

# CANADIAN AGRICULTURIST.



"The profit of the earth is for all; the King himself is served by the field."—ECCLES. v. 9.

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### TO COOK THE EGG-PLANT.

This is a delicious and highly nutritious vegetable, which would be more extensively used, if the proper mode of cooking it was understood. The following mode has given satisfaction so far as we have known it tried. Cut the purple egg-plant into slices a third of an inch thick. Put the slices on a plate, one over the other, with a sprinkling of fine salt between each layer, and lay a weight of three or four pounds on the top; leave them in this situation for four or five hours or

over night. The salt will form a liquid with the juice of the egg-plant, which will take out the bitter quality. The liquid should be drained off. Fry them brown in lard or butter.

The following mode of *stewing* the egg-plant is given by Miss Beecher: Take the purple kind, stew till soft, take off the skin, mash it with butter and sweet herbs, grate bread over the top, and bake it till brown.

### PRESERVING TOMATOES FOR TABLE USE.

Tomatoes may be so prepared as to be kept a long time, and when cooked are almost as good as the fresh fruit. The following is a receipt sent up a few years since by a subscriber in South Carolina.

Prepare the tomatoes as for cooking, (without seasoning,) boil them one hour; then put them in small stone jars; cork and boil the jars for two hours, then take them out and seal them *air-tight*. When opened, season, &c., and cook for half an hour.

### TOMATO KETCHUP.

Pour boiling water on tomatoes, let them stand until you can rub off the skin; then cover them with salt, let them stand twenty-four hours. Then strain them, and to two quarts put three ounces of cloves, two ounces of pepper and two nutmegs. Boil half an hour, then add a pint of wine. *Miss Beecher.*