

Onions and peppers, then bottle. Boil all together until the fruit is tender. Skim it out, and boil the liquor until thickened. Pour over the fruit and set away in a jar.

SPICED GRAPES.

Seven pounds grapes, three pounds sugar, one pint vinegar, one tablespoon cloves, one tablespoon cinnamon.

SWEET PICKLED PEACHES.

One peck peaches, three pounds brown sugar, one quart vinegar. Dip each peach in a weak solution of soda water, and wipe dry to remove roughness. Stick three or four cloves in each peach. Beat the vinegar and sugar, then put in the peaches and cook until tender.

PICKLED PEACHES.

One peck peaches, three pound sugar, one quart vinegar, cloves.

PICKLED PLUMS

Four pounds plums, two pounds sugar, one pint vinegar.

PICKLED PEARS.

One-half bushel pears, three quarts vinegar, five pounds sugar, cinnamon to taste.

SPICED BLACKBERRIES.

To six pints fruit take two and one-half pints sugar, one and one-half pints vinegar, one-half ounce cinnamon (ground), one-half ounce cloves, one-half ounce allspice, a little mace broken in small pieces. Boil the sugar and vinegar together, with the spices, putting these last into muslin bags. Then put in the berries, let them scald, not boil.

In canning fruit, to a pound of fruit allow one-fourth to one-half pound sugar, according to taste.

CANNED CHERRIES.

One-fourth pound sugar, one pound fruit, one teacup vinegar, five pounds fruit.

CANNED PINE-APPLE.

Three-fourths pound sugar to one pound fruit. Pick the pineapple to pieces with a silver fork. Scald, and can hot.

CANNED BERRIES.

Heat slowly to boiling in a large kettle, after adding one cup of sugar to each quart of fruit, and a little water to prevent burning on. Let all come to a good boil and can quickly. This is a good rule for all kinds of fruit.

For mending Glass, China, Leather, Wood, etc., use Star Cement