

meg. Tie spices in muslin cloth and boil well in the vinegar and sugar, then pour over cucumbers.

SWEET TOMATO PICKLE.

1 peck green tomatoes, slice in layers alternately with onions, cover with salt and water, let remain 24 hours, then drain and cover with boiling water for 15 minutes, have ready 3 quarts boiling vinegar to which add $1\frac{1}{2}$ lbs. brown sugar, 1 dessert spoonful each of allspice, cloves and ginger, $\frac{1}{2}$ teaspoonful of red pepper. Into this mixture put tomatoes and onions and boil until tender.

CHILI SAUCE.

Twelve large ripe tomatoes peeled, four green peppers, two large onions, one cup of vinegar, two tablespoonsful sugar, two tablespoonsful salt, onions and pepper to be chopped as fine as possible. Boil one hour.—Mrs. J. LAMB.

CHOW CHOW.

Soak over night in brine 2 dozen nice size green tomatoes. 1 dozen onions, slice all and put in kettle, put water on and boil until cooked, do not put too much water on, just enough to cook. Now put 5c. worth of pickle spice in a muslin bag and drop in half a cup of sugar and 2 spoons little red peppers, 1 teaspoon of ginger. Put these all in while hot, then pour over enough vinegar to cover all. This can be put in gems and kept all winter.—Mrs. A. L. KENNEDY.

INDIA SAUCE.

12 large ripe tomatoes, 12 apples, 6 or 8 onions, 2 large peppers (or 1 teaspoonful ground red pepper), 2 lbs. brown sugar, 1 lb. raisins chopped fine, 1 cup of salt, 3 quarts of vinegar. Boil one hour, put through a colander to take out the skins, then through a sieve to take out the seeds, add 1 oz. ginger, 6 oz. mustard, mixed with one quart cold vinegar, boil $\frac{3}{4}$ of an hour, bottle when cold.—Mrs. R. J. STURGEON.

FRENCH MUSTARD PICKLES.

2 quarts small onions, 2 quarts cucumbers, 2 heads cauliflower, 6 green peppers. Soak all over night in salt and water, in separate vessels, then scald them in equal parts, vinegar and water. Make a dressing as follows: 1 gallon cider vinegar, 4 cups white sugar, $1\frac{1}{2}$ cups flour, 1 oz. of turmeric, 1 oz. celery seed, $\frac{1}{2}$ lb. mustard. Mix those together and cook. Drain pickles from the vinegar and water, put them in the dressing and steam for a short time; don't boil.—Mrs. H. J. SMITH.

GOOSEBERRY CATSUP.

3 lbs. berries, 4 lbs. sugar, 1 pint vinegar, 2 ounces of cloves, 2 ounces of cinnamon. Boil until thick.—Mrs. H. J. SMITH.