

PICKLED ONIONS—Peel small onions, soak them two days in strong brine, changing brine once, scald them in milk and water without cooking, rinse in hot water and soak for one day in weak vinegar, in which is dissolved a very small piece of alum, scald strong vinegar with whole black pepper and some pieces of red pepper, pour over onions and bottle for use

DELICIOUS CHOW CHOW—One large head of red cabbage, one large cauliflower, two quarts each of very small string beans, green tomatoes, cucumbers and silver-skin onions. Cut the cabbage into quarters remove the core, then shave in very thin slices, break the cauliflowers into flowerets; leave all the other vegetables whole, peeling the onions and stringing the beans. Mix altogether thoroughly and add one pint of salt. Let them stand over night; in the morning mix well in cold water and drain. Add one ounce of white mustard seed, one ounce of celery seed and one of small ground mustard. Cover well with vinegar and boil twenty minutes, While cooling the mixture, mix one tablespoonful of turmeric with a quarter of a pound of granulated sugar, and stir thoroughly into the pickles. Bottle and seal.—F. B.

Wines.

GRAPE JUICE—Pick over and wash your grapes, Concord are said to be preferable. Put them in your porcelain kettle with just enough water to prevent sticking; when the skins crack, remove from the fire, strain through a jelly bag and press out all the juice. Add nearly half as much sugar as juice and return to the kettle. When the sugar is all dissolved and the juice boiling, pour into cans and seal as you would fruit. When opened, this can be diluted with water to suit the taste and will keep perfectly sweet for several days in a cool place. For medicinal and