

not smaller than $\frac{1}{4}$ inch cubes. Chop ginger very fine, make a syrup of sugar and water, add apple, ginger root and grated lemon rind; boil all slowly two hours or until it looks clear.

Orange Conserve—Use 5 pounds red currants, $1\frac{1}{2}$ pounds raisins, 5 lbs. granulated sugar, 4 large or 5 small oranges. Stone raisins and cut in two; seed oranges and chop in small bits both skin and pulp; wash and pick over currants. Boil all together 20 minutes.

Rhubarb and Orange Conserve—Use 2 cups rhubarb cut finely, $1\frac{1}{2}$ cups sugar, 1 cup orange pulp and juice, $\frac{1}{4}$ cup almonds, blanched and shredded. Boil all together for $\frac{3}{4}$ of an hour.

Pear Chips—Use 8 pounds pear, 4 pounds sugar, $\frac{1}{4}$ pound Canton ginger, 4 lemons. Cut pears into small pieces, add sugar and ginger and let stand over night. In the morning add lemons cut in small pieces discarding seeds only. Cook all together slowly for two hours.

PICKLES

Sweet Pickled Peaches or Pears— $\frac{1}{2}$ peck peaches or pears, 2 pounds brown sugar, 1 pint vinegar, 1 ounce stick cinnamon. **Method**—Boil sugar, vinegar and cinnamon 20 minutes. If peaches dip quickly in hot water and rub off the fur with a towel. If pears, remove the skins. Stick each fruit with three or four cloves. Cook in syrup until soft, cooking a few at a time.

Sweet Pickles—Use watermelon, cucumber or green tomato. 8 pounds fruit, 4 lbs. brown sugar, 1 quart vinegar, 1 cup mixed whole spices (allspice, cassia, stick cinnamon, cloves). **Method**—Cut watermelon in $\frac{1}{4}$ inch slices, cucumber in $\frac{1}{2}$ inch slices, tomatoes in eighths, if small. Cook watermelon or cucumber until tender; in boiling water to which salt has been added in the proportion of 1 teaspoonful salt to 1 quart of water. If tomatoes, turn boiling salted water over them and set at the back of the stove until tender. Make syrup of vinegar and sugar and cook the fruit in it until it is clear. Spices may be put in a muslin bag or allowed to mix in with the fruit. Cook down the syrup if necessary and pour over the pickles.

Bordeaux Sauce—1 gallon cabbage, $\frac{1}{2}$ gallon green tomatoes, $\frac{1}{2}$ dozen large onions, $\frac{1}{4}$ pint salt, 6 ounces sugar, $\frac{1}{4}$ pound white mustard seed, $\frac{1}{2}$ gallon cider vinegar, $\frac{1}{2}$ ounce ground celery seed, $\frac{1}{2}$ ounce black pepper, $\frac{1}{2}$ ounce cloves, ginger and tumeric. **Method**—Chop finely the vegetables, then boil all together for 20 minutes.

Celery Sauce—Thirty ripe or green tomatoes, 3 peppers (red or green), 3 or 4 heads celery, 4 onions, 7 cups vinegar, 1 cup sugar, 4 tablespoonfuls salt. **Method**—Chop all fine, boil $1\frac{1}{2}$ hours or until thick.

Mustard Pickle—6 heads cauliflower, 2 quarts small cucumbers, 4 quarts green tomatoes, 2 quarts green beans, 2 quarts silver onions, 1 gallon cider vinegar, $\frac{1}{2}$ pound ground mustard, $1\frac{1}{2}$ cups flour, 4 cups brown sugar, 1 ounce tumeric. **Method**—Clean vegetables, put in bowls, sprinkle well with salt and let stand over night. Wash each separately in clear water. Cut cauliflower into suitable sized pieces and cut peppers fine. The tomatoes may be sliced but are preferable if small enough to leave whole. Boil the vinegar, put in the cauliflower and cook 15 minutes; then drain it out. Cook the onions 10 minutes and drain, the tomatoes and others require scalding only before draining. Thicken the vinegar with the flour and mustard mixed smoothly with cold water or vinegar. Add the sugar and tumeric, put the vegetables into a crock and pour the sauce over them. They may be stored in fruit jars or in a stone crock.

Chili Sauce—12 tomatoes (medium size), 4 onions, 1 teaspoon pepper, 1 teaspoon cinnamon, 2 tablespoons salt, 2 tablespoons sugar, 2 cups vinegar. Boil all together until quite thick.

Chopped Pickle—1 large head cabbage, 15 large ripe cucumbers, $\frac{1}{2}$ pint horse-radish, 4 heads celery, $\frac{1}{2}$ ounce celery seed, $\frac{1}{4}$ cup ground pepper, 1 teaspoonful ground cinnamon, 1 teaspoonful tumeric. **Method**—Cut vegetables very fine, pack over night in salt, all except celery. Run off water, then put to soak in 1 pint of vinegar and water enough to cover for a day or two. Boil together $\frac{3}{4}$ of a gallon of vinegar, 3 pounds sugar and spices. Pour over vegetables while hot. Repeat for three mornings.

Sweet Tomato Pickle—7 pounds green tomatoes, 5 pounds brown sugar, 1 pint vinegar, 1 teaspoonful each of cloves and cinnamon. **Method**—Slice tomatoes and let stand over night in salt and water. Next morning drain and cook 10 minutes in vinegar, then drain again. Make a syrup of the sugar, vinegar, cloves and cinnamon. Boil until a little thick and pour over the tomatoes.

Oil Pickles—5 dozen cucumbers, 4 inches long, 5 small onions, 1 cup celery salt, 3 cups olive oil, vinegar. **Method**—Slice cucumbers with onion, sprinkle with salt and let it stand 24 hours. Drain off the liquor, mix with the cucumber and onion, the celery salt, mustard seed and olive oil. Cover with vinegar and bottle after a few days. **Note**—Store fruit and pickles in a cool, dark, dry place. It is convenient to label each with name and date.

