

CHILI SAUCE—Take twenty-four large ripe tomatoes, four white onions, three green peppers, four tablespoons of salt, one of cinnamon, half a tablespoonful of ground cloves and allspice mixed, a teacupful of sugar with a pint and a half of vinegar; peel the tomatoes and onions; chop fine; add the vinegar spices, salt and sugar; put into a preserving kettle; set over the fire and let boil slowly for three hours. Bottle and seal. Excellent and much less trouble than the strained tomato catchup. —MRS. GALLOWAY.

GREEN TOMATO SAUCE—Slice one peck of green tomatoes into a jar; sprinkle a little salt over each layer; let them stand twenty-four hours, drain off the liquor and put the tomatoes into a kettle with a teaspoonful of each of the following spices: ground ginger, allspice, cloves, mace, cinnamon, a teacupful of scraped horse-radish, three large red peppers, three onions, a cupful of brown sugar. Cover all with vinegar; boil slowly for three hours. —MRS. COX.

INDIA SAUCE—Twelve large tomatoes, twelve sour apples, seven onions, one pound raisins, two pounds brown sugar, one small cup of salt, one red pepper, four quarts vinegar. All to boil one hour, then strain and add half a pound of mustard and two ounces of ginger. Boil one hour and bottle. —MRS. FRANKLIN.

TOMATO LOY—SOUTHERN RECIPIE—Take a bushel of ripe tomatoes; cut them in slices and skin; sprinkle the bottom of a tub with salt; put in a lawyer of tomatoes; cover with salt; add more tomatoes and salt until all are in the tub. Cover the top with a thick layer of sliced onions; let stand three days; turn into a large kettle, set over the fire and let boil slowly for eight hours; stir occasionally to prevent sticking. Take from the fire and stand aside over night. In the morning strain and press through a wire sieve; add four pods of red pepper, chopped fine; an ounce of ground cloves, and two ounces each of allspice and black pepper. Return to the kettle; set over a slow fire and let boil until very thick and smooth. When cool put in small jars and seal.