**Curried Tripe**

I was brought up eating tripe. Specifically, tripe curry. It was a brown coloured dish, pieces of tripe sitting in a salty, spicy thin broth. I loved the look of it: one side flat and lightly, closely pimpled like the skin of a chicken, the other covered in little pockets that captured some of the broth as I lifted pieces of tripe to my mouth. Later I learned that what I was eating was honeycomb tripe, so called because its similarity in look to a honeycomb. Back then I had not seen honeycomb so didn’t have it as a reference point: it was just tripe to me. The texture of it was so different to the other meats we ate, rubbery like an elastic band (yes I admit that I chewed elastic bands still do) but soft and easily broken up by teeth.

I don’t recall when I leaned that it was the lining of an animal’s stomach but when I did it

wasn’t off-putting. I didn’t know the term offal in its pejorative sense. I didn’t know that the liver I ate was also offal, and had I known I would not have balked at eating that either. In later years eating offal was something of a culinary badge of honour for me, even before nose to tail dining became fashionable.

What was the tripe curry I ate as a child? I went to the *Ceylon Daily News Cookery Book* edited by Hilda Deutrom, the Sri Lankan cookery book that was the authoritative cooking book for Sri Lankan Burghers like my family, that is, descendent of Dutch , French and Portuguese. This is also the recipe when – rarely, sadly, – I make tripe curry. Note that the spices used are mostly the same as are used in Keen’s curry powder.

Tripe Curry

Ingredients

2 lbs tripe (honeycomb)

20 dry chilies (pounded)

1 dessertspoon white cumin seed (ground)

a pinch of ground saffron

1 dessertspoonful sliced red onions

3 cloves garlic and 3 slices green ginger (chopped)

2 inch piece of rampe (pandanus)

½ stem of lemongrass

3 small sprig of curry leaves

½ teaspoon fenugreek

2 inch piece of cinnamon

6 cardamoms

4 cloves and a pieces of aromatic ginger (pounded)

salt

1 dessertspoon ghee or dripping

juice of 1 lime

1 ½ teacups thick coconut milk[[1]](#footnote-1)

Method

Use the honey-comb tripe. Wash the tripe well in warm water, put it into a chatty, (clay cooking pot) cover with cold water, and let it simmer for some time. Then take it off the fire and scrape the tripe quite clean. Cut it in 1 ½ inch squares; return to the chatty with fresh cold water and let it boil from 3 to 4 hours, or until very tender. Pour off the water, add the coconut milk, the chilly, cumin, cinnamon, saffron, garlic, ginger, cloves, cinnamon, cardamoms, aromatic ginger, salt and half each of the onions, rampe, lemon-grass, and curry leaves. Allow to simmer slowly till the ingredients are cooked. Heat the ghee in a chatty, and fry the remainder of the onions, rampe, lemon grass, and curry leaves and the fenugreek. Turn in the tripe preparation, add the lime juice, and let it simmer for about 10 minutes longer.

I had occasion lately to bring up the subject of tripe with my coffee-and-dog-walking crew. I’d seen the bible/book version of it in a Chinese butchery, called that as I understand because its layered form is fancied to look like the pages of a book. The reaction from them - all but one of Australian background, and that one being of European background - was slight revulsion based on their experiences of eating it as a child. I asked how it was cooked and the description was much like this:

TRIPE—SCOTTISH RECIPE (1926)

The desired quantity of tripe, 2 or 3 onions, about 1 pint milk, a little flour, some butter, chopped parsley, salt and pepper. Wash and simmer the tripe for a few minutes (it has already been cooked) and cut it into convenient pieces. Cut the onions small and steam them till soft in butter. Make a thickening of flour and milk, add seasoning and parsley, and stir one way over the gas until it boils. Add the tripe and some of the liquor in which it simmered, and the onions. Simmer all gently for about ten minutes, adding more milk if necessary.[[2]](#footnote-2)

I could understand their reaction now: eating offal smothered in the all-purpose white sauce I also may well have come to find it repulsive. I was spared this, thankfully. They hadn’t come across it as a curry though there were recipes for it published in newspapers during their formative years. T

Thjjis article is soethijng of a survey of curried tripe recipes from his is one:

CURRIED TRIPE.

2 lb. tripe, 3 medium-size diced carrots, 3 chopped onions, 1 bay leaf, ½ clove crushed garlic, 1 pint stock, or half stock and half tomato juice, ½ cup vinegar, 1 tablespoon dripping, 1 tablespoon plain flour, 1 dessertspoon curry powder, salt and pepper.

Method: Cook tripe in usual way until tender. Drain, cut into neat pieces. Melt dripping in saucepan, add chopped onion, carrot and garlic. Fry until soft but not brown, add flour, curry powder, cook stirring all time. Add stock and tomato juice. Stir until thickened. Add vinegar, bay leaf; salt and pepper to taste. Add prepared tripe, simmer for 30 minutes. Serve with fluffy boiled rice.[[3]](#footnote-3)

\*The usual way here means to wash it thoroughly and then boil it for 2 – 3 hours till tender. Some recipes call for it to be washed in salted water before boiling. The tripe is then scraped till quite clean and white.

The curry powder here usually would be bought already prepared. Curry powders were available in Australia in the early years of the 19th century. In 1844 Joseph Keen began manufacturing and selling his name brand curry powder. It contained turmeric, coriander, salt, fenugreek, pepper, chili, rice flour, all spice and celery powder.[[4]](#footnote-4) It became ‘a standard item in the spice racks of Australian households.’[[5]](#footnote-5)

1

TRIPE CORRY.-Brown sliced onions, with

butter, in a stewpan ; put in your tripe cut

into squares ; moisten with a few spoonfuls of

of broth. Mix in a basin a teaspoonful of

flour, a tablespoonful of curry powder, half a

teacupful of cream, and a teacupful of Btock.

When worked quite smooth add it to thc rest,

and stew till all ia tender, stirring or shaking

from time to time.

[16 May 1892 - CURRY DISHES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/52433957?searchTerm=tripe%20curry)

Top of Form

2 OUSEHOLD RECIPES'

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/233761607?searchTerm=tripe%20curry)— BEBCIAMX WETSOTN BX—

MISS AMY MONRO

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Oooebbx Bouoor, Thohhioax, GOCiLHGB,

Sxsnex.

CURRIED TRIPE,

Ingredients : — lib tripo, 1 onion, 1 des-

BertBpoonfuI flour and ourry powder, half a

teaspoonful sugar, salt to taste, well boiled

LlUQl

Method, —Wash and remove fat from

tripe, blanch it, out into pieoeB 2 inches

square, put into saucepan, oovar with oold

water, add onion peeled, washed and

quartered, salt and simmer till tripe is

tender ; strain off water, save about pint,

aud put this into sanoepan. Blend flour,

ourry powder and sugar with oold water,

stir in, stir till it boils ; add tripe, onion

ohopped finoly, any more seasoning neoes-

sary, and let stand side of fire for half-an-

hour without boiling. Serve hot, with

nioely boiled rioe round it, garnishod with

slices of lemon.

[24 Feb 1906 - HOUSEHOLD RECIPES - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/233761607?searchTerm=tripe%20curry)

2. 3,

3.

CURRIED TRIPE.

One pound prepared tripe, three

tablespoonfuls minced onion, one

ounce butter or dripping, one des

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/97629418?searchTerm=tripe%20curry)sertspoonful curry powder, one des

sertspoonful f.our, balf pint white

stock, one gili milk, seasoning, boil

ed rice. Cut the tripe, previously

cooked until tender, into small

pieces. Melt the butter in a Bauce

pan, put in the minced onion, and

cook it slowly over the fire nntil it

is beginning to turn brown. Add the

entry powder and flour and mix all

together with an iron spoon. Then

pour in the stock and milk, stir un

til boiling, and season to taste. Tut

the tripe into this sauce and allow

it to simmer by the side of tbe lire

from fifteen to twenty minutes. Then)

serve very hot with some nicely

boiled rice,

[29 Mar 1918 - Ladies' Column. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/97629418?searchTerm=tripe%20curry)

4.

HOUSEHOLD RECIPES.

Specially Written for this Column. '

CURRIED TRIPE.

Ingredients: lib. tripe. 1 onion, 1

dessertspoonful flour and curry powd

er, half a teaspoonful sugar, salt to

taste, well boiled rice.

Method : Wash and remove fat from

tripe, blanch it, cut into pieces 2 in

ches square, put into saucepan, cover

with cold water, add onion peeled,

washed, and quartered, salt and sim

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/139038002?searchTerm=tripe%20curry)mer till tripe is tender; strain off

vatcr, save about three-quarters ninl,'

ind put this into saucepan. Blend

lour, curry powder and sugar with

:oId water, stir in, stir till it boils;

uld tripe, onion chopped finely, ;m\'

more seasoning necessary, and let

stand side of fire for half-an-hour

without boiling. Serve hot, with nice

ly boiled rice round it, garnished with

slices of lemon.

[24 Apr 1919 - HOUSEHOLD RECIPES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/139038002?searchTerm=tripe%20curry)

URRIED TKIFC.

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/128670906?searchTerm=tripe%20curry)Cut some well-cooked tripe Into coQVenlertt

riled pieces, and color them a pale bhMm in

a little butter, but do not cook then} fiqr far

ther. Put 1 pint of stock into a pan, with 1

teaspoonful of curry powder, moistened With a

little stock.'and boll for a few minutes; -thicken

with flour, seasoned with salt and pcppegv then

add the tripe and a little onion juice. . SMRArir

for half an hour, and serve with \* border of

boiled rice.

[06 Jan 1923 - Recipes That Help - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/128670906?searchTerm=tripe%20curry)

CURRIED TRIPE.

One pound prepared tripe, 3

tablespoons minced onion loz. of

butter or dripping, I dessertspoon

, curry powder, 1 dessertspoonful

flour. & pint white stock, 1 gill

milk, seasoning, boiled rice. Cut

the tripe, previously cooked until

tender, until tender, into small

pieces. Melt the butter in a

saucepan, put in the minced onion

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/211648090?searchTerm=tripe%20curry)and cook slowly over the fire-

until it is beginning to turn brown.

Add the curry powder and flour

and mix all together with an iron

spoon. Then pour in the stock

and milk, stir until boiling, and

season to taste. Put the tripe into

this sauce and allow it to simmer

by the side of the fire for 15 to 20

minutes. Then serve very hot

with some nicely boiled rice.

[04 Apr 1924 - Useful Recipes - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/211648090?searchTerm=tripe%20curry)

RIPE AND COW HEEL.

Two small or one large cow heel, 33b

?of thick tripe, lib of onions, one break

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/97992073?searchTerm=tripe%20curry)fastcup'ful of flour, salt and pepper to

taste, 4oz of butter, about one and a

half pint of . milk. Separate the meat

from the bones, and put the bones from

the cow heel into a saucepan with a

pint of cold water and the peeled and

very thinly sliced onions; then stir

eentlv over a slow fire for one hour. Cut

the tripe into squares and add with the

meat from the cow heel to the stock, add

sufficient milk to well cover the in

gredients; then add Bait and pepper to

taste. Mix a little f loqr with some

milk, add to the 'mbrtore with the but

ter, then simmer the whole until tender

and serve hot.

[10 Jul 1927 - Ways with Tripe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/97992073?searchTerm=tripe%20curry)

CURRIED TKIPE.1'

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/187587300?searchTerm=tripe%20curry)First boll the tripe In water for I.alf

an hour. While it is cooking, peel and

chdp twq or three large onions and try\*

them lightly in some good dripping;

when browned, push them to one side

and stir a dessertspoonful of curry

powder and a dessertspoonful of pea

flour into the remaining fat.

Now gradually add one pint of stock

and -stir until it boils, then add the

tripe (which should be cut into small

pieces), season with salt and a squeeze

Of lemon juice, and stew ger.'Iy for ofle

hour and a half. Serve very hot with

a border of boiled rice.

[18 Feb 1927 - IN THE KITCHEN - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/187587300?searchTerm=tripe%20curry)

Tripe Pfe

Melt loz. butter in n saucepan.

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/243051080?searchTerm=tripe%20curry)Stir in 1 tablespoon flour ond 2

teaspoons curry powder. Then add

1 pint milk and sail to taste. Bring

to boil nnd cook 8 minutes. Add to

this sauce lib. cooked tripe, cut m

squares. Stir. Now add beaten

yolks of 2 eggs and thicken over

fire, taking carc not to boil again.

Put in buttered piedish. Cover

with a layer of browned bread

crumbs. Dot with butter. Put in

oven about 10 minutes. Serve very

hot.

[01 Mar 1933 - Tripe Pfe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/243051080?searchTerm=tripe%20curry)

CURRIED TRIPE.

Ingredients: ilb. tripe, t onion, i

dessertspoonful flour and curry powd

er, half a teaspoonPul sugar, salt. to

taste, well boiled- rice.

Method: Wash and remove" fat fromr

tripe, blanch it ,cut into ..pieces 2 in-

ches square, put into saucepan, cover

with cold water, add onion peel d.

washed, and quartered, salt and simr

mer till tripe is tender; strain off

water, rave about three-quarters nin!.

md put this into saucepan. Blend

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/31647884?searchTerm=tripe%20curry)lour, curry powder and sugar with

:old water, ,tir in, stir till it boils;

mdd tripe, oniqn chopped finely, an"

more seasoning necessary, and let

stand side of fire for half-an-hour

without boiling. Serve hot, with nice

yIv boiled rice round it, garnished with

slices of lemon

[25 Apr 1919 - CURRIED TRIPE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/31647884?searchTerm=tripe%20curry)

CURRIED TRIPE.

Ingredients: ilb. tripe, t onion, i

dessertspoonful flour and curry powd

er, half a teaspoonPul sugar, salt. to

taste, well boiled- rice.

Method: Wash and remove" fat fromr

tripe, blanch it ,cut into ..pieces 2 in-

ches square, put into saucepan, cover

with cold water, add onion peel d.

washed, and quartered, salt and simr

mer till tripe is tender; strain off

water, rave about three-quarters nin!.

md put this into saucepan. Blend

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/31647884?searchTerm=tripe%20curry)lour, curry powder and sugar with

:old water, ,tir in, stir till it boils;

mdd tripe, oniqn chopped finely, an"

more seasoning necessary, and let

stand side of fire for half-an-hour

without boiling. Serve hot, with nice

yIv boiled rice round it, garnished with

slices of lemon

[25 Apr 1919 - CURRIED TRIPE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/31647884?searchTerm=tripe%20curry)

.

Curried Tripe.

Materials— 1 1b. of tripe, 2 tablespoonfuls

of butter, 1 onion, I tabiespoonful of curry

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/89138792?searchTerm=tripe%20curry)powder, salt and pepper, water.

Method — Cook the tripe irutil tender, cut

it in email pieces. Put -the butter in a

saucepan; cut tne onion in small pieces, '

add to the other, and cooJc until brown.

Pour in half a pint of water; mix the

curry -powder to a paste, and add, then put

in trie tripe. Season with salt and pep

pel1. Simmer alowly for au hour

[19 Apr 1919 - RECIPES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/89138792?searchTerm=tripe%20curry)

Kor those who like tho taste ot

curry, trip-» may l-o prepared in thii

way. Cut two pounds of tripe info

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/151738097?searchTerm=tripe%20curry)small pieces. Cook two large sliced

dnions in a couple of tabJeapoonfuls

of dripping until lhejr are a golden

brown; add to tbrrn two-thirds of a

piut of stnrlc, one tablcspoonful of

Hour, and a teaspooaful of curry pow

dery et»ok about 45 miautes, then

strain and add the tripe, and cook

slowly about an hour. Before scrv»

lag ndd a lenspoont'oj of lemon juire.

Place ou a hot dish, and surround

with boiled rice. i

[21 Jul 1922 - TRIPE RECIPES. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/151738097?searchTerm=tripe%20curry)

CURRIED TRIPE.

1 lb. tripe, cooked well, 5 pint' curry

sauce, boiled rice. To make the curry

sauce, take 5 pint of the liquid in

which the'tripe has been cooked, 1 oz,

butter, 1 dessertspoon curry powder,

1 teaspoon flour, 1 tomato, 1 onion,

salt.. Melt tho butter and drop the

onion in, sliced. Fry for 2 minutes. ,

Sift in the flour and curry powder

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/192977836?searchTerm=tripe%20curry)mixed together, and stir while it cooks

for another 2 minutes. Add the stock,

tomato, and seasoning; and bring to

the boil. Put in the tripe cut in small

pieces, and allow to simmer gently

for 25 minutes. Dish up with a ring

of well boiled, well dried rice, and add

1 teaspoon chutney as a decoration

[19 May 1922 - THE KITCHEN. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/192977836?searchTerm=tripe%20curry)

 CURRIED TRIPE.

1 lb, tripe, cooked well, 1 pint curry

sauce, boiled rice. To make tho curry

sauce, take 1 pint of tlio liquid in

Which the tripo has been cooked, 'I oz.

butter, 1 dessertspoon curry powder,

1 teaspoon flour, 1 tomato, 1 onion,

salt. Melt tlio butter nnd drop tho

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/167987901?searchTerm=tripe%20curry)Onion in, sliced. Fry for 2 minutes.

Sift in tho flour and curry powder

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for another 2 minutes. Add the stock,

tomato, and seasoning, and bring to

tlio boll. Put in tho tripo out in small

ploces, and allow to simmer gently

for 25 minutes. Bisli up with a ring

of well boiled, well dried rice, and add

1 teaspoon chutney as a decorati

[20 May 1922 - THE KITCHEN. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/167987901?searchTerm=tripe%20curry)

rip8 Pie.

Ingredients: One pound of dressed

tripe, one onion (chopped finely), one

ounce of flour, a little dripping, three

quarters of a pint of stock or water,

four ounces of bacon, seasoning to

taste. Pastry: Eight ounces of Hour,

three ounces of lard, one t.easpoonful

of baking-powder, half a teaspoonful

of salt, and some water to mix. Me

thod: Well wash the tripe, and cut

into small pieces; place in a saucepan

containing cold water, and bring to the

boil, then strain the liquid fj'om the

tripe. Melt the fat in a frying pan,

and fry the onion and bacon until a

light brown. Mix the uour and season

ing to a paste with water, bring the

stock to the boil, add the thickening,

then pour over the tripe, onion and ba

con in a piedish. Mix the Hour, baking

powder, salt, and lard together with

water until a. still" dough. .Roll out on

a..floured board, and cover .the pie.

Vlace in a hot even,' and bake for

three-quarters of an hour.

iTipe, Apples, and 1'omatoes.

Ingredients: One pound of tripe, one

pound of onions, one largo apple, half

a pound of tomatoes, and half a poiind

, of rice, a, little butter, some flour

' dripping, and seasoning. Cut the tripe

into strips two inches long and; one

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/112239287?searchTerm=tripe%20curry)inch widej roll these in flour, and fry\*

'in dripping till golden Drown. ^Cutthe

apple ami onions nr slices, • »nd try

tiiese all 'browii. Then, put the apples,

and onions' -into- a saiioepan with -the

tripe and some pepper and suit - to

taste.- Mix \*oiie tablespooniul of Aom

in a cupful of watery add a piece or

butter-the size of a nut, and'stir into

the tripe ^mixture." bhimier-all-for half

an hour. " Boil half a pound of rice

till tender. ; Skim' and- cook 'half- a

pound , of tomatoes, and when done

mix -with, the rice. • Make ■ a-^wall of

the rice round the edge of- a disn and

jserve the tripe mixture in the cen

[10 Apr 1924 - Household Hints Tripe Pie. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/112239287?searchTerm=tripe%20curry)

Curried Tripe

First .boil the tripe m water lor Jialf

an hour. While it is cooking, peel and

chop two or three large onions and

fry (hem lightly in some good drip

pine- when browned, push them to one

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/143892045?searchTerm=tripe%20curry)side and stir in a dus«ert»poouful of

curry powder and a dessertspoonful of

peaftour into the remaining fat.

Now gradually add one pint of stock

and stir until it iboils, then add tlm

iriiie (which should 'be cut into small

pieces), season with salt and n squeeze

of lemon juice, and stew gently for one

hour and 'a half. Serve very hot with

a border of boiled rifee.

[02 Nov 1927 - Curried Tripe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/143892045?searchTerm=tripe%20curry)

Top of Form

Tripe Pie.

TICELT 1 oz. butter in a sauce

pan. Stir in 1 tablespoon .

. flour and 2 teaspoons curry pow

der. Then add i pint milk and

suit to tasto. Bring to boil and

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/67895068?searchTerm=tripe%20curry)cook S minutes. Add to thiB

' sauce 1 lb. cooked tripe, cut in

squares. Stir. Now add beaten '

yolks of 2 eggs and thicken over

fire, taking caro not to boil again.

Put in buttered ipio-dish. Cover

with a layer of browned bread

, crumbs. Dot with butter. Put

in oven about-10 minutes. Serve " ,

I very hot.\*-- [08 Dec 1931 - Tripe Pie. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/67895068?searchTerm=tripe%20curry)

CURRIED TRIPE

One and a half pounds

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/47494855?searchTerm=tripe%20curry)tripe, 2 cups curry sauce,

boiled rice, lemon, parsley.

Cook tripe till tender, drain

well. Make curry sauce in the

usual way; add to it the tripe,

cut in small pieces. Bring

to the boil and cook for five minutes.

Make a border of the hot boiled rice on

hot entree dish, pour curry in the centre.

Garnish with slices of lemon and

chopped parsley.

[04 Jul 1936 - NEW and APPETISING Ways with TRIPE - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/47494855?searchTerm=tripe%20curry)

CURIilED TRIPE.

Simmer about 2 lb. of tliick tripe

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/108402073?searchTerm=tripe%20curry)till tender, tlien cut into small pieces.

Put a lump of butier iu a stewpaii,

fry the tripe to a light gold, then turn

011 to a hot plate. Add one table

spoonful of curry powder to the pan,

and when brown add the tripe and

half a pint of good gravy. Simmer

gently for 30 minutes and add lemon

juice and a teaspoonful of cream be

fore serving. Porlc or veal may he

prepared the same way.

[25 Jun 1937 - CURRIED TRIPE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/108402073?searchTerm=tripe%20curry)

Curried Tripe

Innredients: 1 pound tripe, 1 onion, 1

tablespoon butter or dripping, 1 dessert-

spoon curry powder, 1 dessertspoon (lour,

salt, paprika, and a little grated lemon

rino, 1 dessertspoon chopped parsley, 1

" cup white stock or tripe liquor, ' 3 cup

milk, 1 cup boiled drained rice.

Method: . Prepare tripe ánd cook

till tender, as previously described,

drain, and cut into two-inch squares.

Peel and dice onion, and fry till lightly

browned . in heated butter pr fat in

saucepan. Stir in curry powder ' and

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/29196793?searchTerm=tripe%20curry)flour, cook tor few minutes, add stock

and milk, stir till boiling, and season

with salt, paprika, and grated lemon

rind. Add.prepared tripe and simmer

slowly for\*30 to 40 minutes. Arrange

border of cooked, drained, hot rice on

a hot dish, serve tripe and curry sauce

in centre, sprinkle with chopped

parsley, garnish with sliced lemon, and

serve hot with creamed potatoes

[03 Nov 1937 - TRIPE Tasty AND Different - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/29196793?searchTerm=tripe%20curry)

CURRIED ROAST TRIPE.

Wash 21b. tripe (all in one piece)

and cook until tender. Make a stuff

ing of breadcrumbs, mixed herbs,

finely chopped onion, salt and pepper,

1 tablespoon butter and £ -teaspoon

curry powder. Spread stuffing neatly

over the tripe, roll up and secure

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/234468780?searchTerm=tripe%20curry)ends and sides with thread. Make a

gravy with 2 cups water, pinch of

Hands that have become very soil-

thicken with flour. Place the tripe

roll in a baking dish' with a little

butter, pour gravy around and bake

half-hour. Serve with fried apple

rings.

[20 Oct 1939 - CURRIED ROAST TRIPE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/234468780?searchTerm=tripe%20curry)

CUBBIED TBIPE.—

First boll the tr.pe In water for half

an hour. While It Is cooking, peel and

chop two or three large onions and

fry them lightly In some good drip

ping; when browned, push them to

one side ana stir in a dessertspoonful

of curry powder and a dessertspoon

ful of flour into the remaining fat.

Now gradually add one pint of stuck

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/62843733?searchTerm=tripe%20curry)and stir until it boils, then add the

tripe (which should be cut Into small

pieces), season with salt and a

squeeze of lemon juice, and siew

gently for one and a-half hours Serve

very hot in a border of boiled rise

[03 Apr 1940 - CUBRIED TRIPE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/62843733?searchTerm=tripe%20curry)Top of Form

CURRIED TRIPE

Prepare tripe in usual way. cut Into

Inch squares, put into curry sauce,

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/167469147?searchTerm=tripe%20curry)and simmer very gently for half an

hour. Serve on a hot dish with a

border of boiled rice. Garnish with

slices of lemon and finely chopped

parsley, sprinkled over.

[19 Aug 1940 - "The Sun" Cookery Service - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/167469147?searchTerm=tripe%20curry)

urried Tripe

Casserole

s Wash well l\ lb tripe, put J

\mlo rotd voter brmg to boil j

hirniri ( discarding liquor) ami rut |

unto 2 ni tquares. Chop fii«'l\i\

1/ small apples and 1 small onion |

\Fry apple and omoii in a httlr ?

tint, add 1 sherd tomato, then l[

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/93338638?searchTerm=tripe%20curry)\drxxr.rtii\*tiOTi flour 7 dp.xsertniinoji\

\-:urry powder, pepper and salt !

1 Add $ pint water and the trip? \

I put -rdo r.a-,xf.role and cook 1\\

ihours in moderate oven Squeczr !

toner dish (he vtice of a lemon !

land serve with' nee or substitute

[13 Dec 1945 - Curried Tripe Casserole - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/93338638?searchTerm=tripe%20curry)

ped carrots.

Curried Tripe: First boil the

■tride in water for half an i hour.

While, it is cooking peel and- .chop.

2 onions and fry them lightly in

dripping; j when browned, push

them to one side and stir in a

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/191451535?searchTerm=tripe%20curry)dessertspoonful of cUrry powder

and a dessertspoon■ of flour\* into

the remaining fat. Now gradually

add one pint of stock ;(or water

in which the tripe was. boiled) and'

stir until it bolls, then, add the

tripe (which should be cut Into

small pieces)! season with salt,'

and stew gently, ; for ; 11 hours.

Serve very • hot in a border of

mashed potatoes, . '

[13 May 1946 - Different Ways of Cooking Tripe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/191451535?searchTerm=tripe%20curry)

'

Curried fripe

CHEAPER than;

many other ;

meats today, tripe ;

can be served in a !

variety of ways.

One of the most in

teresting is as a curried

casserole, with banana

and lemon juice add- |

ing a piquant flavor.

lib tripe, 1 onion, 1 >

apple, 1 dessertspoon

curry powder, . 1 dessert-

spoon flour, salt and >

pepper, 1 small tomato,

' 1 banana, % pint stoclc or

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/230232273?searchTerm=tripe%20curry)water, 1 dessertspoon fat, >

little lemon juice. .. 1

Wash and scrape |

tripe. Blanch and cut >

into 2in squares. Peel 1

apple and onion and |

cut finely. Melt fat.

Fry apple and onion

until golden brown,

i Add flour, brown well.

Stir in stock or water.

Add sliced tomato and

banana. Bring to boil. ;

Place tripe in casserole,

dish. Pour over pre

pared sauce. Lid light

ly. Simmer gently

in a moderately hot !

oven fojri 1 ihour., , .. i

Add lemon juice just

before serving.

[19 Aug 1951 - Curried tripe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/230232273?searchTerm=tripe%20curry)

CURRIED TRIPE

Cheaper than many other meats to

day, tripe can be served in a variety]

of ways.

One of the most interesting is as I

a curried casserole, with banana and]

lemon juice adding a piquant flavour

lib tripe, 1 onion, 1 apple, 1 des-j

sertspoon curry powder, 1 dessert

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/147395878?searchTerm=tripe%20curry)spoon flour, salt and pepper, 1 small

tomato, 1 banana, 2 pint stock or

water, 1 dessertspoon fat, little lemon

juice

Wash and scrape tripe. Blanch and

cut into 2in squares. Peel apple and

onion and cut finely. Melt fat. Fry

apple and onion until golden brown.

Add flour, brown well. Stir in stock

or water. Add sliced tomato and

banana. Bring to boil. Place tripe

in casserole dish. Pour over pre

pared sauce. Lid lightly. Simmer

gently in a moderately hot oven for

one hour.'

Add lemon juice just before serv

ing.

[07 Sep 1951 - CURRIED TRIPE - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/147395878?searchTerm=tripe%20curry)

CIRRIED TRirE,

Melt lot. cooking fat in a

saucepan and fry. 1 chopped onion

or leek lightlv without browning,

add 1 tablcspoonful of flour and

cook until blended. Stir in 1

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/63385707?searchTerm=tripe%20curry)large cupful of stock or water,

and tiring to the boil. Add 121b.

ot tripe (boiled) that has been

rut into Ihin strips, season with

pepper and salt, and curry powder

to taste. Stir well, and simmer for

1-} minutes. Serve very hot on a

hot dish with a border of cooked macaroni or rice

[25 Oct 1951 - CURRIED TRIPE. - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/63385707?searchTerm=tripe%20curry)

asserole of

carried trioe

lib tripe, 1 onion, 1 apple,

1 dessertspoon curry pow-

der. 1 dessertspoon flour, salt

and pepper, 1 small tomato.

1 banana. | pint stock or

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/230760934?searchTerm=tripe%20curry)water. 1 dessertsooon fat.

little lemon juice.

Wash and scrape the

tripe. Blanche and cut

into 2in squares. Peel

apple and onion and cut

finely. Melt tot. Fry

apple and onion until

golden brown. Add flour,

brown well. Stir in stock

or water. Add sliced to

mato and banana. Bring

to the boil. Place tripe

in a casserole dish. Pour

over prepared sauce. lad

tightly. Simmer gently

in a moderately hot oven

for 1 hour. Add lemon

juice , just before serving.

Note: If tripe is very

tough it may be cooked

1 hour before placing in

casserole.

[24 Jun 1951 - HOME COOKING - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/230760934?searchTerm=tripe%20curry)

Glamorising Tripe

Tripe curried in this way is

delicious. Flavor a white sauce

with two teaspoonsful of curry

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/219821544?searchTerm=tripe%20curry)powder, dice the tripe and sim-

mer in the sauce for 30 min

utes. Beat two egg yolks

slightly, stir them in well, turn

the mixture into the baking

dish and cover with bread

crumbs. Do't with butter andi

brown quickly in a hot oven. |

[29 Jul 1952 - Glamorising Tripe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/219821544?searchTerm=tripe%20curry)

Curried Tripe

lib tripe, 1 small apple,

1 small onion, 1 dessert

spoon curry powder, 1 des

sertspoon flour, salt, pep

per, i pint stock or water,

1 small tomato, squeeze of

lemon juice, 1 dessertspoon

fat or margarine, 3oz. boil

ed rice.

Wash tripe and remove

fat. Cut into 2-inch

squares. Peel apple and

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/161038903?searchTerm=tripe%20curry)onion and mince finely.

Mix curry powder, flour,

salt and pepper together.

Melt fat in saucepan and

make very hot. Fry apple

and onion until light

brown. Add tomato cut

into small pieces and fry

3 minutes. Add flour, curry

powder, and seasoning and

stir until smooth. . Add

stock slowly and stir until

boiling. Put in the tripe.

Cover and simmer gently

for 1 hour or until tender.

Add lemon juice just be

fore serving, and serve

with a border of boiled

rice

[28 Jul 1953 - Tripe— But It's Delicious - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/161038903?searchTerm=tripe%20curry)

URRIED TRIPE.

2 lb. tripe, 3 medium-size

diced carrots, 3 chopped on

ions, 1 bay leaf, \ clove crush

ed garlic, 1 pint stock, or half

stock and half tomato juice.

h cup vinegar, 1 tablespoon

drippng, 1 tablespoon plain

flour, 1 dessertspoon curry

powder/salt and pepper.

Method: Cook tripe in usual

[**Fix this text**](https://trove.nla.gov.au/newspaper/article/173015647?searchTerm=tripe%20curry)way until "tender. Drain, cut

into neat pieces. Melt drip

ping in saucepan, add chop

ped onion, carrot and garlic.

Fry until soft but not brown,

add flour, curry powder, cook

stirring all time. Add stock

and tomato juice. Stir until

thickened. Add vinegar, bay

leaf; salt and pepper to taste.

Add prepared tripe, simmer

for 30 minutes. Serve with

fluffy boiled rice.

[07 Oct 1953 - Try this Recipe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/173015647?searchTerm=tripe%20curry)

1. ‘Tripe Curry’ Deutrom, Hilda editor, The *Ceylon Daily News Cookery Book*, Lake House, 5th edition recipe 836, page211 (first edition 1929) [↑](#footnote-ref-1)
2. ‘Tripe - Scottish Recipe’, Northern Star 10 February 1926 p.11 accessed at [10 Feb 1926 - TRIPE—SCOTTISH RECIPE - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/93546914?searchTerm=tripe%2C%20recipe) [↑](#footnote-ref-2)
3. ‘Curried Tripe’ Try this recipe, The Manning River Times and Advocate for the Northern Coast Districts of New South Wales 7 October 1953 p.4 accessed at [07 Oct 1953 - Try this Recipe - Trove (nla.gov.au)](https://trove.nla.gov.au/newspaper/article/173015647?searchTerm=tripe%2C%20recipe) [↑](#footnote-ref-3)
4. [Keens Curry | McCormick Australia](https://www.mccormick.com.au/keens/products/curry/keens-traditional-curry-powder) [↑](#footnote-ref-4)
5. Van Reyk, Paul, True to the Land. A history of Food in Australia, Reaktion, 2021, p.91 [↑](#footnote-ref-5)