

and for the same time in pure cold water to freshen them. Then wipe, and wash with cold running water, and with a stout cotton thread, winding it around and around to hold the sides firmly in place. Pack in a jar, cover with scalding vinegar, and seal up and set away. At the end of a week pour off the vinegar, add one half cupful of sugar to it, bring to a boil, and pour again over the tomatoes, cover and seal up for six months before using them.

Sweet Tomato Pickle—To eight quarts of fine, ripe, peeled tomatoes use one