

ounce cloves, ginger and tumeric. *Method*—Chop finely the vegetables, then boil all together for 20 minutes.

Celery Sauce—Thirty ripe or green tomatoes, 3 peppers (red or green), 3 or 4 heads celery, 4 onions, 7 cups vinegar, 1 cup sugar, 4 tablespoonfuls salt. *Method*—Chop all fine, boil 1 1-2 hours or until thick.

Mustard Pickle—6 heads cauliflower, 2 quarts small cucumbers, 4 quarts green tomatoes, 2 quarts green beans, 2 quarts silver onions, 1 gallon cider vinegar, 1-2 pound ground mustard, 1 1-2 cups flour, 4 cups brown sugar, 1 ounce tumeric. *Method*—Clean vegetables, put in bowls, sprinkle well with salt and let stand over night. Wash each separately in clear water. Cut cauliflower into suitable sized pieces and cut peppers fine. The tomatoes may be sliced but are preferable if small enough to leave whole. Boil the vinegar, put in the cauliflower and cook 15 minutes; then drain it out. Cook the onions 10 minutes and drain, the tomatoes and others require scalding only before draining. Thicken the vinegar with the flour and mustard mixed smoothly with cold water or vinegar. Add the sugar and tumeric, put the vegetables into a crock and pour the sauce over them. They may be stored in fruit jars or in a stone crock.

Chili Sauce—12 tomatoes (medium size), 4 onions, 1 teaspoon pepper, 1 teaspoon cinnamon, 2 tablespoons salt, 2 tablespoons sugar, 2 cups vinegar. Boil all together until quite thick.

Chopped Pickle—1 large head cabbage, 15 large ripe cucumbers, 1-2 pint horseradish, 4 heads celery, 1-2 ounce celery seed, 1-8 cup ground pepper, 1 teaspoonful ground cinnamon, 1 teaspoonful tumeric. *Method*—Cut vegetables very fine, pack over night in salt, all except celery. Run off water, then put to soak in 1 pint of vinegar and water enough to cover for a day or two. Boil together 3-4 of a gallon of vinegar, 3 pounds sugar and spices. Pour over vegetables while hot. Repeat for three mornings.

Sweet Tomato Pickle—7 pounds green tomatoes, 5 pounds brown sugar, 1 pint vinegar, 1 teaspoonful each of cloves and cinnamon. *Method*—Slice tomatoes and let stand over night in salt and water. Next morning drain and cook 10 minutes in vinegar, then drain again. Make a syrup of the sugar, vinegar, cloves and cinnamon. Boil until a little thick and pour over the tomatoes.

Oil Pickles—5 dozen cucumbers, 4 inches long, 5 small onions, 1 cup celery salt, 3 cups olive oil, vinegar. *Method*—