

BOILED TOMATO CATSUP

Improved with Lea & Perrins' Sauce
 3 tablespoonfuls of Lea & Perrins' Sauce.

4 quarts of ripe tomatoes.

$\frac{1}{2}$ cupful of salt.

2 cupfuls of sugar.

1 tablespoonful of pepper.

3 tablespoonfuls of mace.

2 quarts of vinegar.

Blanch the tomatoes by dipping them quickly in and out of hot water and rapidly plunging them into cold water. Peel. Place in a large preserving kettle, add the spices, sugar and vinegar. Let simmer gently until reduced nearly one-half, strain through a purée sieve, reheat and add last the Lea & Perrins' Sauce. Pour into thoroughly sterilized bottles. Seal at once, label and store.

MUSHROOM CATSUP

Improved with Lea & Perrins' Sauce
 2 tablespoonfuls of Lea & Perrins' Sauce.

2 quarts of mushrooms.

1 cupful of vinegar.

1 teaspoonful of mace.

1 tablespoonful of salt.

1 teaspoonful of pepper.

1 tablespoonful of mustard.

Peel the mushrooms, cut into small pieces, cover with $\frac{1}{2}$ cupful of boiling water and cook until quite tender and soft. Mash through a fine purée strainer or sieve and add the vinegar, mace, salt, pepper, mustard and last the Lea & Perrins' Sauce. Cook from half to three-quarters of an hour or until of the consistency of catsup and pour into sterilized bottles and seal at once. Label and store.

TOMATO CHUTNEY

Improved with Lea & Perrins' Sauce
 2 tablespoonfuls of Lea & Perrins' Sauce.

4 quarts of tomatoes.

1 quart of onions.

1 quart of apples.

1 pound of raisins.

$1\frac{1}{2}$ cupfuls of brown sugar.

1 tablespoonful of salt.

1 quart of vinegar.

Peel the tomatoes and cut fine. Peel and chop the onions, and skin and chop the apples, and place all of

these ingredients in a heavy iron kettle. Add the brown sugar and salt. Cook for half an hour, add the vinegar, boil ten minutes longer, add the Lea & Perrins' Sauce. Pour into sterilized jars and seal.

APPLE CHUTNEY

Improved with Lea & Perrins' Sauce
 1 tablespoonful of Lea & Perrins' Sauce.

12 tart apples.

1 onion.

2 green peppers.

1 red pepper.

2 cupfuls of sweet vinegar.

$\frac{1}{2}$ cupful of tart currant jelly.

4 lemons.

2 cupfuls of sugar.

1 tablespoonful of salt.

1 tablespoonful of ginger.

1 cupful of ground raisins.

Skin and cut the apples fine. Peel and cut the onion; remove seeds and pulp from the peppers and chop fine. Put all these ingredients into a heavy iron kettle, add the jelly, the juice of the lemons, the sugar, salt, ginger and vinegar and simmer slowly for one hour. Add the raisins last. Cook an hour longer, stirring to prevent sticking. Then add the Lea & Perrins' Sauce. Pour into sterilized pint or quart preserving jars, seal, label and store with your other preserves.

RED PEPPER RELISH

Improved with Lea & Perrins' Sauce
 2 tablespoonfuls of Lea & Perrins' Sauce.

4 quarts of red peppers.

2 green peppers.

4 pounds of brown sugar.

1 teaspoonful of salt.

1 quart of vinegar.

Remove seeds and pulp from peppers and cut into long, thin strips with scissors. Cover with boiling water, and simmer, but do not boil, for ten minutes. Drain and plunge into ice water. Remove. Pack in hot sterilized jars. Add the sugar, salt and Lea & Perrins' Sauce to the vinegar. Boil until all are well blended and pour over the peppers. Seal the jars. Label and store in a cool place.