

vator where they are generally known. They are used in various ways, either raw, with sugar, or stewed, or in fricassees and soups; for catsup or gravy for meat, and for pies and preserves, as well as for pickles and sweet-meats.

For the information of those not acquainted with the tomato, who may wish to try the experiment, we give the following directions for preparing and cooking. Take them when ripe and red, dip them into scalding water, and take off all the skin, cut in quarters, and scrape out the seeds; then put them into a clean stew pan and let them simmer about fifteen minutes, then put in a little butter and pepper, stir them a few minutes and they are done. Some prefer adding some crumbs of wheat bread, or grated crackers. For pies or preserves the tomato requires a little more sugar than the peach to make it equally palatable. The process of making is much the same as with other fruit. Tomatoes may be preserved fresh by covering them with sugar. The green fruit is often pickled, like the cucumber or pepper. When prepared according to the following directions, they make an excellent sauce or gravy for meat or fish.

*Tomato Catchup or Catsup.*—Collect the fruit when fully ripe, before any frost appears, squeeze or bruise them well, and boil them slowly for half an hour, then strain them through a cloth, and put in salt, pepper, and spices to suit the taste; horse-radish added is an improvement; then boil again and take off the scum that rises, so as to