

### SPICED PEACHES

Ingredients:—12 lbs. peaches, 5 lbs. sugar, 1 quart good vinegar,  $\frac{1}{2}$  oz. cloves, 1 oz. whole cinnamon. Dissolve the sugar in the vinegar, skim and add as much fruit, after rubbing the peaches, as you can conveniently cook; when done skim out and add the remainder. Bottle and cover with the juice left.

Mrs. Pocock.

### CELERY SAUCE

6 stalks celery, 1 head cauliflower, 2 red peppers, chop all fine, add a little salt and stand twenty-four hours. 2 tablespoons flour, 2 tablespoons mustard, 1 quart cider vinegar, 1 cup brown sugar,  $\frac{1}{2}$  teaspoon celery seed,  $\frac{1}{2}$  teaspoon tumeric powder; boil ten minutes

Mrs. Richardson.

### CORN RELISH

6 stalks celery, 1 cabbage, 1 dozen corn, 2 red peppers, 2 green peppers, 3 cups white sugar, 2 tablespoons salt, 1 oz. mustard. Boil corn on cob and cut off, mix mustard with a little vinegar, put all together and boil ten minutes.

Mrs. Richardson.

$\frac{1}{2}$   
1 pint

all ki  
until  
minute

2 ozs.

$\frac{1}{2}$  lb. s  
brown  
minute

Ch

measur  
of water  
jelly bag  
quart of  
bottle in  
top in m