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 cup sweet milk, the...
 s baking powder, f...
 in jelly tins.
 ne cup flour, four eg...
 in two layers.

s sugar; add gra...
 yers.
 sweet milk, three c...
 ve); three teaspo...
 juice of one). B...
 et these with cold vinegar; add to this sufficient vinegar to
 oisten all the pickles. Cook all together, ten minutes. Seal in
 , fifteen tablespo...
 rs and outside of ca...
 ut on top of cake.

half cup sweet m...
 es of six eggs, a li...
 in layers.
 sifted sugar bea...
 yers and outside

FRUIT, &

heat it boiling...
 twenty-four hours...
 t hours. Take...
 each one, then...
 and add a small l...
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 the bottom sev...
 afterwards take th...

EAST INDIA PICKLE.

One hundred cucumbers (large and small), one peck green
 tomatoes, one-half peck onions, four cauliflowers, four red peppers
 (without the seeds), four heads celery, one pint bottle horseradish.
 Slice all, and stand in salt twenty-four hours; then drain, pour
 over weak vinegar, stand on stove until it comes to a boil; then
 strain again. One ounce ground cinnamon, one ounce ground
 mace, one-half pound mustard, one quarter pound brown sugar;
 mix these with cold vinegar; add to this sufficient vinegar to
 moisten all the pickles. Cook all together, ten minutes. Seal in
 bottles while hot.

FRENCH PICKLE.

One peck green tomatoes, sliced; six large onions, a teacup of
 salt thrown on over night. Drain thoroughly, then boil in two
 quarts of water and one quart of vinegar fifteen or twenty minutes;
 strain in colander; then take four quarts vinegar, two pounds
 brown sugar, one-half pound white mustard seed, two tablespoons
 cloves, two tablespoons cinnamon, two tablespoons ginger, two
 tablespoons ground mustard, one teaspoon cayenne pepper; put
 together and cook fifteen minutes.

TOMATO SOY.

One-half bushel green tomatoes, three onions, three green
 peppers, one-quarter pound mustard seed, three cups sugar, three
 tablespoons. Chop the tomatoes and onions together (fine); add to
 the gallon of the tomatoes one cup of salt; let stand twenty-four
 hours, drain and add the peppers (chopped fine), mustard seed,
 and other spices to taste. Moisten all with vinegar and cook
 until tender. Before bottling add the cabbages (chopped), and
 one cup chopped horseradish.

CHILI SAUCE.

One peck ripe tomatoes, six green peppers, six onions, two tea-
 spoons ground allspice, two teaspoons ground cloves, two teaspoons
 ground cinnamon, two cups brown sugar, five cups vinegar, salt to