

PICKLES—Continued.

GRAPE CATSUP—Mrs. Ricketts.

5 lbs. grapes, boil in a little water, put through a colander. 3 lbs. brown sugar, 1 pint vinegar, 1 tablespoon of ground cloves, $\frac{1}{2}$ tablespoon pepper, 1 tablespoon salt. Boil until a little thick, and bottle.

TOMATO BUTTER.

- 10 LBS. TOMATOES.
- 1 QT. CIDER VINEGAR.
- 3 LBS. BROWN SUGAR.
- $\frac{1}{4}$ LB. MIXED WHOLE SPICE.
- 1 HEAPING TABLESPOON SALT.
- 3 TABLESPOONS CORN STARCH.
- A LITTLE CAYENNE.

Peel and slice tomatoes, pour vinegar over and let stand over night, then put in salt and boil $1\frac{1}{2}$ hours. Put spice in a bag, add cayenne and boil another $1\frac{1}{2}$ hours. Before taking up add corn starch blended in a little vinegar, and boil a few minutes.

CRAB APPLE CATSUP—

Mrs. D. M. Poekler.

Cut up fruit and boil in a little water until cooked. Press through a fine colander. To 3 lbs. of fruit add 2 cups brown sugar, 3 cups vinegar, 1 tablespoon ground cinnamon. Cayenne pepper and salt to taste. Bring all to a boil and bottle hot.

MUSTARD CATSUP—Mrs. J. Williams

- 1 GAL. TOMATOES.
 - 1 QT. CIDER VINEGAR.
 - 1 LB. BROWN SUGAR.
 - 2 TABLESPOONS GROUND GINGER.
 - 2 TABLESPOONS BLACK PEPPER.
 - 2 TABLESPOONS MUSTARD.
 - 2 TABLESPOONS SALT.
 - 2 TABLESPOONS WHOLE CLOVES.
 - 2 TABLESPOONS WHOLE ALLSPICE.
- Boil 2 hours, strain, and bottle cold.

RED PEPPER JELLY—

Mrs. George J. Grainger.

1 doz. red peppers, seeded. Put through chopper. Cover with boiling water for a few minutes, drain and cover with vinegar. Add $1\frac{1}{2}$ cups sugar, 2 lemons, sliced, and boil for 30 minutes. Pick out lemon and put in glasses. For cold meat.

TOMATO CATSUP—

- 1 PECK RIPE TOMATOES.
 - 4 LARGE ONIONS.
- Boil soft and strain. Add:
- 1 PT. GOOD VINEGAR.
 - $\frac{1}{4}$ LB. MIXED SPICE (in a bag).
 - $\frac{1}{2}$ LB. SUGAR.
 - $\frac{1}{2}$ CUP SALT.
- Boil until thick and bottle.

DRINKS

MAKING COFFEE FOR A BANQUET

Mrs. C. R. Rise.

- 2 LBS. GOOD COFFEE.
- 5 LBS. SUGAR.
- 5 QUARTS MILK.

Fill a boiler with water to the crease, put coffee in cheese cloth bags and boil. This will serve 175 people.

COUGH MIXTURE—Mrs. Heston.

- 2 OZ. HOREHOUND.
- 1 LB. DANDELION ROOT.
- 2 OZ. ANNIS SEED.
- 2 OZ. LICORICE ROOT.
- 1 PINT BEST WHITE WINE VINEGAR.
- 4 $\frac{1}{2}$ -5 LBS. SUGAR.

Boil roots till the strength is all out of them. Drain, and add vinegar, sugar, etc., to the liquid; boil to a syrup.