

Slice cucumbers with onion, sprinkle with salt and let it stand 24 hours. Drain off the liquor, mix with the cucumber and onion, the celery salt, mustard seed and olive oil. Cover with vinegar and bottle after a few days. *Note*—Store fruit and pickles in a cool, dark, dry place. It is convenient to label each with name and date.

Ripe Cucumber Pickle—1 quart large ripe cucumbers (cut in pieces), 1 quart small ripe cucumbers, 1 quart button onions, 1 quart green tomatoes, 1 large head white cauliflower, 4 large green peppers. *Method*—Put in brine of 1 gallon cold water and 1 cup of salt. Let soak 24 hours, then scald and drain. Make a paste as follows:—6 tablespoons mustard, 1 tablespoon tumeric, 1 cup sifted flour, 1 cup sugar, 2 quarts good vinegar. Let come to a boil, stirring constantly, add pickles, stir once or twice to mix.

GRAPE JUICE

Pick over and wash one quart of grapes, remove them from the stems, and put them into a double boiler with just enough cold water to cover them, heat them slowly until the juice oozes out and the fruit becomes soft, which will take two or three hours. Then turn the fruit into a jelly-bag made like a long pointed pocket, draw the string at the top and hang it to drain. Do not squeeze or press the bag, and use only the juice which drips out which will practically be all that the grapes contain. To this add one-fourth of the quantity of sugar—that is, if there is a quart of juice put in one cup of sugar—and heat it until hot and keep hot for one hour but do not let it boil. Then pour it into thoroughly cleaned and scalded hot bottles—in other words those which are sterile. Seal the bottles with wax and set them away in a cool place. Serve with equal quantity of cold water and juice.

CANNED VEGETABLES

Canned Mushrooms—Pack the mushrooms in the jars, shaking them down well so as to get in as many as possible. When the jars are filled add cold water to which has been added one teaspoonful of salt to a pint, boiled and cooled—let any bubbles escape, put on the lids and screw loosely. Set the jars on a rack in a boiler or large pan so that they do not touch one another and fill the boiler to one-half the height of the glass with cold water. Let the water come gradually to the boil and cook three hours. Remove the boiler from the range and when cool remove the jars and screw the lids down tightly. Set away in a dark place to keep to use as fresh mushrooms.