

four or five days, and then cover and set in a cool place. Apples can be pickled in the same manner.

GOOSEBERRY SAUCE.

Take nine pounds of gooseberries nearly ripe, remove the stems, and put into a preserving kettle with four and a half pounds of sugar and three cups of hot vinegar, and spices to taste; boil until thick.

GREEN TOMATO SAUCE.

One peck of green tomatoes, washed, and sliced very thin; sprinkle with salt, and allow them to drain twenty-four hours; in the morning press out all the water, and put into a preserving kettle in layers with a mixture as follows: Six or seven onions cut in slices, quarter of a pound of mustard—mixed—quarter of a pound of mustard seed, tablespoonful of cloves, nearly two tablespoonfuls of black pepper, nearly two tablespoonfuls of allspice, and a tablespoonful of ginger; cover with vinegar and boil very slowly until the tomatoes look clear.

CURRANT SAUCE.

Six pounds of currants picked from the stems, three pounds of sugar, cup and a half of vinegar, three-quarters of an ounce of cinnamon, and spices to taste; boil slowly an hour.

SPICED CURRANTS.

Nine pounds of currants, four and a half pounds of raisins, four and a half pounds of sugar, three cups of best vinegar, three tablespoonfuls of allspice, three of cinnamon, one and a half of cloves; boil until thick.

CUCUMBER CATSUP.

Two dozen large cucumbers, two dozen white onions, one tablespoonful black pepper, one teaspoonful red pepper, three red peppers; cut all up fine, sprinkle with salt and let drain until morning; then mix the spices in; boil the vinegar and let it cool before putting on the pickle; put in glass jars and close tight.

TOMATO CATSUP.

To every gallon of tomatoes put four tablespoons of salt, four of black pepper, one of cayenne pepper, three of mustard, half a tablespoonful of ground cloves, and the same of allspice; after having washed and cut up the tomatoes, boil them about twenty minutes, then strain them and add the spice and simmer the whole together slowly three hours; then bottle and seal.

CHILI SAUCE.

1. Take five large onions, eight green peppers, chop fine—thirty ripe tomatoes, cut them, five tablespoonfuls sugar, three of salt, eight cups vinegar, and boil together two and a half hours, and bottle for use.
2. One dozen ripe tomatoes, four green peppers, one large onion, one cup of vinegar, one tablespoonful of sugar, one teaspoonful of