

ground allspice, two teaspoonfuls of salt, one teaspoonful of pepper; boil half an hour, then put in bottles while hot, and cork tight.

3. Eighteen ripe tomatoes, pared, three green peppers, one onion, one cup of sugar; two and one-half cups of vinegar, two teaspoonfuls of salt, one teaspoonful of cinnamon, one teaspoonful of cloves; cook the tomatoes tender; chop the onion and peppers very fine; mix all, and cook a few minutes. A few leaves of mint added to pickles is an improvement.

4. Twenty-five pounds ripe tomatoes, peeled, ten pounds green peppers, four pounds onions, one pound salt, three-quarters pound mustard, half pound ground cloves, quarter pound nutmeg, one and a quarter gallons vinegar; boil all together, and skim well before adding the spices, then boil for about one and a half hours; bottle and cork tight; will keep for years.

#### OUDE SAUCE.

One peck of green tomatoes, eight green peppers, and four onions chopped fine together; to this add a cup of salt, and let it stand over night; after which drain off the water, then add a cup of grated horse-radish, one cup of brown sugar, one tablespoonful of ground cloves, also the same of cinnamon; fill till it stands even full with cold vinegar, and let it cook gently all day.

#### CUCUMBER CATSUP.

1. Three dozen large cucumbers, three white onions; grate all to a pulp, drain through a sieve several hours; add salt, pepper and good vinegar; seal in bottles.

2. Boil and grate full-grown cucumbers, sprinkle with salt and let stand over night; then pour out all the water, season with celery seed, and add vinegar until about the consistency of the cucumber when grated; bottle for use.

#### GOOSEBERRY CATSUP.

Five pounds of berries, two and one-half pounds of sugar; boil down until as thick as apple butter; add cinnamon and cloves to taste, a pinch of salt, one pint of vinegar; strain through a hair sieve, and bottle.

#### GRAPE CATSUP.

Five pounds of grapes boiled in a little water and put through a colander; three pounds of sugar, one pint of vinegar, one tablespoonful of ground cloves, one of cinnamon, one of pepper, one-half tablespoonful of salt; boil until a little thick; bottle and seal.

#### TOMATO CATSUP.

1. One bushel of tomatoes, boiled with two or three onions until soft; press through a sieve; pour again into the kettle, and add one pint of salt, two ounces of cloves, cayenne pepper to taste, two ounces whole pepper, four ounces mace, four ounces celery seed, one-half pound allspice, cup sugar and half a gallon vinegar; boil until reduced one-half.

2. To one gallon of ripe tomatoes add two tablespoonfuls of salt,