

GREEN TOMATO PICKLES.

Take one peck of green tomatoes sliced and six large onions sliced; throw over them one teacup of salt and let stand over night; drain, boil in two quarts of water and one quart of vinegar twenty minutes, then drain again and take three quarts of vinegar, one pound of sugar, two tablespoons of curry powder and turmeric, two teaspoons each of cloves, cinnamon, allspice and mustard, simmer a few minutes, when it is ready to put away.

MUSTARD PICKLES—Mixed.

Place whatever vegetables to be pickled in a stout jar, cold, and use "Parke's Pickle Mixture" according to directions on package and pour over pickles.

Cucumbers, cauliflowers, beans and onions make a delightful mixed pickle. The cauliflower would be improved if allowed to stand over night in a colander with a little salt sprinkled over them. (Extra Good.)

CHILI SAUCE.

One peck of ripe tomatoes, six green peppers, six onions, two teaspoons of ground allspice, two of ground cloves, two of ground cinnamon, one cup of brown sugar, five cups of vinegar, salt to taste. Scald and skin the tomatoes, chop onions and peppers together fine; boil all together slowly three or four hours, then bottle.

(Write your own Recipes here.)