

PICKLED ONIONS

Improved with Lea & Perrins' Sauce

Two tablespoonfuls Lea & Perrins' Sauce; 1 quart small button onions; 2 red peppers; 1 quart vinegar; 1 sprig mace.

Peel onions, cover with cold water and let stand for two days; change water on second day. Wash, drain, put into freshly salted water and let stand for four days; change salted water at end of second day. Drain, and throw onions into rapidly boiling water. Turn off heat, let onions stand in this water for ten minutes and then put into cold water for two hours. Drain. Pack into hot sterilized jars. Remove seeds and pulp from red peppers, cut into small pieces and arrange attractively in the jar with the onions. Fill jars to overflowing with boiling vinegar to which 2 tablespoonfuls of Lea & Perrins' Sauce have been added. Seal jars, but not too tightly. Place on a standard in rapidly boiling water and boil for fifteen minutes. Seal jars entirely. Invert for leaks, label and store in dark place.

CHOPPED PICKLE

Improved with Lea & Perrins' Sauce

Two tablespoonfuls Lea & Perrins' Sauce; 2 quarts green tomatoes; 2 quarts cabbage; 4 cupfuls onions; 12 green peppers; 6 red peppers; $\frac{1}{4}$ cupful mustard.

Chop the tomatoes, cabbage and onions. Remove the seeds and pulp from the red and green peppers, cut into small pieces and add. Cover with salt and 1 cupful of water and let stand over-night. Pour all into a bag in the morning and drain without squeezing. Add the mustard. Boil 4 cupfuls of vinegar with 2 cupfuls of brown sugar and pour over the chopped pickle. Boil together for fifteen minutes and add the Lea & Perrins' Sauce. Pour into hot sterilized jars and seal.

CHOW-CHOW

Improved with Lea & Perrins' Sauce

Four tablespoonfuls Lea & Perrins' Sauce; 2 cupfuls green tomatoes; 4 cupfuls tiny green cucumbers; 6 cupfuls white button onions; 1 head cabbage; 2 heads cauliflower;

2 stalks celery; 2 red peppers; 2 green peppers; 8 cupfuls vinegar; 2 cupfuls brown sugar; 1 cupful flour; 6 tablespoonfuls mustard; 1 teaspoonful curry powder.

Cut tomatoes into quarters; cut cucumbers into small pieces; cut cabbage, but do not chop it fine; separate cauliflower head into small flowerettes; cut onions; also cut peppers and celery into small strips. Soak this vegetable chow in salt and water to cover over-night. In the morning bring them to the boiling point in the same brine and drain. Mix the mustard and flour in a large kettle and add enough vinegar to make a smooth paste. Add the curry powder, brown sugar and the rest of the vinegar. Heat until the mixture is thick and add the drained vegetable chow. Cook for five minutes. Add Lea & Perrins' Sauce. Carefully pack into sterilized jars and seal.

MUSTARD RELISH

Improved with Lea & Perrins' Sauce

Two tablespoonfuls Lea & Perrins' Sauce; 1 pint cucumbers; 1 pint onions; 1 cupful string beans; 3 green peppers; 3 red peppers; 1 pint tomatoes; dressing; 2 cupfuls vinegar; 4 tablespoonfuls flour; 1 cupful sugar; 3 tablespoonfuls mustard; $\frac{1}{2}$ tablespoonful turmeric.

Cut the vegetables before measuring, halve the tomatoes, cut cucumbers into slices, string beans in half and chop peppers after removing seeds and pulp. Soak the vegetables in a brine of salt and water over-night, drain and stand in clear water for two hours. Drain and scald in one-half of the quantity of vinegar used in the dressing and the same amount of water.

To make the dressing, mix the mustard, turmeric, flour and sugar together. Add the vinegar slowly, stirring to make a smooth paste. Cook over hot water, stirring constantly until the mixture thickens. Add the Lea & Perrins' Sauce.

Drain the vegetables and pour the mustard dressing over them while it is hot. Mix well and pack in sterilized jars. Seal, but not too tightly, and simmer in hot water for twenty minutes. Remove, tighten jar lids and label.