

TRIPATORIAL

# Jaipur Blue Pottery

For a love of all things blue, old and new

The vibrant craft traditions of Rajasthan have thrived for centuries. Legend has it that blue pottery came to Jaipur in the early 19th century when one of its rulers, Sawai Ram Singh the Second, set up a school of art and encouraged artisans from all over India to come and settle in Jaipur to practice the art of hand painting blue pottery.

Blue pottery has seen several ups and downs in its lifespan of almost 200 years and there was a time when it all but disappeared. Thankfully a handful of concerned people helped to revive this dying art.

Although it was unusual in Indian society, three women were instrumental in preserving and reinventing Jaipur Blue pottery. In 1978 Leela Bordia founded Neerja. She began with four craftsmen and a passion for blue pottery.

Today Neerja is recognised worldwide as the finest blue pottery in the world, with her work featured in palaces and museums around the world.

Truly beautiful, sometimes traditional

and often whimsical, Jaipur Blue pottery holds a special place in the hearts of Rebecca and Fiona, owners of Sandalwood Homewares. They visit Jaipur regularly and always bring back some beautiful pieces from Neerja. They have been lucky enough to meet

Leela Bordia and take afternoon tea with her every visit; the girls describe these meetings as inspirational and always entertaining. Leela gifted the girls a book 'Jaipur Blue Pottery — a tribute', signed especially for them and this special book takes pride of place in store amongst the plates and vases on display.

Rebecca and Fiona have just returned from Jaipur and promise some truly special pieces of Neerja blue pottery are on their way to Braidwood.

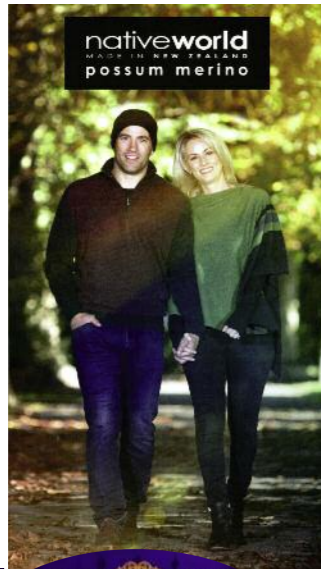


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COOKING UP A STORM

# AUTUMN RECIPES WITH LYN CRAM

## Italian Vegetable Stew or Giambotta

We made this stew for participants in our "All Season Cool Climate Vegetable Growing" workshop in March when our tomatoes were abundant. The dish is a great dish to cook when you want to get rid of some of those excess tomatoes that you froze in March when they were in abundance.

### What you need

- 4 cloves of garlic
- 1 large brown onion
- ¼ cup olive oil
- large sprigs each of thyme, basil and oregano
- 4 large stalks of celery
- A range of vegetables, whatever you have to hand.
- At least 2 kilos of tomatoes (frozen or fresh)

Sauté the onion, garlic, celery and herbs. When they are soft start adding chopped vegetables such as carrot and potatoes.

Using the selection of vegetables you have in the fridge or garden start adding the chopped slower cooking vegetables followed by the faster cooking ones stirring the vegetables around in the pot as you go.

Take your bags of tomatoes from the freezer and empty them into the stew. These will defrost and cook down. If you need to add vegetable stock or water do so at this point just to help the vegetables cook.

Season to taste as you go and let simmer

until all the vegetables are tender. You can also put the thawed or fresh tomatoes in the blender before adding them to the soup.

## Bronwyn and Helen Wynlen House Micro Farm

Here are some quick and easy recipes to enjoy with friends for afternoon tea.

## Hello Dolly Slice

Melt ½ cup butter in a lamington tin, sprinkle in 1 cup sweet biscuit crumbs (whatever is available), then add a cup of coconut, 1 cup chocolate chips and 1 cup chopped nuts.

Pour over this 1 can condensed milk and bake in moderate oven (180C) for 30 minutes.

Cool in pan, cut into slices and enjoy.

## Honey Squares

To ½ cup melted butter, add ½ cup coconut and ½ cup honey, then add 1 cup brown sugar and 1½ cups rolled oats, and mix well.

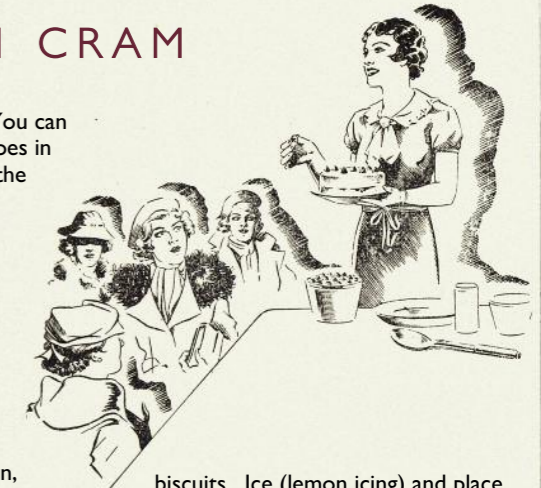
Press mixture into a greased lamington tin and bake at 180C for 20-25 minutes.

Mark into sections whilst still hot. Then leave in tin to cool.

## Lemon Slice

(BEST MADE THE DAY BEFORE)

Grease a slice tray and line with morning coffee biscuits. Melt 3oz capha and add 1 tin condensed milk, 2 cups coconut and the juice of 2 lemons, stir to combine. Pour over the biscuits, then top with more



biscuits. Ice (lemon icing) and place into the fridge to set. Then cut into slices and serve.

## Fruit Slice

Melt ½ cup margarine with 2 tablespoons golden syrup. Pour this on top of 1 cup S/R flour, 1 cup coconut, 1 cup mixed fruit ½ cup caster sugar, which you have combined in a bowl.

Press mixture into a lamington tin and bake at 180C for 20 minutes. Take out of the oven, and whilst still soft and warm ice with lemon icing. Delicious.

## Coconut Chocolates

Cream together ½ cup butter and 1½ cups sifted icing sugar. Add small cup coconut, small cup rolled oats and 1 dessertspoon instant coffee.

Beat well, then roll into small balls and place in fridge overnight. In a double boiler melt 6oz dark cooking chocolate, and coat balls with chocolate then top with either walnuts, almonds or glace cherries. Lovely to serve with coffee after dinner.

# LYN'S HANDY TIPS

For generations Australians have relied on bi-carbonate of soda not only for cooking, but also for a great number of uses in and around the home. You'll be confident to know that you are using a non-toxic product, which is kind to the environment.

Here are a few tried and tested tips:

**LAUNDRY:** Remove stains and odours from clothes by soaking overnight in a solution of bi-carb and cold water.

**KITCHEN:** Clean stained coffee mugs and tea cups by rubbing a tablespoonful of bi-carb in the cup with dampened fingers, rinse well.

Smelly or blocked drains can be fixed with a sprinkling of bi-carb followed by half cup white vinegar.

Dirty microwave ovens can be cleaned by placing a bowl filled

with water and 2 tbsp bi-carb. Cook on high for 1 minute, then wipe out with a clean cloth.

**OUTDOORS:** To clean your barbecue, make a paste with 3 tbsp bi-carb and 1 tbsp water. Apply paste with a wire brush, then wipe the BBQ clean with a dry cloth.

**GENERAL:** Soothe aching and tired feet by soaking in a bowl of warm water with 3 tbsp of bi-carb soda, stirred until dissolved.

**BATHROOM:** To remove mildew from a shower curtain, use a paste of bi-carb soda, then rinse well

For extensive stains in your shower recess, make a paste with bi-carb soda and bleach. Scrub, and then rinse thoroughly.

More tips in the next magazine. Email [YOUR favourite tips to: lyn@artplan.com.au](mailto:YOUR favourite tips to: lyn@artplan.com.au)