

Chutney Sauce.

1 doz. green tomatoes (chopped fine), 5 sour apples, 6 small onions, 2 peppers, 1 quart vinegar, 2 lbs. maple sugar, 2 even tablespoons salt, 2 even tablespoons mustard, 2 even tablespoons celery seed.

Boil vinegar and sugar and mustard seed. Chop tomatoes and onions and put in liquid. Add apples last, after the tomatoes are ready cooked.—Mrs. Raymond.

Pickled Pears.

Pare smoothly 2 lbs. of small winter pears. Cut them in halves, and take out the cores. Boil a pint of vinegar, 12 cloves, 12 oz. sugar, and a stick of cinnamon for ten minutes. Put the pears into the syrup and let them simmer very gently until perfectly tender. Take them out carefully, drain them, and put them in jars. Boil down the syrup and pour over the fruit, which must be covered with it.—Jennie L. Symons.

To Pickle Small Young Beets.

Cook beets until tender. To 1 pint vinegar add 1 tablespoon sugar and 1 teaspoon salt. Let boil and cover the beets. Seal. These will keep ready for use all winter.—Mrs. W. J. Snodgrass.

Another Way to Pickle Beets.

To 3 cups vinegar add 2 cups sugar and a little salt. Let boil to dissolve sugar and pour over beets.—A. C. S.