

Grape Catsup.

5 lbs. grapes, boiled in a little water. Then put through a colander. Add 3 lbs. sugar, 1 pint vinegar, 1 tablespoon ground cloves, 1 tablespoon cinnamon, 1 tablespoon pepper, $\frac{1}{2}$ teaspoon salt. Boil until thick. Bottle and seal. Nice to serve with cold meat.—Mrs. C. W. Berry.

Celery and Cheese au Gratin.

To 2 cups of cooked celery (cut in small bits) add 2 cups of white sauce, using part celery water and part cream to make. Put a layer of the celery and sauce in a buttered dish, and sprinkle with grated or chopped rich cheese. Add another layer of celery and more cheese until the dish is nearly full. Sprinkle bread crumbs over the top; add bits of butter and a little shaved cheese, and brown in a quick oven.—Mrs. Nutting.

Cucumbers (a la creme).

Peel 2 cucumbers as thinly as possible, and cut in two lengthways. Remove the seeds and cut the pieces into cubes of equal size. Cook them in salted water for twenty minutes. Take up and drain on sieve. Put the cucumbers in a stew pan with 1 oz. butter, half a cup of cream, a teaspoonful of castor sugar, salt, pepper and a tiny grating of nutmeg. Bring to a boil. Sprinkle a little chopped parsley over top.—Jennie L. Symons.