane Courier* (Brisbane) 25 April 1899 p.6 accessed at [25 Apr 1899 - WOMAN'S WORLD. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/3692509?searchTerm=chutney) [↑](#footnote-ref-69)
70. [Biography - Amy Schauer - Australian Dictionary of Biography (anu.edu.au)](https://adb.anu.edu.au/biography/schauer-amy-8353) [↑](#footnote-ref-70)
71. Household Recipes, *The Queanbeyan Leader* 29 June 1906 p.2 Accessed at [29 Jun 1906 - HOUSEHOLD RECIPES - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/135703276?searchTerm=chutney). [↑](#footnote-ref-71)
72. Van Reyk, Paul, [Jelly Crystals and Evaporated Milk: On the trail of the 'Australian Flummery' - Compost](https://compost.sydney/2023/05/03/jelly-crystals-and-evaporated-milk-on-the-trail-of-the-australian-flummery/) [↑](#footnote-ref-72)
73. ‘Preserving Tomatoes’, (From the *Agricultural Gazette*) *Yass Evening Tribune* (NSW) 27 February 1899 p.3 accessed at [27 Feb 1899 - PRESERVING TOMATOES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/248414752?searchTerm=chutney) [↑](#footnote-ref-73)
74. Sophie Currie, Australian Dictionary of Biography [↑](#footnote-ref-74)
75. Sophie Currie, Australian Dictionary of Biography [↑](#footnote-ref-75)
76. Sophie Currie, Australian Dictionary of Biography [↑](#footnote-ref-76)
77. ‘Chutneys’, *Leader* (Melbourne) 23 January 1909 p.47 Accessed at [23 Jan 1909 - CHUTNEYS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/196907645?searchTerm=chutney) [↑](#footnote-ref-77)
78. ‘Curries and Chutneys’, *The Journal* (Adelaide) 17 January 1914 p.4 accessed at [17 Jan 1914 - CURRIES AND CHUTNEYS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/204657057?searchTerm=chutney) [↑](#footnote-ref-78)
79. ‘Sweet Chutney’, Information Supplied, *Sunday Times* (Sydney) p.11 Accessed at [05 Mar 1899 - INFORMATION SUPPLIED. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/127382715?searchTerm=chutney) [↑](#footnote-ref-79)
80. ‘Indian Curry’, Curries, Ladies’ Page, *Devon Herald* (Launceston) 20 November 1885 p.2 accessed at [20 Nov 1885 - Ladies’ Column. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/187111891?searchTerm=chutney) [↑](#footnote-ref-80)
81. ‘Damson Chutney’ Honorable Mention, The Sun [Kalgoorlie) 1 February 1914 p.11 accessed at [01 Feb 1914 - HONORABLE MENTION - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/216213061?searchTerm=chutney) [↑](#footnote-ref-81)
82. ‘Devilled Beef Bones’ The Household, *The Albury Banner and Wodonga Express* (NSW) 18 March 1881 p. 13 accessed at [18 Mar 1881 - THE HOUSEHOLD. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/254362925?searchTerm=chutney) [↑](#footnote-ref-82)
83. ‘Devilled Biscuits’, The Housekeeper, *The Queenslander* (Brisbane) p. 371 accessed at [05 Mar 1887 - THE HOUSEKEEPER. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/19923236?searchTerm=chutney) [↑](#footnote-ref-83)
84. ‘Devilled Eggs’, Useful Hints, The Broadford Courier and Reedy Creek Times (Broadford) 30 March 1889 p.5 accessed at[30 Mar 1899 - USEFUL HINTS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/58942749?searchTerm=chutney) [↑](#footnote-ref-84)
85. ‘Ketchup’, *Australian Town and Country Journal* (Sydney) 7 January 1899 p. 42 accessed at [07 Jan 1899 - Ketchup. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/71322244?searchTerm=chutney) [↑](#footnote-ref-85)
86. ‘Minced Chicken with Egg’, Household Hints, *The Week* (Brisbane) 9 September, 1882 p.4 accessed at [09 Sep 1882 - HOUSEHOLD HINTS. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/181780998?searchTerm=chutney) [↑](#footnote-ref-86)
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