

CHILI SAUCE:

18 ripe tomatoes	1 tablespoon mustard
2 or 3 red peppers	1 tablespoon cinnamon
2 tablespoons salt	1 tablespoon celery seed
1 tablespoon ginger	1 quart vinegar
1 tablespoon allspice	$\frac{1}{2}$ cup sugar
1 tablespoon cloves	2 onions.

Remove skins from tomatoes and cut in pieces. Cut up peppers very finely and onions. Add spices and vinegar and boil for about two hours, until mixture is right consistency, being careful it does not scorch.

GREEN TOMATO SAUCE:

2 dozen large tomatoes	2 pon brown sugar
1 $\frac{1}{2}$ dozen apples	2 ounces mustard
$\frac{1}{2}$ pound salt	2 tablespoons ground ginger
4 large green sweet peppers	2 pints vinegar
1 red pepper	6 large onions

Boil 1 $\frac{1}{2}$ hours.

GREEN TOMATO PICKLE:

- 4 quarts green tomatoes
- 4 small onions
- 4 green peppers.

Slice the tomatoes and onions, sprinkle with $\frac{1}{2}$ cup of salt and leave over night in a crock. The next morning drain off the brine. Put in a preserving kettle 1 quart of vinegar, 1 level teaspoon each of black pepper, mustard seed, celery seed, cloves, allspice and cinnamon and $\frac{1}{2}$ cup of sugar. Bring to a boil and add the prepared tomatoes, onions and peppers, cook slowly for 30 minutes. Fill jars and seal.

RIPE CUCUMBER PICKLE:

Cut cucumbers in halves lengthwise. Cover with alum water, allowing 2 teaspoons powdered alum to each quart of water. Heat gradually to boiling point, then let stand on back of range two hours. Remove from alum water and chill in ice-water. Make a syrup by boiling five minutes two pounds of sugar, one pint of vinegar with two tablespoons each of whole cloves and a stick of cinnamon tied in a piece of muslin. Add cucumbers and cook ten minutes. Remove cucumbers to a stone jar, and pour over the syrup. Scald syrup three successive mornings and return to cucumbers.

UNRIPE CUCUMBER PICKLE (GHERKINS):

Wipe four quarts small unripe cucumbers. Put in a stone jar and add 1 cup of salt dissolved in 2 quarts of boiling water, let stand three days. Drain cucumbers from brine, bring brine to boiling point, pour over cucumbers, and again let stand three days; repeat. Drain, wipe cucumbers and pour over one gallon boiling water in which one tablespoon of alum has been dissolved. Let stand six hours, then drain from alum water. Cook cucumbers ten minutes, a few at a time, in one-quarter of the following mixture heated to the boiling point and boil ten minutes:—

1 gallon vinegar	2 tablespoons allspice
4 red peppers	2 tablespoons cloves.
2 sticks cinnamon	

Strain remaining liquor over pickles which have been put in a stone jar.