

in the water, with corned or salted meat, (which is a common practice in many families,) they should not be peeled at all. Turnips raised in a suitable soil, will be fair and smooth, and of a sweet flavour, and, when first pulled, will wash white and clean without peeling. After being gathered and stowed away in the cellar awhile, the dirt adheres to them; they may then be put into a pail of warm water, so as to moisten the skin, and scraped with a knife, and washed clean, fit for the pot, without the least necessity of peeling. A turnip is surrounded with a coat or skin under the scarf skin, which in a common sized turnip is nearly the thickness of an orange peel. This skin, in peeling, is often cut through, by which means the turnip, in boiling, becomes completely water-soaked, and the sweetness is boiled out; it is then unfit for the table. A better way of cooking turnips, or potatoes, is to steam them instead of boiling them in water.

But good, sweet turnips, raised in a suitable soil, having no rank taste in them, are much better cooked by cutting them into small pieces and stewing them, as the Yankees do their pumpkins for pies. While stewing, mash them up in the kettle, and, when sufficiently done, take them up and dress them with a little salt and butter.

For *Yellow Swedish* or *Ruta Baga* turnip, see page 37.