

Pineapple with the lot

October 2023

It's often said that Australians will add pineapple to anything foodwise, the classic Aussie hamburger, chops on the barbie, pineapple on pizza being proffered as evidence. The last is easily countered as being an American invention¹, and I'll concede the hamburger and the barbie. But what of other dishes like soups, souffles, sandwiches? Have we added pineapple there also? The question intrigued so I set out to investigate. To make the investigation manageable I decided to carry it out via newspapers and magazines accessible through *Trove*, the digital repository managed by the National Library of Australia.

To structure the findings I used the categorising in the *Country Women's Association Cook Book – Appetizers, Mains, Desserts, Baking* and so on.² Doing this meant that I was unlikely to miss recipes in a whole category, like different kinds of puddings – baked, milk, steamed, cold. In each section I have identified the earliest reference to the use of pineapple. In some sections I have given several references to cover the range of uses more fully e.g. Beverages and Meat.

This article is the result of that investigation. It is in three parts.

Part One is a brief history of the pineapple in Australia with a little myth-busting along the way.

Part Two is a list of the recipes I found together with the date for each entry and its source, and some comments on the recipes.

Part Three is the recipes for each entry in the foregoing list.

Somewhat to my surprise and delight what the recipes show is that indeed Australians have used pineapples in as many ways as there are categories in the *Country Women's Association Cook Book* which is as good as saying everywhere.

¹ [Sam Panopoulos, inventor of Hawaiian pizza, dies aged 83 | Pizza | The Guardian](#)

² *The Country Women's Association Cook Book. Seventy Years in the Kitchen* (2009). First published in 1937, Murdoch Books 2009

Part One

A brief history of the pineapple in Australia

Let's get some myth busting done right away. The pineapple contrary to popular belief was not introduced by German missionaries in 1838 who travelled to Australia via India.³ It had been grown in Australia for a good 20 years before that.

D.D. Mann writing in 1811 notes 'Pines, far exceeding in Size those of England, are now growing there (New South Wales), but they are scarce'.⁴ William Charles Wentworth in 1819 writes: 'The colony is justly famed for the goodness and variety of its fruits: Peaches, apricots, nectarines, oranges, grapes, pears, plums, figs, pomegranates, raspberries, and melons of all sorts, attaining the highest degree of maturity in the open air; and even the pineapple may be produced merely by the aid of the common forcing glass.'⁵ Describing 'The Colonial Garden' he gives advice for 'management of the Pinery'. In 1827 a correspondent to *The Australian* notes: 'The pineapple and shaddock are immersed in a hot-house; but there seldom happens to be occasion for heating the atmosphere of the hot house by fire, or such extraneous means. For the stems of tender plants, the shelter of a blanket or screen of glass or shell, seems generally to be sufficient.'⁶

In 1831 the pineapple was listed in the *Australian Almanack* by the Colonial Botanist Charles Fraser with a short note on its cultivation.⁷ Thomas Shepherd, nurseryman at the Darling Nursery, in December 1834 in the fourth of his lectures in *Horticulture In New South Wales* writes extensively of the cultivation of the pineapple in Australia.⁸ In 1839 'Z' writes to the Editor of *The Australasian* about Moreton Bay, on the coast of Queensland near Brisbane: The banana, plaintain (sic), guanah (sic) and pine-apple have also been cultivated with great success at the settlement; and indeed, most of the tropical productions attain a high degree of perfection.⁹ By 1841 the pineapple is appearing in *Farmer's Calendars* or similar columns in newspapers, which outline the tasks to be undertaken in any month for the cultivation of fruits and vegetables.¹⁰

³ [About - Aussie Pineapples \(australianpineapples.com.au\)](http://australianpineapples.com.au)

⁴ Mann, D. D., *The present picture of New South Wales; illustrated with four large coloured views, from drawings taken on the spot, of Sydney, the seat of government : with a plan of the colony* 1811 p.49 [The present picture of New South Wales; illustrated with four large coloured views, from drawings taken on the spot, of Sydney, the seat of government : with a plan of the colony ... / by D.D. Mann. | Collection - State Library of NSW](#)

⁵ Wentworth, William Charles, 'System of Agriculture', 'Statistical, Historical and Political Description of New South Wales. London: Printed for G. and W. B. Whittaker 1819 [Statistical, Historical, and Political Description \(gutenberg.net.au\)](#)

⁶ 'Botany', *The Australian* 12 October 1827 p3 accessed at [12 Oct 1827 - BOTANY. - Trove \(nla.gov.au\)](#)

⁷ Fraser Charles, Memoranda of Australian Fruits and Vegetables, *The Australian Almanack for the Year of Our Lord 1831* p.155 [\(1831\) \(nla.gov.au\)](#)

⁸ Shepherd, Thomas, *Lectures on the Horticulture of New South Delivered at the Mechanics' School of Arts* 1835 pp.60 -62 accessed at [Lectures on the horticulture of New South Wales : delivered at the Mechanics School of Arts, Sydney \(nla.gov.au\)](#)

⁹ 'Moreton Bay' To the Editor of The Australian, *The Australian* 7 February 1839 p.2 accessed at [07 Feb 1839 - MORETON BAY. - Trove \(nla.gov.au\)](#)

¹⁰ 'Farmers' Calendar for February' *The True Colonist and Van Dieman's Land Political Despatch and Agricultural and Commercial* 12 February 1841 p.4 accessed at [12 Feb 1841 - FARMERS' CALENDER FOR FEBRUARY - Trove \(nla.gov.au\)](#)

From where were horticulturalists and others getting their pineapple plants. Some were imported. In 1828 *The Australian* reported: 'A large supply of cuttings of sugar-cane, pineapples, and other tropical productions, are expected by the return of the vessels that have sailed to Valparaiso, as they are to touch on their way back at Otaheile' that is, Tahiti.'¹¹ Presumably they were for sale. Lambert and Son in 1843 had for sale by public auction 16 pineapple plants.¹² In 1847 George Alex Anstey, nurseryman, advertised 'to persons forming gardens' that he had pineapple plants for sale.¹³ In 1869 A. J. Hockings, Nurseryman and Seedsman advertised Strong Suckers of the Smooth Leaf Pineapple on sale, with 'Fruit often eleven to thirteen pounds in weight'.¹⁴ It isn't clear if Anstey's and Hockings' plants were imports or if the nurserymen had propagated them themselves. It's also likely that home growers were propagating from their own plants and may have exchanged plants with other growers.

What proportion of those grown were for ornamental purposes¹⁵, what for domestic consumption and what for the market is not noted. The first commercial growing of pineapples is usually given as being at Nundah, Queensland, in the early 1840s.¹⁶ In 1841 the *Adelaide Chronicle and South Australian Literary Record* reported that at the Fruit and Vegetable Markets 'yesterday we saw at M'Donald's stand some very beautiful pineapples at 20s each.'¹⁷ This was extremely expensive compared to prices for other fruits, for example apple were selling at 3s per dozen and apricots for 2s¹⁸ the dozen. Similarly, pineapples were being sold at the Sydney Markets in 1844 for between 6s to 12s each while apples were selling for 6d to 2s a dozen.¹⁹ There is no indication in either instance what quantity was on sale, sadly. By 1908 pineapple prices had dropped dramatically: Queensland Queen 5/ to 6/ and Common Choice 4/ to 5/ per case.²⁰

In 1819, Robert Campbell advertised imported Hoffman's pineapple rum and shrub in pint bottles.²¹ In 1839 Dunsdon's 'well known Confectionary Establishment' advertised a range of imported jams of which pineapple was one.²² J. S. Bennet in 1840 advertised preserved pineapple.²³ In 1948, John

¹¹ *The Australian* 19 March 1828 p.2 accessed at [19 Mar 1828 - No title - Trove \(nla.gov.au\)](#)

¹² 'Trees, Plants, Cuttings and Pineapples', *South Australian Register* 1 July 1843 p.1 accessed at [01 Jul 1843 - Advertising - Trove \(nla.gov.au\)](#)

¹³ 'To persons forming gardens', *Adelaide Chronicle and South Australian Literary Record* 17 July 1847 p.1 [17 Jul 1847 - Advertising - Trove \(nla.gov.au\)](#)

¹⁴ *The Brisbane Courier* 16 December 1869 p.1 accessed at [16 Dec 1869 - Classified Advertising - Trove \(nla.gov.au\)](#)

¹⁵ Pineapples were regularly entered in competitions for best produce at Horticultural and Agricultural Shows. See for example 'Gardeners and Amateur Horticultural Society' *The Observer* 25 November 1845 p.1 accessed at [25 Nov 1845 - Advertising - Trove \(nla.gov.au\)](#)

¹⁶ [About - Aussie Pineapples \(australianpineapples.com.au\)](#) The earliest reference I could find in *Trove* for Nundah, disappointingly was in 1890 [18 Jun 1890 - Big Pineapples. - Trove \(nla.gov.au\)](#)

¹⁷ Fruit and Vegetable Markets, *Commercial Intelligence Adelaide Chronicle and South Australian Literary Record* 15 December 1841 p.4 [15 Dec 1841 - GRAIN MARKET. - Trove \(nla.gov.au\)](#) Its Wikipedia entry doesn't pineapple growing. [Nundah, Queensland - Wikipedia](#)

¹⁸ 's' is shillings the currency of the time. There were 12 pennies – 'd' – to a shilling and 20 shillings to the pound - £. When an item cost a number of shillings and some pennies it was written e.g. 5/2. Where there was a pound plus some shillings plus some pence it was written e.g. 3/4/8

¹⁹ Sydney Markets, *The Sydney Morning Herald* 6 January 1844 p.2 accessed at [06 Jan 1844 - SYDNEY MARKETS.—FRIDAY. - Trove \(nla.gov.au\)](#)

²⁰ *The Brisbane Courier* 4 January 1908 p.3 accessed at [04 Jan 1908 - THE SOUTHERN MARKETS. - Trove \(nla.gov.au\)](#)

²¹ *The Sydney Gazette and New South Wales Advertiser* 10 April 1819 p.1 accessed at [10 Apr 1819 - Classified Advertising - Trove \(nla.gov.au\)](#)

²² *The Sydney Herald* 9 October 1839 p.2 accessed at [09 Oct 1839 - Advertising - Trove \(nla.gov.au\)](#)

Bentham Neales was selling Pineapple Jelly.²⁴ In 1853 Robert Muriel was auctioning 300 pineapples.²⁵ In 1858 Firth and Patten advertised the sale of pressed pineapple in tins.²⁶

The earliest evidence of locally manufactured pineapple products I found was in 1870. Levy Brothers, 'Cordial Manufacturers', advertised Pineapple Syrup among their products.²⁷ Local chocolatier Cadbury's advertised Pineapple Chocolate in 1892.²⁸ Skylark pineapple jelly crystals - 'fairly smacking of orchard grown fruit' - were on sale in 1908.²⁹ Also that year Cole's advertised Pineapple Cream biscuits at 10 d per lb.³⁰ MacLennan and Co included Pineapple Jelly and Pineapple Jam in their *Pura Fruta* range of products also in 1908.³¹

Canning fruit in Australia began with George Peacock, a Tasmanian jam maker. In Sydney in 1887 the Woodstock cannery built specifically for canning fruit went into production with one of its first jobs being processing a consignment of Fijian pineapples.³² In 1899 the *Cobram Courier* published a recipe for Fruit Fritters, one of the fruit options being tinned pineapple.³³ In 1901 Foy and Gibson advertised Queensland pineapples for 5 ½ d per tin.³⁴ Golden Circle began canning operations at Northam, Queensland in 1947 initially producing around 40,000 tonnes annually. It now is Australia's largest manufacturer of pineapple products with over 150,000 tonnes of canned pineapple, fruit juice and cordial produced each year.³⁵

By 1925 the pineapple industry was well established in Queensland.³⁶ As at 2023 there are around 75 commercial enterprises all but one in Queensland.³⁷ Small quantities are also grown in Northern New South Wales.³⁸ Piñata Farms in Wamuran on the Sunshine Coast in south-east Queensland established in the 1960's is Australia's biggest pineapple producer.³⁹ Around 35 million pineapples are grown in Australia each year.⁴⁰ Smooth Cayenne is the preferred variety for canning as it is easy to process.⁴¹ ⁴²Currently it makes up around 69% of what is grown, the other 31% being hybrids for the fresh fruit market.⁴³

²³ *Southern Australian* 27 November 1840 p.2 accessed at [27 Nov 1840 - Advertising - Trove \(nla.gov.au\)](#)

²⁴ South Australian Gazette and Mining Journal 12 August 1848 p.1 accessed at [12 Aug 1848 - Advertising - Trove \(nla.gov.au\)](#)

²⁵ The Sydney Morning Herald 2 May 1853 p.4 accessed at [02 Mar 1853 - Advertising - Trove \(nla.gov.au\)](#)

²⁶ Empire 6 March 1858 p6 March 1858 p.6 accessed at [06 Mar 1858 - Advertising - Trove \(nla.gov.au\)](#)

²⁷ *The Inquirer and Commercial News* 5 January 1870 p.4 accessed at [05 Jan 1870 - Advertising - Trove \(nla.gov.au\)](#)

²⁸ *Launceston Examiner* 5 March 1832 p.8 accessed at [5 Mar 1892 - Advertising - Trove \(nla.gov.au\)](#)

²⁹ *Examiner* 2 January 1908 p.3 accessed at [02 Jan 1908 - Advertising - Trove \(nla.gov.au\)](#)

³⁰ *Geelong Advertiser* 2 January 1908 p.2 accessed at [02 Jan 1908 - Advertising - Trove \(nla.gov.au\)](#)

³¹ *The Argus* 3 January 1908 p.1 accessed at [03 Jan 1908 - Advertising - Trove \(nla.gov.au\)](#)

³² Farrer, Keith, *To Feed A Nation. A history of Australian food science and technology*, CSIRO, 2005 p. 7

³³ 'Fruit Fritters' The Home Circle, *Cobram Courier* 30 November 1899 p.2 accessed at [30 Nov 1899 - THE HOME CIRCLE. - Trove \(nla.gov.au\)](#)

³⁴ 'Foy and Gibson's Summer Fair' *Leader* 26 January 1907 p.4 accessed at [26 Jan 1907 - Advertising - Trove \(nla.gov.au\)](#)

³⁵ [Our Heritage Story | Golden Circle](#) accessed October 2023

³⁶ 'Pineapple Industry' *The Daily Mail* 23 November 1925 p.15 access at [23 Nov 1925 - PINEAPPLE INDUSTRY. - Trove \(nla.gov.au\)](#)

³⁷ [Pineapples – Plant Health Australia](#) accessed October 2023

³⁸ 'The Pineapple Best Practice Manual,' p.3 accessed at [Chapter 1 - The pineapple \(daf.qld.gov.au\)](#)

³⁹ [About Us - Piñata Farms \(pinata.com.au\)](#) accessed October 2023

⁴⁰ [About - Aussie Pineapples \(australianpineapples.com.au\)](#)

⁴¹ [About - Aussie Pineapples \(australianpineapples.com.au\)](#)

⁴² Other varieties mentioned are Queen and Ripley

⁴³ [Pineapples – Plant Health Australia](#) accessed October 2023

Part 2

Uses of the Pineapple

The earliest entry for the use of pineapple in Australia I found is a recipe for mint julep from the American publication *Maryatt's American* reprinted in 1840 in the *Southern Australian*. The recipe calls for pineapple to be rubbed around the lip of the glass holding the drink.⁴⁴

The next exists only as an entry in the advertised contents list of the first cookery book published in Australia.⁴⁵ It's for 'Pine apply syrup' and it's in *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.* published in 1844 by Edmund Mason.⁴⁶

The first recipe for a substantial use of pineapple is also in a beverage – Pineapple Rum, the recipe being Edward Abbott's in his 1864 *The English and Australian Cookery Book: Cookery for the Many, as well as the Upper Ten Thousand - by an Australian Aristologist*.⁴⁷

Pineapple Rum (1864)

Sliced pineapples, put into rum, and hence the name. should be brown transparent colour, smooth, oily taste, strong body and consistence , and good age. Jamaica is the very best spirit of this kind.

The following is a list of further uses of the pineapple.

In each category I have identified the earliest reference to the use of pineapple in that category. In some categories I have given several references to cover the range of uses more fully though again looking for the first instance of the recipe e.g. Beverages, Meat. I added Rice as a category after a friend alerted me to a favourite dish of his mother's – Pineapple Rice(1901) The only categories from the *Country Women's Association Cook Book* that I was unable to find a recipe for were Vegetable, though a number of the recipes included do match pineapple with vegetables, Pineapple Salad for example, and Chaud-froid.

Where the recipes were contributed to regular columns or in competitions I have acknowledged the contributor and where a recipe won a prize I have noted that as well.

I have kept the formatting of the recipes , the spelling and grammar quirks also.

⁴⁴ 'A recipe for Mint Julep' Varieties, *Southern Australian* 14 August 1840 p.4 [14 Aug 1840 - VARIETIES. - Trove \(nla.gov.au\)](#)

⁴⁵ Jacqui Newling and Alison Vincent *Fern syrup, stewed eel and native currant jam: this 1843 recipe collection may be Australia's earliest cookbook* <https://bit.ly/3KjUXVd>

⁴⁶ *Parramatta Chronicle and Cumberland General Advertiser* 10 February 1844 p.3.

trove.nla.gov.au/newspaper/page/22364148. For background to the cookery book see

⁴⁷ 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.271

Some comments on the recipes is in order:

- They range from the expected, Lettuce and Pineapple Sandwich f(1901) or example, to the unexpected, like Pineapple Rice Meringue (1904) to the very unexpected like A Pot Pourri of frog's legs. (1870).
- I was sure recipes for bread or buns would be a long-shot and indeed it took some searching but I found them - Pineapple Buns (1938) and Pineapple Bread (1950).
- I can't account for the lack of any meat and pineapple dishes before 1928 nor for why it took till
- The 1881 recipe for Pineapple Jelly was the first pineapple recipe to call for a tin of pineapple and not fresh. Some were sceptical about the quality of the tinned product:' While canned pineapple may be used when the fresh fruit cannot be obtained, it is only an inferior substitute. No matter how daintily a pineapple is served it in not quite equal in flavour to the dead-ripe fruit just picked from the plant.'⁴⁸ However, using tinned pineapple became increasing more regular from the 1920's.

There were a couple of recipes that I found of interest apart from that they used pineapple. This one from 1923 pre-figuring the austerity that would come with the Great Depression.

Pineapple Thrift (1923)

Raw pines eaten with cold corned beef or cold ham, or you can serve it with almost any kind of meat. This should help the sale and save the housewife's expenses in buying pickles, etc. Trusting this will be appreciated as this is a cheap luxury.⁴⁹

A bonus delight was this recipe. It said of itself that it was 'apropos just now'. Its list of ingredients gave the game away. It was a 'recipe' for the 1901 Federation of the six States to form the Commonwealth of Australia. As one of the founding fruits It was inevitable and entirely appropriate that the pineapple would be everywhere in the foods of the newly formed country. I gave it its missing title – Federation Pudding (1899).

(Federation Pudding) (1899)

Place in a mixing bowl one teacupful of fine bread crumbs, four tablespoonfuls South Australian flour, two ounces finely chopped suet, pinch of salt, four tablespoonfuls of sugar, two ounces of Mildura raisins, two Tasmanian apples, and one third of a Queensland pineapple, both the latter chopped finely. Stir in three well-beaten eggs with a little milk. Mix with Westralian enterprise, to a consistency of New South Wales thoroughness. Turn into a well-buttered pudding mould, and steam for two hours. Serve with sherry or custard sauce. This recipe is both original and apropos just now, and has been proved excellent as the federation pudding.⁵⁰

The other use for pineapple that is sometimes cited is its purported medicinal properties.

Not everyone knows that pineapple juice is a splendid remedy for sore throat, and an excellent diphtheria preventive. It keeps the throat and respiratory organs clean, and I believe if

⁴⁸ 'The pineapple.' The Brisbane Courier 12 March 1913 p.15 accessed at [12 Mar 1913 - THE PINEAPPLE. - Trove \(nla.gov.au\)](#)

⁴⁹ 'Pineapple Thrift' This Week's Award, the Daily Mail 26 August 26 1923 p.20 accessed at [26 Aug 1923 - This Week's Award - Trove \(nla.gov.au\)](#)

⁵⁰'Federation Pudding' Chats On Rural Matters, *Numurkah Leader* 14 April 1899 p.7 accessed at [14 Apr 1899 - CHATS ON RURAL MATTERS. - Trove \(nla.gov.au\)](#)

pineapples were more systematically used when this dread disease is prevalent, it would save the children much suffering.⁵¹

Pineapple juice has been found to be the most efficacious in throat troubles and diphtheria, as the juice dissolves morbid tissue, such as is found in these ailments. In bronchitis pineapple juice has been found to be excellent medicine in softening the mucus.⁵²

But now to the culinary uses of the pineapple.

⁵¹ The Capricornian 18 July 1929 p.9 accessed at [18 Jul 1929 - \[?\] BOY - Trove \(nla.gov.au\)](#)

⁵² 'The Pineapple and its medicinal uses', *The Yackandandah Times* 18 May 1923 p.3 accessed at [18 May 1923 - THE PINEAPPLE AND ITS MEDICINAL PROPERTIES - Trove \(nla.gov.au\)](#)

Recipes Index

Beverages

Carbonated Syrup Water (1868) *The Australasian* 1 December 1866 p.7

Pineapple Wine (1870) *The Queenslander* 5 March 1870 p.6

Summer Drink (1871) *Australian Town and Country Journal* 16 December 1871 p.21

Pineapple Cocktail, Bottled (1890) *Evening News* 13 December 1890 p.16

Pineapple Lemonade (1898) *The Clarence River Advocate* 4 November 1898 p.4

Liqueur of Pineapple (1911) *The Northern Advertiser* 18 February 1911 p.8

Fruit Cup (1925) *The Avon Gazette and York Times* 1 May 1925 p.4

Starters

Canapes

Pineapples Canapes (1899) *Queensland Times Ipswich Herald and General Advertiser* 30 December 1899 p.2

Appetizers

Pineapple Sherbet (1898) *Leader* 12 March 1898 p.30

Mint Hotpoints (1954) *The Sun* 21 September 1954 p.55

Entrees

Pineapple and Cream Cheese (1926) *Maryborough Chronicle Wide Bay and Burnett Advertiser* 5 March

Welsh Rarebit (1933) *Table Talk* 12 January 1933 p.23

Bacon and Pineapple Snacks (1947) *Australian Women's Weekly* 18 October 1947 p.41

Sandwiches

Pineapple and Lettuce Sandwiches (1901) *The Brisbane Courier* 10 August 1901 p.13

Light Meals and Sides

Eggs

Pineapple Omelet (1938) *Macleay Argus* 21 January 1938 p.3

Soups

Kupa Hala-Ai me Kahi Meaai Luana helehele (Pineapple and Vegetable Soup) (1954) *The Courier Mail* 21 July 21 1954 p.11

Salads

Pineapple Salad (1905) *The Daily News* 14 January 1905 p.6

Cheese and Pineapple Salad (1933) *Toowoomba Chronicle and Darling Downs Gazette* 26 April 1933 p.4

Dressings and Sauces

Pineapple Dressing (1828) *Morning Bulletin* (Rockhampton) 10 April 1928 p.12

Pineapple Sauce (1923) *Cairns Post* 22 February 1923 p.2

Mains

Fish and Seafood

Fish Chop Suey (1918) *The Bendigo Independent* 15 June 1918 p.10

Poultry and Game

A Savoury Pot Pourri (1870) *The Yass Courier* 18 March 1870 p.4

Chicken and Pineapple (1940) *Cairns Post* 9 November 1940 p.7

Rabbit and Pineapple (1954) *Queensland Times* 8 November 1954 p.4

Meat

Pineapple Thrift (1923) *Daily Mail* 26 August 26 1923 p.20

Lamb Patties and Pineapple (1928) *The Advertiser* 6 March 1928 p.11

Pineapple Veal Cutlets (1929) *The Sun* 14 April 1929 p.2

Baked Pineapple and Bacon (1931) *The Southern District Advertiser* 24 November 1931 p.2

Baked Ham and Pineapple (1936) *Truth* 24 May 1936 p.28

Golden Glories (Pork Sausages) (1941) *The Mail* 21 June 1943 p10

Steak and Pineapple Seasoning (1944) *The Telegraph* 1 May 1944 p.32

Pork Chops (1946) *The Telegraph* 23 September 1946 p.4

Pineapple flavor in meat loaf (1948) *The Daily Telegraph* 4 January 1948 p. 28

Savory Burger with Pineapple Slices (1952) *The North Midland Times* 1 May 1952 p.4

International Cooking

Macaroni and Pineapple (1931) *Advocate* 12 December 1931 p.12

A Good Curry (1937) *Advocate* 14 July 1937 p.5

Pork Chops a la Francaise (1961) *The Australian Women's Weekly* 31 May 1961 p.51

Tim Suen Yoke (1961) (a version of sweet and sour) *The Australian Women's Weekly* 29 March 1961 p.54

Rice

Pineapple Rice (1928) *Observer* 21 January 1928 p.59

Chutneys and Pickles

Pineapple Pickle (1929) *Smith's Weekly* 14 September 1929 p.16

Pineapple Chutney (1923) *The Daily Mail* 11 March 1923 p.26

Baking

Breads and Buns

Pineapple Buns (1938) *Mirror* 30 April 1938 p.25

Pineapple Bread (1950) *Glen Innes Examiner* 17 July 1950 p.2

Scones, Pikelets and Tea Cakes

Pineapple Scones (1924) *The Mullewa Mail* 11 December 1924 p.4

Pineapple Pikelets (1965) *The Australian Women's Weekly* 20 January 1965 p.35

Pineapple Tea Cake (1939) *The Telegraph* 18 November 1939 p.22

Cakes and Sponges

Pineapple Cake (1882) *Devon Herald* 23 August 1882 p.2

Pineapple Sponge (1927) *Morning Bulletin* 27 October 1927 p.14

Biscuits and Slices

Pineapple Knot Biscuits (1943) *Worker* 8 March 1943 p.11

Pineapple Slice (1940) *Sunday Mail* 31 March 1940 p.9

Icings and Fillings

Pineapple Icing (1932) *Table Talk* 18 February 1932 p.30

Pineapple Filling (1905) *Shepparton Advertiser* 24 February 1905 p.1

Pastries and Puddings

Pies and Tarts

Pineapple Pie (1880) *Australian Town and Country Journal* 18 September 1880 p.28

Pineapple Tartlets (1905) *Watchman* 2 September 1905 p.7

Puddings

Steamed

Steamed Pineapple Pudding (1938) *The Charleville Times* 21 October 1938

Milk Puddings

Pineapple Junket (1909) *The Australasian* 23 January 1909 p.45

Pineapple Bread Pudding (1918) *The Land* 24 May 1918 p.13

Baked

Pineapple Pudding (1883) *The Queenslander* 8 September 1883 p.396

Cold

Pineapple Cream Pudding (1907) *Western Mail* 7 September 1907 p.41

Jams and Jellies

Pineapple Jam (1868) *The Queenslander* 12 December 1868 p.5

Pineapple Jelly (1881) *Australian Town and Country Journal* 19 March 1881 p.29

Pineapple Marmalade (1882) *The Albury Banner and Wodonga Express* 13 January 1882 p.19

Pineapple and Melon Jam (1908) *Cairns Morning Post* 9 March 1908 p.3

Pineapple Preserve (1923) *Cairns Post* 22 February 1923 p.2

Desserts

Fruit Desserts

Fruit Salad (1900) *The Albury Banner and Wodonga Express* 27 July 1900 p.11

Ice Creams and Sorbets

Pineapple Ice Cream (1867) *The Albury Banner and Wodonga Express* 27 July 1900 p.11

Pineapple Sundae (1924) *The Country Woman's Page, The Daily Mail* 21 March 1924 p. 11

Pineapple Sorbet (1936) *The Refreshing Pineapple, Mirror* 28 November 1936 p.21

Souffles

Pineapple Souffle (1901) *Leader* 2 March 1901 p.40

Eclairs, Cream Puffs, and Meringues

Pineapple Éclair (1909) *Sun* 11 July 1909 p.7

Pineapple Puffs (1929) *Morning Bulletin* 12 September 1929 p.12

Pineapple and Rice Meringue (1904) *Queensland Country Life* 1 March 1904 p.25

Fritters, Pancakes, Doughnuts and Waffles

Pine-apple Fritters (1878) *Weekly Times* 6 April 1878 p.11

Pineapple Pancake (1866) *The Australasian* 6 October 1866 p.56

Pineapple Doughnuts (1949) *Truth* 23 December 1949 p.20

Pineapple Waffles (1935) *Macleay Argus* 13 September 1935 p.7

Handmade Sweets

Pineapple Toffee (1927) *Sunday Times* 30 January 1927 p.38

Part Three

Recipes

Beverages

Carbonated Syrup Water (1868)

Put into a tumbler lemon, raspberry, strawberry, pineapple, or any other acid syrup, sufficient in quantity to flavour the beverage very highly. Then pour in very cold ice-water till the glass is half full. Add half a teaspoonful of bicarbonate of soda, and stir it well with a teaspoon. It will foam up to the top immediately, and must be drunk during the effervescence. By keeping the syrup and the carbonate of soda in the house, and mixing them as above with ice-water, you can at any time have a glass of this very pleasant drink, precisely similar to that which you get at the shops.⁵³

Pineapple Wine (1870)

Press or squeeze the fruit and strain the juice; then mix it with sugar until the juice will support an egg; boil gently fifteen minutes and skim it well; let it ferment in an open tub three days, then put in a cask. Thus we have a strong rich wine which keeps well.

(M. M.)⁵⁴

A Summer Drink (1871)

For the hot weather a delicious drink-soda cream-can be made in this wise :-Two and a half ounces of tartaric acid, three pounds white sugar, two quarts of water, whites of three eggs, one teaspoonful of sassafras, lemon vanilla, pineapple, or any flavoring essence one desires ; put the acid, sugar and water together in a porcelain saucepan, and let it just come to a boil ; add the whites of the eggs, beaten to stiff froth ; boil it just four minutes, stirring it every moment ; strain; add the essence when cold ; bottle tightly. When it is desired for use, turn two tablespoonfuls of it into half a tumbler of ice water, add to it one-third of a teaspoonful of soda, stir up and drink as soon as it foams. This makes a delicious drink, and is not expensive.⁵⁵

Pineapple Cocktail, Bottled (1890)

Take $\frac{3}{4}$ qt of whisky in which a few slices of pineapple have been thoroughly soaked. Add a tot of gum syrup, eight or nine drops of Angostura bitters, and a few slices of lemon peel. Shake well, bottle, and cork. Label.⁵⁶

Pineapple Lemonade (1898)

Squeeze the juice of six lemons into a glass jug, next add $\frac{1}{2}$ lb lump sugar, a quart of cold water, and four slices of fresh (or tinned) pineapple cut up into small tubes. First remove all the "eyes" from the pine. Fill a pint measure with ice broken into small pieces, and put in the lemonade. Let it stand 15 minutes before serving.⁵⁷

⁵³ 'Carbonated Syrup Water' Recipes, *The Australasian* 1 December 1866 p.7 accessed at [01 Dec 1866 - Recipes. - Trove \(nla.gov.au\)](#)

⁵⁴ 'Pineapple Wine', *The Queenslander* 5 March 1870 p.6 accessed at [05 Mar 1870 - PINEAPPLE WINE. - Trove \(nla.gov.au\)](#)

⁵⁵ 'A Summer Drink' Household Recipes, *Australian Town and Country Journal* 16 December 1871 p.21 accessed at [16 Dec 1871 - Household Recipes. - Trove \(nla.gov.au\)](#)

⁵⁶ 'Pineapple Cocktail, Bottled' *The Mixologist and the Compounder, Evening News* 13 December 1890 p.16 accessed at [13 Dec 1890 - PINEAPPLE COCKTAIL, BOTTLED. - Trove \(nla.gov.au\)](#)

⁵⁷ 'Pineapple Lemonade', *The Clarence River Advocate* 4 November 1898 p.4 accessed at [04 Nov 1898 - PINEAPPLE LEMONADE. - Trove \(nla.gov.au\)](#)

Liqueur of Pineapple (1911)

A delicious liqueur can be made from ripe pineapples in the following way: Peel the fruit, slice very thinly, and put it into a basin, sprinkling with castor sugar — 2oz to every pound of fruit. After 24 hours strain off the juice, and to every pint of the juice allow one quart of whisky, 12 oz cane sugar, four bruised cloves, and a small piece of cinnamon. Infuse with the slices of pineapple, for six weeks in tightly corked jars; then .filter and seal. To make pineapple brandy, allow 10 oz. crushed sugar candy to every pound of sliced fruit. Three-parts fill some wide-mouthed bottles with alternate layers of pineapple and sugar candy, and fill up with good French brandy. Infuse for two months, tightly corked, then filter and re-bottle.⁵⁸

Fruit Cup (1925)

One small pineapple, 3 lemons, 2 oranges, 4 oz sugar, 2 quarts iced water. Cut the pineapple into thin slices and put into a bowl with the oranges (sliced after peeling and the pips removed) strain juice of the lemons, and a little grated lemon rind. Then add the sugar, cover the bowl and then let it stand for an hour or more. Then strain the juice into the iced water, add a few pieces of the pineapple and a few stoned cherries A small tin of pineapple chunks and syrup may be used.⁵⁹

Starters

Canapes

Pineapples Canapes (1899)

Buy those oblong sponge cakes which are sold for 1d., or "seven for 6d." Put a suspicion of butter in a pan, and when it is hot lay in slices of the cakes, and brown on both sides. Lay the slices on a plate and spread each one with a layer of chopped pineapple, which has been chopped and sugared for *several hours*. Turn the juice which has come into a saucepan. Moisten a teaspoonful of arrowroot with cold water. When the juice is hot stir this slowly in and stir it until it is thick and clear. Pour the jellylike mixture over the slices of pineapple and cake. Use arrowroot in the proportion of a teaspoonful to each cupful of juice. Any fruit which yields juice plentifully can be used for these sweet canapes - strawberries or raspberries and currants crushed together are delicious, and so are peaches when in season.⁶⁰

Appetizers

Pineapple Sherbet (1898)

A pint and a half can of pineapple; or, if fresh fruit is used, one large pineapple; a small pint of sugar, a pint of water, one tablespoonful of gelatine. Soak the gelatine one or two hours in cold water to cover. Cut the hearts and eyes from the fruit, chop it fine, and add to the sugar and the juice from the can. Have half of the water hot and dissolve the gelatine in it. Stir this and the cold water into the pineapple. Freeze.⁶¹

⁵⁸ 'Liqueur of Pineapple', *The Northern Advertiser* 18 February 1911 p.8 accessed at [18 Feb 1911 - Liqueur of Pineapple. - Trove \(nla.gov.au\)](#)

⁵⁹ 'Fruit Cup'. *The Avon Gazette and York Times* 1 May 1925 p.4 accessed at [01 May 1925 - FRUIT CUP - Trove \(nla.gov.au\)](#)

⁶⁰ 'Pineapples Canapes' *Queensland Times Ipswich Herald and General Advertiser* 30 December 1899 p.2 accessed at [30 Dec 1899 - Pineapple Canapes. - Trove \(nla.gov.au\)](#)

⁶¹ 'Pineapple Sherbet' *Good Recipes, Leader* 12 March 1898 p.30 accessed at [12 Mar 1898 - GOOD RECIPES. - Trove \(nla.gov.au\)](#)

Mint Hotpoints (1954)

Ingredients: Pineapple cubes, mint, crystallised cherries, sherry (optional).

Method: Drain well the fruit from a tin of pineapple cubes. Place on each cube a small mint leaf, then top with a bright red crystallised cherry. The cherries may first be soaked in sherry. Stick a cocktail pick right through the centre of the cherry, the mint leaf and the pineapple cube.⁶²

Entrees

Pineapple and Cream Cheese (1926)

Spread slices of brown or white bread with butter mixed with a little made mustard. Spread half the slices with cream cheese cover this with chopped pineapple sprinkle with salt and cayenne and press the remaining slices of bread on the top. Garnish with water-cress.⁶³

Welsh Rarebit (1933)

Melt one tablespoon of butter in a large saucepan, then add gradually ½ lb cheese broken into small pieces. Stir constantly until the cheese is melted. Add one egg beaten and diluted with ½ cup of cream, a pinch each of soda, salt, pepper, and paprika and a teaspoon of Worcester sauce. Finally add two cups of crushed pineapple. Serve on hot buttered toast. These quantities can be halved or quartered.⁶⁴

Bacon and Pineapple Snacks (1947)

Slices of thin, dry toast or well-drained fried bread, for each slice allow 1 tablespoon finely diced cooked bacon or ham, 1 teaspoon mayonnaise, 1 tablespoon shredded drained pineapple, 1 dessertspoon grated cheese, ½ teaspoon chopped parsley or a little paprika. Prepare toast or fried bread. Bind ham or bacon with mayonnaise, spread over bread. Cover with pineapple, top with grated cheese. Place under hot griller 3 or 4 minutes to reheat and melt and lightly brown the cheese. Dust with chopped parsley or paprika and cut into finger-lengths, squares, or triangles before serving.⁶⁵

Sandwiches

Pineapple and Lettuce Sandwiches (1901)

Cut some thin white bread and butter. Arrange on it some finely-shred lettuce, sprinkled with sugar. On this place some very thin slices of preserved pineapple. Cover with more shred lettuce, and make into sandwiches. Preserved ginger can be used in the same manner.⁶⁶

Light Meals and Sides

Eggs

Pineapple Omelet (1938)

Four eggs, 1 tablespoon sugar, 2 tablespoons melted butter, ½ teaspoon salt, 1 tin preserved pineapple. Beat the egg yolks ten minutes, then add four tablespoons of juice, the sugar and salt.

⁶² 'Mint Hotpoints' Pick of the Recipes, *The Sun* 21 September 1954 p.55 accessed at [21 Sep 1954 - Pick of the Recipes - Trove \(nla.gov.au\)](#)

⁶³ 'Pineapple and Cream Cheese', *Maryborough Chronicle Wide Bay and Burnett Advertiser* 5 March 1926 p.2 accessed at [05 Mar 1926 - PINEAPPLE AND CREAM CHEESE. - Trove \(nla.gov.au\)](#)

⁶⁴ 'Welsh Rarebit' Practical Everyday Recipes, *Table Talk* 12 January 1933 p.23 accessed at [12 Jan 1933 - Practical Everyday Recipes - Trove \(nla.gov.au\)](#)

⁶⁵ 'Bacon and Pineapple Snacks' Pineapple, *Australian Women's Weekly* 18 October 1947 p.41 accessed at [18 Oct 1947 - Pineapple - Trove \(nla.gov.au\)](#)

⁶⁶ 'Pineapple and Lettuce Sandwiches' Seasonable Sandwiches, *The Brisbane Courier* 10 August 1901 p13 accessed at [10 Aug 1901 - SEASONABLE SANDWICHES. - Trove \(nla.gov.au\)](#)

Beat whites of eggs until stiff, and fold the beaten yolks in, then pour gently into pan containing butter (melted), and cook till underside is golden brown. Have pineapple ready shredded, and spread it quickly half an inch thick over half the omelet. Put under griller for two minutes, then turn other half of omelet over, and serve with parsley and shredded pineapple trimmings.⁶⁷

Soups

Kupa Hala-Ai me Kahi Meaai Luana helehele (Pineapple and Vegetable Soup) (1954)

Ingredients are: 5 cups (2 lbs) chopped pumpkin, 3 cups (21b) crushed pineapple (fresh or canned), 4 cup minced leeks (white part only), 1 tablespoon chopped parsley, 1/3 cup butter, 1 cup cold water, 2 cups milk or cream, 1 cup potato flour or cornflour, 2 ¼ cups water, ½ to ¾ teaspoon salt, 2 teaspoons sugar (optional), sixteenth of a teaspoon cayenne pepper (optional), 2 teaspoons finely minced chives.

Prepare the pumpkin and pineapple. Brown leek and parsley in butter, add the pumpkin and pineapple and allow to cook slowly for 1 hour, tightly covered. Do not allow to get too dry, add the water if needed. Put on milk or cream, and when nearly boiling, add potato flour or cornflour dissolved in cold water. Allow to cool, adding the remaining water.

Put the vegetable mixture through a sieve, making a puree of it, add salt and pour into the milk mixture, stirring. When all is well blended, add sugar if desired, and cayenne pepper.

Serve very hot with chives sprinkled over the top. A dash of paprika can also be used for garnishing. Serves six.⁶⁸

Salads

Pineapple Salad (1905)

Pare one small sugarloaf pineapple, and cut it into two. Mix lightly in one cupful of finely chopped celery, one cupful of chopped walnut meats, and one cupful of orange pulp cut small. Shred one head of blanched lettuce very finely and form it into cups or nests on individual plates. Mix one cupful of mayonnaise with one cupful whipped cream; stir it lightly through the pineapple mixture, and fill carefully in to the little nests or cups. Garnish with, halved walnut meats. If the combination of mayonnaise and fruit is not liked, a very delicious dressing may be made with the well-beaten yolks of four eggs, a small cupful of sugar, half a cupful of lemon juice, and a cupful of whipped cream.⁶⁹

Cheese and Pineapple Salad (1933)

Cut the pineapple into slices about inch thick, and take the centre out. Make a cheese mixture with 1 lb grated cheese and 1 tablespoonful of dressing. Form the mixture into small balls, place in the centre of the pineapple slices, garnish with sprigs of parsley, and stand on a bed of lettuce leaves.⁷⁰

⁶⁷ 'Pineapple Omelet', *Macleay Argus* 21 January 1938 p.3 accessed at [21 Jan 1938 - PINEAPPLE OMELET. - Trove \(nla.gov.au\)](#)

⁶⁸ 'Kupa Hala-Ai me Kahi Meaai Luana helehele ' It's really pineapple, *The Courier Mail* 21 July 21 1954 p.11 accessed at [21 Jul 1954 - It's really pineapple - Trove \(nla.gov.au\)](#)

⁶⁹ 'Pineapple Salad' Household Hints and Recipes, *The Daily News* 14 January 1905 p.6 accessed at [14 Jan 1905 - HOUSEHOLD HINTS AND RECIPES. - Trove \(nla.gov.au\)](#)

⁷⁰ 'Cheese and Pineapple Salad' Some Special Salads, *Toowoomba Chronicle and Darling Downs Gazette* 26 April 1933 p.4 accessed at [26 Apr 1933 - CHEESE AND PINEAPPLE SALAD. - Trove \(nla.gov.au\)](#)

Dressings and Sauces

Pineapple Dressing (1828)

One cup of sugar, 1 cup canned pineapple juice, ½ cup lemon juice 2 eggs, a cup of whipped cream, of sugar, Mix sugar, pineapple juice and lemon juice. Add well-beaten eggs. Cook all together in top of double saucepan for 30 minutes without removing the cover,. Let cool, and when ready to serve add cream whipped stiff.⁷¹

Pineapple Sauce (1923)

Simmer ½ lb of pineapple, cut into dice in sugar and water, allowing one tablespoonful of sugar to half a cup of water, mix one teaspoonful of brandy and one tea-spoonful of lemon juice; when the pineapple has simmered for 10 minutes, add the arrowroot. Boil gently for three or four minutes, stirring all the time till it thickens slightly.⁷²

Mains

Fish and Seafood

Fish Chop Suey (1918)

Mix three cups of cooked fish with one tablespoon of cooking oil and two cups of shredded pineapple. Heat in a saucepan. Serve with a gravy made of two cups of fish stock, thickened with two tablespoons of chestnut flour.⁷³

Poultry and Game

A Savoury Pot Pourri (1870)

Frogs cannot be the very fine eating Frenchmen would have us believe they are. The Food Journal gives Lady Llanover's recipe for "a dish of frogs"; but after one has read it the idea at once arises that if the recipe is properly attended to there will be little room for being disgusted with the flavour of frogs. Here is how it is done: — "Take the thighs and fry them in clarified butter, then have slices of salt cod watered, flayed, boned, boiled, and cold; slice them in thin slices, and season both with pepper, nutmeg, and ginger; lay butter on your paste, and lay a rank of frog and a rank of eel, some currants, gooseberries, grapes, raisins, pine-apple seeds, juice of orange, sugar, and butter ; this do three times; close up your dish, and when baked, ice it. Make your paste of almond milk, flour, yolks of eggs, and sugar. In the aforesaid dish you may .add fried onions, yolks of hard eggs, cheese curds, almond paste, and grated cheese." If the cook attends strictly to the recipe, the chances are reduced almost to a certainty that nobody will know frogs are there — which, after all, one would fancy must be blessed ignorance in connection with such a dish.⁷⁴

Chicken and Pineapple (1940)

Steam an old fowl in a saucepan with 1 pint water, to which has been added 2 chopped onions, 1 teaspoon salt, and simmer gently with lid on till tender. Then lift out and remove all flesh from the bones. Slice half a pine apple and add this with the juice to the liquid in which the fowl was steamed. Also add 1 oz. preserved ginger, a few spring onions and six leaves of silver beet or small pieces of

⁷¹ Pineapple Dressing' Recipes, *Morning Bulletin* (Rockhampton) 10 April 1928 p.12 accessed at [10 Apr 1928 - RECIPES. - Trove \(nla.gov.au\)](#)

⁷² 'Pineapple Sauce' Pineapple Recipes, *Cairns Post* 22 February p.2 accessed at [22 Feb 1923 - PINEAPPLE RECIPES. - Trove \(nla.gov.au\)](#)

⁷³ 'Fish Chop Suey' Fish Recipes, *The Bendigo Independent* 15 June 1918 p.10 accessed at [15 Jun 1918 - FISH RECIPES. - Trove \(nla.gov.au\)](#)

⁷⁴ A Savoury Pot Pourri', *The Yass Courier* 18 March 1870 p.4 accessed at [18 Mar 1870 - A SAVOURY POT POURRI. - Trove \(nla.gov.au\)](#)

celery. Simmer gently for 20 minutes. Thicken with a large tablespoon of flour mixed with water and serve with rice. Rabbit may be served in the same way.⁷⁵

Rabbit and Pineapple (1954)

Ingredients: 1 rabbit, 1 tablespoon sugar, 1 teaspoon ground ginger, 2 tablespoons soya sauce or Worcestershire sauce, 1 teaspoon salt, 1 teaspoon finely chopped garlic, 5 cups cooking oil or melted fat, 1 cup syrup from tinned pineapple, 1 ½ cups diced pineapple, 1 cup water, 2 tablespoons cornflour, extra 1 cup water.

Wash rabbit, soak 1 hour in salted water. Cut into joints; dry. Coat pieces with mixture of soya or Worcestershire sauce, sugar, salt, and ginger. Heat oil or fat with the garlic in a heavy frying pan; add rabbit and brown evenly on both sides; remove from pan. Place pineapple juice and 1 cup of water in pressure cooker, arrange meat on rack, cover and pressure cook 20 minutes (or one hour if using ordinary saucepan). When cooked remove rabbit, keep hot, stir in cornflour, blend ed with t cup water. Add pineapple stir until mixture boils, then simmer for five minutes. Arrange rabbit on hot serving plate, pour sauce over, and serve with peas,⁷⁶

Meat

Pineapple Thrift (1923)

Raw pines eaten with cold corned beef or cold ham, or you can serve it with almost any kind of meat. This should help the sale and save the housewife's expenses in buying pickles, etc. Trusting this will be appreciated as this is a cheap luxury.⁷⁷

Lamb Patties and Pineapple (1928)

This dish ought to be a favorite course with women who are "dieting" to remain slim. Trim some chops and remove the bones. Grill whole slices of pineapple in buttc. Place the pineapple on a hot platter and lay the lamb chops on top.⁷⁸

Pineapple Veal Cutlets (1929)

For this recipe thick cutlets are necessary. Cut a slit into each cutlet, making a lengthwise pocket, and fix in a round of pineapple (fresh or tinned), dip the cutlets in a batter made of egg end bread crumbs and fry slowly until a golden brown. Garnish with parsley and serve.⁷⁹

Baked Pineapple and Bacon (1931)

1 tin pineapple, 1 lb bacon rashers, 1cup breadcrumbs. Method: — Place sliced pineapple in baking dish, sprinkle with bread crumbs then place strips of bacon on top and add 2 to 3 tablespoons of pineapple juice and bake 10 to 15' minutes or till bacon is nicely browned serve with hot toast.⁸⁰

⁷⁵'Chicken and Pineapple' To-Day's Recipe, *Cairns Post* 9 November 1940 p.7 accessed at [09 Nov 1940 - TO-DAY'S RECIPE. - Trove \(nla.gov.au\)](#)

⁷⁶'Rabbit and Pineapple' Recipe of the Week, *Queensland Times* 8 November 1954 p.4 accessed at [08 Nov 1954 - Recipe Of The Week - Trove \(nla.gov.au\)](#)

⁷⁷'Pineapple Thrift' This Week's Award, the Daily Mail 26 August 26 1923 p.20 accessed at [26 Aug 1923 - This Week's Award - Trove \(nla.gov.au\)](#)

⁷⁸'Lamb Patties and Pineapple' Some American Recipes, *The Advertiser* 6 March 1928 p.11 accessed at [06 Mar 1928 - SOME AMERICAN RECIPES. - Trove \(nla.gov.au\)](#)

⁷⁹'Pineapple Veal Cutlets', *The Sun* 14 April 1929 p.2 accessed at [14 Apr 1929 - PINEAPPLE VEAL CUTLETS - Trove \(nla.gov.au\)](#)

⁸⁰'Baked Pineapple and Bacon' *The Southern District Advertiser* 24 November 1931 p.2 accessed at [23 Nov 1931 - BAKED PINEAPPLE & BACON. - Trove \(nla.gov.au\)](#)

Baked Ham and Pineapple (1936)

Place a thick slice of ham in a baking dish and bake in a moderate oven until almost done. Pour off fat, spread over the ham the cup of shredded pineapple and half a cup of brown sugar. Return to oven and continue baking until the meat is tender and the pineapple delicately browned. (Miss Grace Graham wins first prize wins first prize of £3)⁸¹

Golden Glories (Pork Sausages) (1941)

Required — Six slices drained pine apple, 6 pork sausages, beaten egg, grated cheese, breadcrumbs.

With well-floured hands shape and pat each sausage (skinned) into round, flat rissoles and fry a light brown. Drain and keep hot. Drain and wipe dry the pineapple slices, dip in egg, roll in grated cheese and crumbs mixed (pat these on well with a knife), and fry in same fat in which sausages were cooked. When a golden brown, drain and make gravy with the contents of the pan. Serve very hot a rissole on top of each pineapple slice. Garnish with a little fresh chopped parsley.⁸²

Steak and Pineapple Seasoning (1944)

Take 1 ½ lbs topside steak in one piece (not too thickly cut). Rub over with a little vinegar and dust with flour. Chop a medium-sized onion very finely, add 2 cups breadcrumbs, 1 dessertspoon good beef dripping, 1 cup chopped drained pineapple, juice of a lemon, and pepper and salt. Mix all together well and spread over steak, and roll up. Secure with small skewers or tie with clean string, and bake in moderate oven for about an hour. Serve with baked potatoes and green peas. (Mrs A. Walker wins today's prize in the war-time recipe)⁸³

Pork Chops (1946)

Get as many loin chops as you need, brown lightly in hot bacon fat, place in a casserole, brown some pineapple slices (one slice to each chop), place on top of chops in casserole, pour over half cup pineapple syrup and quarter cup of water. Season with salt and pepper. Cover and bake in oven for about one hour, basting occasionally, thicken, liquid slightly with a little flour after removing chops. These are very nice and unusual. Serve with mashed potatoes and greens. (Mrs G. K. Condon wins "The Telegraph" competition prize today)⁸⁴

Pineapple flavor in meat loaf (1948)

Pineapple and ham give a delicious flavor to meat loaf made from cold cooked beef and veal.

To prepare the loaf you will need: Two cups diced cooked beef, 1 cup diced cooked veal, 1 cup diced ham, 1 cup soft bread crumbs, ½ clove garlic (finely minced), 1 egg, ½ teaspoon mixed mustard, ½ teaspoon salt, pinch cayenne pepper, 1 tablespoon melted margarine or butter, 1 cup tomato juice (or stock may be substituted), 4 slices pineapple.

Combine beef, veal, ham, breadcrumbs, and garlic. Beat egg, add mustard, salt, cayenne, melted margarine or butter, tomato juice.

⁸¹ 'Baked Ham and Pineapple' Making Good Wives Better, *Truth* 24 May 1936 p.28 [24 May 1936 - MAKING GOOD WIVES BETTER - Trove \(nla.gov.au\)](#)

⁸² 'Golden Glories' Try Pineapple This Way, *The Mail* 21 June 1943 p.10 accessed at [.21 Jun 1941 - TRY PINEAPPLE THIS WAY - Trove \(nla.gov.au\)](#)

⁸³ 'Steak and Pineapple Seasoning' War-Time Recipe, *The Telegraph* 1 May 1944 p.32 accessed at [01 May 1944 - WAR-TIME RECIPE. - Trove \(nla.gov.au\)](#)

⁸⁴ 'Pork Chops' Recipe Competition, *The Telegraph* 23 September 1946 p.4 accessed at [23 Sep 1946 - PORK CHOPS - Trove \(nla.gov.au\)](#)

Mix thoroughly with meat mixture. Cut each pineapple slice in half, line sides of well-greased loaf tin.

Fill with meat mixture. Cover with greased paper, bake in moderate oven, 375 degrees. 40 to 45 minutes, removing paper for last 15 minutes.

Serve hot with vegetables or cold with salad.

(The recipe wins this week's cash prize of £2 for Mrs. R.Stalker)⁸⁵

Savory Burger with Pineapple Slices (1952)

One pound round or topside steak. 1 cup breadcrumbs, 1 teaspoon salt, ½ teaspoon pepper, 1 tablespoon finely minced onion, 1 egg, little milk, 1 dessertspoon mixed mustard. 4 slices pineapple, fat for frying.

Mince steak finely, mix with breadcrumbs, salt, pepper and onion. Beat egg, add mustard. Bind steak and breadcrumb mixture with egg and a little milk if necessary. Shape a

tablespoonful at a time into flat cakes. Fry 7 to 10 minutes in small quantity fat in heavy frying-pan.

Or on greased griddle-iron, turning once during cooking. Remove and keep hot.

Fry pineapple slices in pan or on greased iron until lightly browned on both sides. Serve hot with burgers, garnish with parsley.⁸⁶

International Cooking

Macaroni and Pineapple (1931)

One pint of clear lemon jelly, 1 tin of preserved pineapple, ½ lb. loaf sugar, 6 oz. macaroni, ½ pint custard milk and cochineal. Wet the border of the mould and pour in sufficient jelly to coat it. In this lay a pineapple dice, after draining it from the juice; color the remainder of the jelly with a few drops of cochineal and fill up the mould. Boil the macaroni in milk until tender, and sweeten it with sugar. When the jelly is set and the macaroni cold, turn out the former and fill with the latter. Pour the boiled custard, flavored with bay laurel leaves, lemon rind or vanilla and serve.⁸⁷

A Good Curry (1937)

Many people consider that, if they mince the left-over from the joint, heat it up and add a teaspoon of curry powder, they have made a curry. A true curry is a much more elaborate dish and the ingredients should include:

1. lb. of meat.

1 tablespoon sultanas.

1 dessertspoon jam.

1 tablespoon chutney.

1 each onion, apple and banana.

1 tablespoon flour.

1 tablespoon fat.

1 tablespoon curry powder powder.

½ teaspoon lemon juice.

Seasoning.

⁸⁵ 'Pineapple flavor in meat loaf' Prizewinning recipe, *The Daily Telegraph* 4 January 1948 p. 28 accessed at [04 Jan 1948 - Prizewinning recipe - Trove \(nla.gov.au\)](#)

⁸⁶ 'Savory Burger with Pineapple Slices', *The North Midland Times* 1 May 1952 p.4 accessed at [01 May 1952 - SAVORY BURGERS WITH PINEAPPLE SLICES - Trove \(nla.gov.au\)](#)

⁸⁷ 'Macaroni and Pineapple' An Italian Recipe, *Advocate* 12 December 1931 p.12 accessed at [12 Dec 1931 - An Italian Recipe. - Trove \(nla.gov.au\)](#)

1 pint of good stock.

Diced pineapple.

Prepare onions and fry with the fruit in the fat in a pan. Cut the meat into inch cubes, toss in seasoned flour and fry till brown. Add curry powder and remainder of flour, chutney and jam. Place in a saucepan and add sufficient stock to make a good gravy. Add onion, fruit and lemon juice and simmer for about two hours. At the last minute add the diced pineapple, allow to heat through, then serve the curry on a hot dish garnished with a border of rice and sections of lemon.⁸⁸

Pork Chops a la Francaise (1961)

Six or 7 pork chops, 1 ½ tablespoons bacon fat, 2 medium sized onions, salt, pepper, 1 ½ cups stock, ½ cup tomato puree, 12 teaspoons dry mustard, \ teaspoon black pepper, 1 table- spoon good shortening and 2 tablespoons flour kneaded together into small balls, 1 tablespoon finely chopped gherkin, 1 dessertspoon chopped parsley.

Split rind of chops in 3 or 4 places, brown chops well on both sides in hot bacon fat. Leave in pan, cover with sliced onions, sprinkle with salt and pepper. Cover and cook very gently until onions are soft. Remove lid, continue cooking gently until chops are tender. Remove to hot platter. Add stock to pan, bring to boil. Add tomato puree, mustard, pepper. Thicken by adding the prepared balls of shortening and flour. Simmer 5 or 6 minutes. Immediately before serving add gherkin and parsley. Serve very hot with sauce in separate gravy-boat or jug.⁸⁹

Tim Suen Yoke (1961) (This week's award of £5 in our regular cookery contest is awarded for a version of the popular Chinese dish, sweet and sour pork)

Two large green peppers (quartered and seeded), 1 clove garlic (chopped), ¾ cup peanut oil, 2 eggs, 3 tablespoons flour, 1 teaspoon salt, pinch black pepper, 1lb. lean pork (cut into 1½in. cubes), 1 cup chicken stock (or 2 chicken cubes dissolved in 1 cup hot water), 1 cup tinned pineapple chunks, 1 tablespoon cornflour, 2 teaspoons soy sauce, ½ cup vinegar, ½ cup brown sugar, 1 tablespoon molasses (optional), boiled or fried rice.

Parboil green peppers in boiling water 5 minutes or until tender; drain. Saute garlic in oil in heavy frying-pan. In bowl, beat together eggs, flour, salt, pepper. Coat each pork cube with this batter and brown on all sides in pan. Pour off excess oil, add stock, pineapple, and green pepper. Cover tightly, simmer about 10 minutes. Blend together cornflour, soy sauce, vinegar, sugar, molasses. Add to pork mixture, stir constantly until sauce thickens. Serve at once with boiled or fried rice.⁹⁰

Chutneys and Pickles

Pineapple Pickle (1929)

Pare and core a pineapple and remove eyes. Cut into half inch slices in triangles. Boll enough white vinegar to cover prepared pineapple (add 2 chillies if desired, but strain before adding[pineapple. When boiling, add pineapple and simmer until clear (about 15 minutes). Bottle and tie down when cool. This pickle is delicious with cold pork, and will prove a change from apple sauce. (M.S. This gets 10/-)⁹¹

⁸⁸ 'A Good Curry', *Advocate* 14 July 1937 p.5 accessed at [14 Jul 1937 - A GOOD CURRY. - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

⁸⁹ 'Pork Chops a la Francaise' *New Ways with Pork*, *The Australian Women's Weekly* 31 May 1961 p.51 accessed at [31 May 1961 - NEW WAYS WITH PORK - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

⁹⁰'Tim Suen Yoke' (£5 awarded for Chinese Recipe, *The Australian Women's Weekly* 29 March 1961 p.54 accessed [29 Mar 1961 - £5 AWARDED FOR CHINESE RECIPE - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

⁹¹'Pineapple Pickle', *Smith's Weekly* 14 September 1929 p.16 accessed at [14 Sep 1929 - PINEAPPLE PICKLE - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

Pineapple Chutney (1923)

Take four pineapples cut in half lengthwise, remove the core, and scrape the fruit into a pan, add half a pint each of vinegar and lime juice; mince one large onion, 1 head of garlic, ½ lb raisins, or dates, add ½ lb sugar, 2oz salt, a tablespoon of ginger, a little spice and a few chillies. Boil slowly for two hours.

(Mrs C.P.)⁹²

Rice

Pineapple Rice (1928)

For pineapple rice, cook half cup of rice; cool, add half cup sugar, and 1 cup of grated pine apple. Let stand in a cool place for an hour.⁹³

Baking

Breads and Buns

Pineapple Buns (1938)

Five ounces flour, 4oz. butter, 2 eggs, 3oz. castor sugar, 20 drops pineapple essence, 2oz. glace pineapple, small teaspoon baking powder, 6oz. icing sugar, tablespoon milk. Beat butter and sugar to a cream. Add well-beaten egg yolk and keep beating until smooth. Stir in 10 drops of the essence and the pineapple chopped small. Beat in the flour (mixing the baking powder in with the last spoonful) and add the milk and whipped white of egg. Bake about 15 minutes in small patty pans. When cold rub the icing sugar through a sieve, add remainder of essence and whipped egg white to form a cream, and spread on with a hot knife.⁹⁴

Pineapple Bread (1950)

Take three cups of self-raising flour, three-quarters of a cup of crushed pineapple well drained), three-quarters of a cup of sugar, one egg, one cup of milk, a quarter. of a cup of melted butter, two teaspoonsful of salt and a quarter of a teaspoonful of soda. Beat the egg until light and fluffy and then add the melted butter and pineapple. Sift the flour, salt, soda and sugar and stir into the egg mixture Do not beat Fill greased loaf pans two thirds full and bake in a moderately hot oven for about 45 minutes. Cool the bread before cutting.⁹⁵

Scones, Pikelets and Tea Cakes

Pineapple Scones (1924)

Ingredients: 1 egg, 2 cups flour, 2 ozs. butter, 1 teacup sugar, ½ teaspoon soda, 1 teaspoon cream of tartar, some finely-mixed pineapple. Mix all together except pineapple and form into a dough, adding a little milk to the beaten egg. Roll out and divide into two portions. Sprinkle some sugar among the minced pineapple, and place this between the two sheets of dough. Cut as usual, and bake in a moderate oven.⁹⁶

⁹² 'Pineapple Chutney' Pineapple Recipes, *The Daily Mail* 11 March 1923 p.26 accessed at [11 Mar 1923 - Pineapple Recipes - Trove \(nla.gov.au\)](#)

⁹³ 'Pineapple Rice' Meatless Dishes for the Hot Weather, *Observer* 21 January 1928 p.59 accessed at [21 Jan 1928 - Meatless Dishes for the Hot Weather. - Trove \(nla.gov.au\)](#)

⁹⁴ 'Pineapple Buns' *Mirror* 30 April 1938 p.25 accessed at [30 Apr 1938 - PINEAPPLE BUNS - Trove \(nla.gov.au\)](#)

⁹⁵ 'Pineapple Bread' *Glen Innes Examiner* 17 July 1950 p.2 accessed at [17 Jul 1950 - PINEAPPLE BREAD - Trove \(nla.gov.au\)](#)

⁹⁶ 'Pineapple Scones' *The Mullewa Mail* 11 December 1924 p.4 accessed at [11 Dec 1924 - PINEAPPLE SCONES. - Trove \(nla.gov.au\)](#)

Pineapple Pikelets (1965)

One egg, scant 1 ½ cups milk, 1 tablespoon melted butter, 2 cups plain flour, 3 teaspoons baking-powder, pinch salt, 1 dessertspoon sugar, 1 cup drained, canned crushed pineapple.

Combine egg, milk, and melted butter; add to sifted dry ingredients. Beat only until smooth, blend in pineapple. Pour by spoonfuls onto greased hot frypan or griddle; cook until bubbles on top burst. Turn and brown on other side.⁹⁷

Pineapple Tea Cake (1939)

Mixture: 2 cups self-raising flour, ½ teaspoon salt, ½ cup castor sugar, 2 oz butter, 1 egg, ½ \ cup milk.

Filling: ½ small pineapple (finely chopped), ½ cup castor sugar, 1 tablespoon butter.

Sift flour, salt and sugar into basin. Work in butter finely. Beat egg in a cup and add sufficient milk to make three-quarters of a cup. Add to flour mixture, mixing until a soft dough is formed. Divide dough, pat out into two layers slightly larger than an 8-Inch cake tin.

Grease tin and place in bottom layer. Spread with the. Pineapple, sprinkle with sugar, and dot with small pieces of butter. Moisten edges, place on top layer and press well together. Prick top all over with a fork, brush over with melted butter. Bake in a moderate oven about 25 minutes. Dust with sifted icing sugar and serve either hot or cold with cream.

(K.M.)⁹⁸

Cakes and Sponges

Pineapple Cake (1882)

One cupful of butter, two of pulverized sugar, two cupful's of flour, seven eggs, two tablespoonfuls of baking powder, two tablespoonfuls of water, a large pinch of salt. Work the butter to a very light cream add the sugar, then the well-beaten yolks, the whites beaten to a very stiff froth, the water, and lastly the flour, baking powder and salt sifted well together. Bake in jelly cake pans, in a hot oven: Spread pineapple marmalade between the cakes.⁹⁹

Pineapple Sponge (1927)

Skin pineapple remove all black specks from the surface, scrape pine finely and place in a piedish. Beat two eggs and three tablepoonsful sugar till light and fluffy, sieve three quarters of a cupful self-raising flour on top, and add a pinch of salt. Melt one teaspoonful butter in boiling water and add. Place mixture on top of the grated pineapple and bake in a moderate oven for half an hour. Serve hot or cold with whipped, cream or custard.¹⁰⁰

Biscuits and Slices

Pineapple Knot Biscuits (1943)

2oz butter, 2 oz pineapple jelly crystals, 4oz plain flour, 1 teaspoon baking powder, 1 egg yolk, 1 tablespoon lemon juice, egg white to glaze, coconut or chopped nuts. Cream together the butter and

⁹⁷'Pineapple Pikelets' Pineapple Flavor, *The Australian Women's Weekly* 20 January 1965 p.35 accessed at [20 Jan 1965 - PINEAPPLE FLAVOR - Trove \(nla.gov.au\)](#)

⁹⁸'Pineapple Tea Cake' To Try This Baking Day, *The Telegraph* 18 November 1939 p.22 accessed at [18 Nov 1939 - PINEAPPLE TEA-CAKE - Trove \(nla.gov.au\)](#)

⁹⁹'Pineapple Cake' Household, *Devon Herald* 23 August 1882 p.2 accessed at [23 Aug 1882 - household. - Trove \(nla.gov.au\)](#)

¹⁰⁰'Pineapple Sponge' Recipes, *Morning Bulletin* 27 October 1927 p.14 accessed at [27 Oct 1927 - RECIPES. - Trove \(nla.gov.au\)](#)

jelly crystals until the mixture is fine and light in texture. Add the egg yolk and lemon juice. Fold in the flour and baking powder. Mix with the hand. Turn on to a lightly floured board. Roll sections of the mixture on the board to form long strips about 3-8 inch wide. Cut in lengths, twist each to form a knot. Glaze with egg white, and sprinkle with coconut or nuts. Bake in a moderate oven for 15 minutes.

(Mrs. L. Auld)¹⁰¹

Pineapple Slice (1940)

Into a pan put 1 ½ cups grated pineapple sweetened to taste. When boiling thicken with 1 tablespoon arrowroot and allow to cool. Have ready a pastry shell. Sprinkle shell with flour to avoid soakage and spread with 1 cup of the pineapple mixture. Now cover with cake batter .made as follows: —

Cream 2 tablespoons butter and 1 cup sugar; add one well-beaten egg and when blended sift in 1 cup self raising flour and 1-3 cup milk alternately, a little at a time. Spread evenly over the pineapple in the shell and bake in a moderate oven lor 30 minutes.

Remove from oven, spread top with remainder of pineapple mixture, and sprinkle thickly with desiccated coconut. Return to slow oven until coconut is evenly browned. Cool on rack and cut into slices.

(Mrs F.G. Burgum has been awarded this week's prize of 10/6)¹⁰²

Icings and Fillings

Pineapple Icing (1932)

Take 1 cup of granulated sugar, ½ teaspoon of lemon juice, ½ cup of grated pineapple. Boil into a syrup that threads. Pour syrup slowly on to the whites of two well-beaten eggs and mix thoroughly together. Spread on cake when cold.

Mrs K.M., Malvern.¹⁰³

Pineapple Filling (1905)

Simmer fresh grated or canned (grated) pineapple until reduced little. To each cup of pulp add two-thirds a cup of sugar, the grated rind and juice of half a lemon, and cook to a marmalade. When cool, spread between layers of cake. This also makes a good sandwich filling, when a sweet variety of sandwich is in order.¹⁰⁴

Pastries and Puddings

Pies and Tarts

Pineapple Pie (1880)

Pare and grate one good-sized pineapple; cream one cup of sugar, and a third of a cup of butter; beat the yolks and whites of five eggs separately. To the cream, butter and sugar add the yolks, then the apple, and lastly, the whites. Bake in open shells of paste.¹⁰⁵

¹⁰¹ 'Pineapple Knot Biscuits' Best Recipe for Week ended February 15 1943, *Worker* 8 March 1943 p.11 accessed at [08 Mar 1943 - Best Recipe for Week Ended Feb. 15, 1943 - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

¹⁰² 'Pineapple Slice' Pineapple Slice Wins Prize, *Sunday Mail* 31 March 1940 p.9 accessed at [31 Mar 1940 - PINEAPPLE SLICE WINS PRIZE - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

¹⁰³ 'Pineapple Icing' When Icing Your Cake, *Table Talk* 18 February 1932 p.30 accessed at [18 Feb 1932 - WHEN ICING YOUR CAKES - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

¹⁰⁴ 'Pineapple Filling' The Kitchen, *Shepparton Advertiser* 24 February 1905 p.1 accessed at [24 Feb 1905 - THE KITCHEN. - Trove \(nla.gov.au\)](https://trove.nla.gov.au)

Pineapple Tartlets (1905)

Beat the yolks of two eggs and half a cupful of sugar until light, add the grated rind and juice of an orange, half a can of grated pineapple, and lastly, the stiffly beaten whites of eggs. Line tartlet pans with pastry, put in the pineapple mixture and arrange narrow strips of pastry lattice-fashion across the top. Bake a delicate brown, dust with powdered sugar, and put a bit of bright jelly at the points where the pastry strips cross.¹⁰⁶

Puddings

Steamed

Steamed Pineapple Pudding (1938)

Butter a pudding basin. Cream $\frac{1}{4}$ lb. butter and $\frac{1}{4}$ lb. sugar together; sift together $\frac{1}{4}$ lb. flour, 1 pinch of salt, and 1 teaspoon baking powder. Cream together $\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. sugar; add 2 tablespoons pineapple syrup and 3 heaped tablespoons of grated pineapple. Mix well, add 1 teaspoon of lemon juice. Add sifted flour and 2 well-beaten eggs alternately. Stir in sufficient milk to make mixture drop easily from a spoon. Turn it into the prepared basin; cover with buttered paper and steam for 2 hours. Turn on-to a hot dish and serve with cream.¹⁰⁷

Milk Puddings

Pineapple Junket (1909)

For pineapple junket make the plain junket, flavouring it with a little sherry. When firm pile on top some whipped cream, well sweetened, and flavoured with chopped pineapple. Take one or two slices of pineapple, and cut each into four, and each fourth into two. Garnish the dish with these, points upwards.¹⁰⁸

Pineapple Bread Pudding (1918)

One pound of bread, one. small pineapple, three eggs, one pint, of milk, 3oz. sugar, oz. butter. Beat the sugar and butter well together, and add the yolks of eggs and the breadcrumbs. Then stir in the milk and add enough of the pineapple syrup to make into a nice smooth batter. Cut two-thirds of the pineapple into rather small pieces, stir into the other ingredients, pour into a well greased ed dish, and bake in a moderate oven till set-probably about an hour. Then beat the whites of eggs to a stiff froth, adding a little castor sugar while doing so, pile on the top in a rocky heap, decorate the remainder of the pineapple and place in the oven till set. This is a very nice change from the more ordinary type of bread pudding.¹⁰⁹

Baked

Pineapple Pudding (1883)

Butter a pudding dish, and line the bottom and sides with slices of stale cake (sponge cake is best) ; pare and slice thin a large pineapple; place in the dish first a layer of pineapple, then strew with sugar, then more pineapple, and so on until all is used. Pour over a small teacupful of water, and

¹⁰⁵ 'Pineapple Pie' Household Recipes, *Australian Town and Country Journal* 18 September 1880 p.28 [18 Sep 1880 - Household Recipes. - Trove \(nla.gov.au\)](#)

¹⁰⁶ 'Pineapple Tartlets' Woman's Column, *Watchman* 2 September 1905 p.7 accessed at [02 Sep 1905 - WOMANS COLUMN. - Trove \(nla.gov.au\)](#)

¹⁰⁷ 'Steamed Pineapple Pudding' Pineapple Recipes, *The Charleville Times* 21 October 1938 p.2 accessed at [21 Oct 1938 - PINEAPPLE RECIPES - Trove \(nla.gov.au\)](#)

¹⁰⁸ 'Pineapple Junket' About Junket, *The Australasian* 23 January 1909 p.45 accessed at [23 Jan 1909 - ABOUT JUNKET. - Trove \(nla.gov.au\)](#)

¹⁰⁹ 'Pineapple Bread Pudding' Some Tasty Dishes, *The Land* 24 May 1918 p.13 accessed at [24 May 1918 - Pineapple Bread Pudding. - Trove \(nla.gov.au\)](#)

cover with slices of cake, which have been dipped in cold water; cover the whole with a buttered plate, and bake slowly for two hours.¹¹⁰

Cold

Pineapple Cream Pudding (1907)

A nice summer dish is to take a small tin of pineapple, three or four penny sponge cakes or four penny sponge cakes, three cees, half a pint of milk, one tablespoonful of sugar, one tablespoonful of cornflour, a little angelica, and dried cherries. Put the sponge cakes in a glass dish, and pour over the juice from the pineapple ; mix the cornflour and sugar with a little cold milk, then add the half pint of boiling milk. Separate the yolks from the whites of the eggs, add the yolks to the cornflour and milk, and stir over the fire till it thickens. Pour the custard over the cakes, after arranging slices of pineapple round the dish. Whip the whites of the eggs to a stiff froth, and after placing in the oven till set, slip on to the cake. Ornament with the angelica and cherries.¹¹¹

Jams and Jellies

Jams

Pineapple Jam (1868)

Take the pineapples when still lightly green on one side; after having pared and sliced them, cut in small squares, omitting the hearts; use a pound and a half of sugar to the pound of fruit; boil the fruit for twenty minutes; add the sugar, and boil until clear. When in proper condition, the jam should be amber color. This article will keep for a year or more, and might become a marketable commodity. For two seasons I have made excellent jam from this recipe. I have also made it pound for pound, but have found it too adhesive.¹¹²

Pineapple Marmalade (1882)

Pare and take out the eyes from the pineapples, which must be sound and ripe; weigh the fruit, and allow an equal weight of pounded sugar. Grate the pines on a coarse grater, then put the fruit into a preserving pan over a moderate fire until it is quite tender. Gradually add the sugar, and boil until the whole becomes thick and clear. Turn it into jars and cover.¹¹³

Pineapple and Melon Jam (1908)

One pound of pineapple to 2lb of the firmer part of a sugar- melon To every pound of fruit add ½ lb of sugar. Boil the fruit with half the sugar slowly, for about 2 ½ hours, then add the rest of the sugar, and boil for about 1 ½ hours.¹¹⁴

Pineapple Preserve (1923)

Pare the pineapples and cut them in thin slices. Put them in a jar. Make a syrup of ½ lb of sugar to a pint of water. Let it simmer till dissolved, and let it stand a day. Then pour it cold over the fruit. In a day or two pour

¹¹⁰'Pineapple Pudding' The Housekeeper, *The Queenslander* 8 September 1883 p.396 accessed at [08 Sep 1883 - THE HOUSEKEEPER - Trove \(nla.gov.au\)](#)

¹¹¹'Pineapple Cream Pudding' Some Easy Recipes, *Western Mail* 7 September 1907 p.41 accessed at [07 Sep 1907 - SOME EASY RECIPES. - Trove \(nla.gov.au\)](#)

¹¹²'Pineapple Jam' Pine Apple Wine, *The Queenslander* 12 December 1868 p.5 accessed at [12 Dec 1868 - PINE APPLE WINE. - Trove \(nla.gov.au\)](#)

¹¹³'Pineapple Marmalade' The Household, *The Albury Banner and Wodonga Express* 13 January 1882 p.19 accessed at [13 Jan 1882 - THE HOUSEHOLD. - Trove \(nla.gov.au\)](#)

¹¹⁴'Pineapple and Melon Jam' Pineapple Juice, *Cairns Morning Post* 9 March 1908 p.3 accessed at [09 Mar 1908 - PINEAPPLE AND MELON JAM. - Trove \(nla.gov.au\)](#)

the syrup from the pineapples, add sugar. Repeat this three or four times. The last time pour the syrup boiling over the fruit. Seal, with paraffin wax.¹¹⁵

Jellies

Pineapple Jelly (1881)

Take a tin of preserved pineapple, pound the contents in a mortar, add 6 oz of sugar and half a pint of water ; boil the whole for a quarter of an hour, then strain through a tammy; add the juice of a lemon and a pint of clarified calve's foot jelly. Pour into a mould, and when set turn it out by dipping the mould in warm water. Pieces of pineapple may be put in the jelly.¹¹⁶

Desserts

Fruit Desserts

Fruit Salad (1900)

Cut four or six bananas in pieces, also a tin of pineapple chunks. Lay them in a glass dish with ¼ lb crystalized cherries. Pour the syrup of the pineapple over them, and the salad is complete.¹¹⁷

Ice Creams and Sorbets

Pineapple Ice Cream (1867)

To half a pound of preserved pineapple pounded with sugar, add sugar and lemon juice to palate, one pint of cream, and a little new milk; mix freeze. One quart. Or, take, a pineapple weighing about half a pound, cut in pieces, bruise it in a mortar, add half a pound of sugar, the juice of one lemon; rub them well together in the mortar, pass through a hair sieve freeze. A few slices of preserved pineapple may be added when frozen.¹¹⁸

Pineapple Sundae (1924)

In each plate put a dessertspoon of finely grated pineapple that has been mixed with a little of its syrup. For one dozen plates make the following:— Rub grated pineapple and syrup through a sieve until you have half a pint. Mix with it a tablespoon of lemon juice and half a pint of cream. Freeze. Pile a mound of this frozen pineapple cream on each plate, sprinkle with chopped nuts and serve.

Pineapple syrup may be made by covering all the trimmings (skins and cores), with cold water, to which has been added a good helping of sugar. Simmer well, till all the good has left the skins etc. Then strain and use.¹¹⁹

Pineapple Sorbet (1936)

Ingredients: One canned pineapple with syrup, 1 cup castor sugar, 4 cups water, 2 oranges, 2 lemons, 3 egg whites, 3 tablespoons maraschino.

Method: Shred the pineapple finely, removing eyes and core. Sprinkle with the sugar; add a cup of cold water, and leave covered for a few hours. Measure the syrup from the can, and add sufficient

¹¹⁵ 'Pineapple Preserve', *Cairns Post* 22 February 1923 p.2 accessed at [22 Feb 1923 - PINEAPPLE RECIPES. - Trove \(nla.gov.au\)](#)

¹¹⁶'Pineapple Jelly' Household Recipes, *Australian Town and Country Journal* 19 March 1881 p.29 accessed at [19 Mar 1881 - Household Recipes. - Trove \(nla.gov.au\)](#)

¹¹⁷'Fruit Salad' Recipes, *The Albury Banner and Wodonga Express* 27 July 1900 p.11 accessed at [27 Jul 1900 - RECIPES. - Trove \(nla.gov.au\)](#)

¹¹⁸'Pineapple Ice Cream' Recipes, *The Australasian* 26 January 1867 p.7 accessed at [26 Jan 1867 - Recipes. - Trove \(nla.gov.au\)](#)

¹¹⁹ 'Pineapple Sundae' The Country Woman's Page, *The Daily Mail* 21 March 1924 p. 11 [21 Mar 1924 - The County Woman's Page - Trove \(nla.gov.au\)](#)

boiling water to make 3 cups of liquid. Add the sugar, water and pineapple simmer for 5 minutes, skimming if necessary, and pour into a basin to cool. Stir the strained orange and lemon juice into the cold mixture, and partially freeze it. Whisk the egg whites stiffly, and stir into the half-frozen mixture. Add the maraschino, and continue freezing until almost solid. Serve in sorbet glasses.¹²⁰

Souffles

Pineapple Souffle (1901)

Grate enough pineapple to make 1 pint, add 2 lb. powdered sugar, and a little- lemon juice; put 2 oz gelatine in a cup of cold water, soak it until quite soft, then put into the china part of a double saucepan, and let it melt; heat 3 yolks of eggs well, put them with the pine to the melted gelatine; mix thoroughly, then lightly beat till nearly cold; whip 1 pint cream, add to the mixture; put in a tin mould with cover, set in a bed of ice and salt till required; the outside will be a little frozen, and the inside just set.¹²¹

Eclairs, Cream Puffs, and Meringues

Pineapple Éclair (1909)

To make the shells, put two tablespoonsful butter over the fire, with one cupful of cold water and a pinch of salt. When it boils, stir in a cupful of sifted flour, stirring in one direction until the mixture forms a paste and adheres to the sides of the pan; set aside to cool; add four eggs, one at a time, beating steadily; spread the paste on buttered flat tins in éclair shape and far enough apart to keep from touching; bake about half an hour in a good oven until well risen, and a golden brown, then shut off the heat from the oven and leave the door open so the eclairs may cool gradually; when cool, and just before serving, split and fill with a half-pint of cream whipped stiff and added to a cupful of preserved pineapple chopped fine.

(Mrs. R. Oates)¹²²

Pineapple Puffs (1929)

Take 1 tablespoon butter, ½ cup sugar, 1 egg, pinch of salt, 1 cup self-raising Flour, cup milk, and 1 pineapple. Beat the butter and sugar to a cream, add egg and milk, then the flour and salt. Grate the pineapple; put it in a piedish and spread the mixture on top and bake for ½ an hour.¹²³

Pineapple and Rice Meringue (1904)

Ingredients: Half a pound of rice, one quart of water, one quart of milk, three-quarters of a pound of powdered loaf sugar, three eggs, one ripe pineapple and two tablespoonfuls of Silver Rays Rum.

Method : Put half-a-pound of rice in a saucepan with a quart of water, leave it on the fire until the water boils, drain off the water, add nearly one quart of milk, four ounces of powdered loaf sugar. When the rice is quite done and has absorbed all the milk, let it get cold, and work into it the yolks of three eggs. Carefully peel a ripe pineapple, take out all the little black specks, laid separate the core from the pulp; cut in up into small square pieces. Use a silver knife, as a steel one spoils the flavour. Over this strew half-a-pound of powdered loaf sugar and two tablespoonfuls of Silver Rays Rum; let it remain a couple of hours. Simmer the peel of the pineapple gently in about half a pint of water for an hour, remove the peel by straining, and leave the liquor to cool. When nearly cold return it to the

¹²⁰ 'Pineapple Sorbet' The Refreshing Pineapple, *Mirror* 28 November 1936 p.21 accessed at [28 Nov 1936 - The Refreshing pineapple - Trove \(nla.gov.au\)](#)

¹²¹ 'Pineapple Souffle' The Kitchen, *Leader* 2 March 1901 p.40 accessed at [02 Mar 1901 - THE KITCHEN. - Trove \(nla.gov.au\)](#)

¹²² 'Pineapple Éclair' Recipe Contest, *Sun* 11 July 1909 p.7 accessed at [11 Jul 1909 - PINEAPPLE ECLATES. - Trove \(nla.gov.au\)](#)

¹²³ 'Pineapple Puffs' Recipes, *Morning Bulletin* 12 September 1929 p.12 accessed at [12 Sep 1929 - RECIPES. - Trove \(nla.gov.au\)](#)

stew pan with the fruit, juice, and sugar, and let all boil gently together for a quarter of an hour, skimming all the time. Then place in a pie-dish a layer each of rice and' pineapple alternately: pour the syrup over it. When it is quite cold beat up the whites of the eggs to a stiff froth add a tablespoonful of powdered sugar. Cover the rice and pineapple with the froth, sprinkle some powdered; sugar over, and bake twenty minutes in a slack oven. Serve quite cold. A tinned preserved pineapple may be used; then it is not necessary to stew it before placing amongst the rice.¹²⁴

Fritters, Pancakes, Doughnuts and Waffles

Pine-apple Fritters (1878)

Peel the pine-apple, cut it is half lengthways, then cut it crossways in slices ½ in. thick ; put the slices on in a stewpan, and cover them with water; add six ounces of sugar; let them boil till quite tender, drain them on a sieve, dip them in batter, and proceed as directed for apple fritters.¹²⁵

Pineapple Pancake (1866)

Take half a pound of good flour, three fresh laid eggs, three or four slices of a mellow pine; and a fresh nutmeg, with half a pound of Lisbon sugar. Beat up the eggs till they become fluid; mix the flour with the milk gradually, until the same becomes a light batter; the eggs to the latter and stir the whole well round; bruise the pine slices in a mortar until they are reduced to a pulp; put this into the batter, with a portion of grated nutmeg and four tablespoonfuls of sugar; then stir the whole of the ingredients round, mixing them well together. Have a clean pan, furnished with good butter, over a clear fire; scatter a few currants, well washed, into the batter, and take out a teacupful of the batter and drop it into the pan with the butter; let it fry until one side is brown, which you can ascertain by lifting up the sides of the batter with a knife; turn it, then, on the other side, and let it be fried also brown. Repeat this practice until the whole of the batter is used up. As you take up each pancake, add a spoonful of sugar to them, laying them one over another until the whole of them are done.¹²⁶

Pineapple Doughnuts (1949)

Make doughnut batter by sifting 4 oz self-raising flour, ½ teaspn. salt. Add tablespn sugar. Beat egg add ½ cup milk, 2 tablespns melted shortening. Add to flour, stir well let stand. Slice pineapple thickly (peeled and cored). Sprinkle with castor sugar, stand 10 mind. Dip rings in batter, fry in deep and smoking fat, drain on brown paper, dredge in castor sugar.¹²⁷

Pineapple Waffles (1935)

8oz. plain flour, two teaspoons baking powder, two eggs, little pineapple grated, pinch salt six tablespoons butter (melted) one cup milk. Prepare the pineapples and cook till tender in a sweetened syrup. Drain thoroughly, saving syrup to make the waffle sauce. Sift the flour with the baking powder and salt, and make a well in the centre of the flour. Beat in the yolks of the eggs, then add the milk, then the melted butter. Have ready the stiffly beaten egg whites, and fold into the mixture, with the pineapple. Heat the waffle iron, pour a little of the mixture on to each

¹²⁴ 'Pineapple and Rice Meringue' The Home Circle, *Queensland Country Life* 1 March 1904 p.25 accessed at [01 Mar 1904 - THE HOME CIRCLE - Trove \(nla.gov.au\)](#)

¹²⁵ 'Pine-apple Fritters' The Household, *Weekly Times* 6 April 1878 p.11 [06 Apr 1878 - THE HOUSEHOLD. - Trove \(nla.gov.au\)](#)

¹²⁶ 'Pineapple Pancake' Recipes, *The Australasian* 6 October 1866 p.56 accessed at [06 Oct 1866 - Recipes. - Trove \(nla.gov.au\)](#)

¹²⁷ 'Pineapple Doughnuts' Making Good Wives Better, *Truth* 23 December 1949 p.20 accessed at [23 Dec 1949 - MAKING GOOD WIVES BETTER - Trove \(nla.gov.au\)](#)

compartment, close down and cook four to six minutes, according to whether an electric or ordinary fire stove waffle iron. Serve immediately with a pineapple sauce poured over. To make the sauce, heat the pineapple syrup (canned pineapple may be used) with a little of the grated or chopped fruit, and thicken slightly with a little cornflour blended with cold water.¹²⁸

Handmade Sweets

Pineapple Toffee (1927)

One teacupful of finely-chopped pineapple, one teacupful of castor sugar, half a teacupful of milk, one tablespoonful of lemon juice, one dessertspoonful of golden syrup. Put sugar and milk together in unenamelled pan on the stove, and stir till quite hot, then add the golden syrup, and bring all to the boil and put in the pineapple and lemon juice. Let the mixture boil at a gallop for 10 minutes, and be careful never to cease stirring or it will burn at once. Take off the fire, and allow it to cool for five minutes, and then beat it as hard as you can until it begins to set. Pour into a well greased tin and cut into squares when quite cold.¹²⁹

Special Dishes

(Federation Pudding) (1899)

Place in a mixing bowl one teacupful of fine bread crumbs, four tablespoonfuls South Australian flour, two ounces finely chopped suet, pinch of salt, four tablespoonfuls of sugar, two ounces of Mildura raisins, two Tasmanian apples, and one third of a Queensland pineapple, both the latter chopped finely. Stir in three well-beaten eggs with a little milk. Mix with Westralian enterprise, to a consistency of New South Wales thoroughness. Turn into a well-buttered pudding mould, and steam for two hours. Serve with sherry or custard sauce. This recipe is both original and apropos just now, and has been proved excellent as the federation pudding.¹³⁰

¹²⁸ 'Pineapple Waffles' *Macleay Argus* 13 September 1935 p.7 accessed at [13 Sep 1935 - PINEAPPLE WAFFLES. - Trove \(nla.gov.au\)](#)

¹²⁹ 'Pineapple Toffee' Our Sweet -Making Recipe, *Sunday Times* 30 January 1927 p.38 accessed at [30 Jan 1927 - Our Sweet-Making Recipe - Trove \(nla.gov.au\)](#)

¹³⁰ 'Federation Pudding' Chats On Rural Matters, *Numurkah Leader* 14 April 1899 p.7 accessed at [14 Apr 1899 - CHATS ON RURAL MATTERS. - Trove \(nla.gov.au\)](#)