

SELECTED RECIPES

Ripe Tomato Catsup.—Chop fine nine large, peeled tomatoes; three large, peeled onions, and three large peppers, and add three cups vinegar, one cup sugar, two tablespoons each of salt, cloves and cinnamon, and two teaspoons ginger. Boil one hour. Strain through a colander, bottle, cork and seal. Keep in a cool, dark and dry place. A little allspice can be added if desired, or ground pepper can be used, when the red peppers are not on hand.

Green Tomato Catsup.—To four quarts of cabbage add two quarts green tomatoes, three large onions, three large red peppers, and two quarts celery, all chopped fine, two ounces whole mixed spices, half a pound white mustard seed, two cups brown sugar, scant half cup salt, and two quarts good vinegar. Boil fifteen minutes, and put up hot in sealed cans. The whole spices should be put in a cheese-cloth bag.

Raisin Nut Cake.—Beat six eggs lightly, the white and yolks separately. Make a batter with two cups of sugar creamed with a cup of butter, a cup and a half of milk, and three and a half cups of flour. Add a cup of chopped walnut meats, two pounds of chopped raisins, a wine-glass of orange juice, two teaspoons of baking powder, and spices to taste. Make into small cakes, and bake in a moderate oven.

Peppermint Drops.—Put a cup and a half of granulated sugar, and half a cup of cold water into a saucepan over the fire, and stir constantly until the sugar is dissolved. Cook for about ten minutes. Take from the fire and heat vigorously until the mixture begins to thicken. Then add six drops of oil of peppermint, enough to make the flavor strong. Drop from a spoon on oiled paper, and set in a cool place to harden.

Ginger Beer.—To three gallons of water add four and one-half ounces of bruised ginger root, two ounces of cream of tartar, and four and one-half pounds of sugar. Boil for a few minutes, and after cooling, add one tablespoonful of fresh yeast. Cover up the vessel with a thick flannel cloth, and let it stand over night. Then add a little essence of lemon, strain the fluid, put it in clean bottles and secure the corks with twine or wire. The beer will be fit to drink after standing four days. The following is a recipe for English Ginger Beer: Boil three ounces of pulverized ginger, two ounces of cream of tartar, and two pounds of sugar with one and a half gallons of water. When cold add a tablespoonful of yeast to the fluid, let stand over night; then filter and bottle as above.

Quick Chili Sauce.—Chop fine twelve ripe, peeled tomatoes, one large pepper, seeds removed, and 2 onions. Put this in a granite or porcelain kettle over the fire, and add two cups vinegar, one cup brown sugar, one tablespoon salt, and one teaspoon each of nutmeg, allspice, cloves and ginger. Boil one hour, stirring often. This sauce can be canned, and keeps very well.

Plain Chili Sauce (no spice).—Peel and cut up twenty ripe tomatoes, five onions, five red peppers and add ten tablespoons sugar, three tablespoons salt, and four small cups vinegar. Boil one and one-half to two hours. Bottle and seal.

Sweet Pickle Relish.—To one gallon green tomatoes, chopped fine, add one quart cucumbers, seeds removed and chopped fine, sprinkle a little salt over them, and then add three pints vinegar, four cups sugar, and mixed spices to suit taste. I use celery seed and white mustard seed. Cook one hour, and can while hot.

Rhubarb Shortcake.—Make the dough the same as for strawberry shortcake. Cook the rhubarb slowly, until well done—using no water. Flavor with either lemon or nutmeg, and sweeten to taste. Split the cake lengthwise and finish as you would with strawberries.



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