

Pickles and Sauces.

CHILI SAUCE—Eighteen large half ripe tomataes, four onions, one and a half cups of vinegar, four tablespoons sugar, two tablespoons salt, two teaspoons ground cloves, two teaspoons cinnamon, two teaspoons allspice, a little white pepper. Boil one hour.—MRS. COX.

MUSTARD PICKLE DRESSING—One gallon of cider vinegar, half a pound of best English mustard, one cup flour, one cup of brown sugar, one ounce of turmeric powder, Boil altogether and pour over about two gallons of pickles.—MRS. A. D. BROWN.

CATSUP—Forty tomatoes, eight onions, three green peppers, seven tablespoons salt, six cups vinegar, sixteen tablespoons sugar, two tablespoons mustard, two teaspoons ginger, two teaspoons cloves, two whole nutmegs, two teaspoons cinnamon. Boil tomatoes, onions, green peppers until fine, then strain through a sieve and add vinegar and spices, Boil four hours and bottle for use.—MRS. FORD.

SPICED FRUIT—For two gallons take one pint of vinegar, eight pounds of sugar, one tablespoonful of salt, one tablespoon of cayenne pepper, two tablespoons cloves, two tablespoons cinnamon, ten pounds of fruit. Boil all together until quite thick.—MISS SHERWOOD.

MUSTARD PICKLES—One and a half gallons of best vinegar, one ounce of allspice, one ounce of chillis, one ounce of black pepper, two ounces of turmeric powder, one pound of best mustard, one pound of salt. Mix the mustard and turmeric powder, smooth in a little cold vinegar. Mix everything together and boil fifteen minutes. Put in a jar to cool then add cucumber, cauliflower, onion, etc.—MRS. J. DAVIS.

TOMATO SAUCE—One gallon green tomatoes chopped fine, one cabbage chopped fine, ten onions, one teacup salt. Mix and let stand half an hour, drain and put into kettle with four green peppers, two pounds brown sugar, half an ounce of turmeric powder, half an ounce of celery seed. Cover with vinegar and boil one hour.—MRS. W. O. FRANKLIN.