

taste. Scald and skin the tomatoes, chop the onions and pepper fine; boil all together slowly, three or four hours, then bottle.

CHOW CHOW.

One quart large cucumbers, one quart small cucumbers, two quarts onions, four heads cauliflower, six green peppers, one quart green tomatoes, one gallon vinegar, one pound mustard, two cups sugar, two cups flour, one ounce tumeric. Put all in salt and water one night; cook all the vegetables in brine until tender, except large cucumbers. Pour vinegar and spices over.

GREEN TOMATO CATSUP.

One peck green tomatoes, one dozen large onions, one-half pint salt; slice the tomatoes and onions. To a layer of these add a layer of salt; let stand twenty-four hours, then drain. Add one-quarter pound mustard seed, three desertspoons sweet oil, one ounce allspice, one ounce cloves, one ounce ground mustard, one ounce ground ginger, two tablespoons black pepper, two tablespoons celery seed, one-quarter pound brown sugar. Put all ingredients in preserving pan, cover with vinegar, and boil two hours.

TOMATO CATSUP

One peck ripe tomatoes, cut up, boil tender and sift through a wire sieve; add one large tablespoon ground cloves, one large tablespoon allspice, one large tablespoon cinnamon, one teaspoon cayenne pepper, one-quarter pound salt, one-quarter pound mustard, one pint vinegar. Boil gently three hours. Bottle and seal while warm.

RIPE CUCUMBER PICKLE.

Pare and scrape out the inside of the cucumber; put in weak brine for twenty-four hours. Make a syrup of sugar and vinegar; boil a few slices of the cucumber at a time in this, until they look clear. When the cucumbers are all cooked, boil down the syrup and pour over them.

PICKLED WATERMELON.

Take the green part of the rind of the melon, pare and cut in small pieces. To one quart of vinegar add two pounds of sugar and one ounce of cassia buds. In this boil the rind until clear and tender.

SPICED PEACHES

Seven pounds fruit, one pint vinegar, three pounds sugar, two ounces cinnamon, one-half ounce cloves. Scald together sugar, vinegar and spices; pour over the fruit. Let it stand twenty-four hours; drain off, scald again, and pour over fruit, letting it stand