

PICKLES AND RELISHES

YELLOW SAUCE.

Mrs. J. Carter.

1 lb. brown sugar.	3 pts. vinegar.
2 lbs. onions.	13 large sour apples.
1 lb. stoned raisins.	7 large ripe tomatoes.
$\frac{1}{2}$ oz. turmeric.	Cayenne pepper and salt to
2 oz. ground mustard.	taste.

Chop apples and tomatoes fine, boil together until as thick as you wish.

GRAPE PICKLE.

Mrs. J. Carter.

6 lbs. blue grapes.	2 tsp. cloves (or less).
3 lbs. sugar (white).	2 tsp. cinnamon.
1 pt. vinegar.	1 tsp. ground mace.

Weigh the fruit; separate the skins from the pulps, boil the pulps until the seeds separate from them; strain through wire strainer and add to the other ingredients; then boil.

CATSUP.

Mrs. J. W. Fooks.

Take 1 peck of ripe tomatoes; cut up and boil till soft enough to strain; then put on stove again and add 4 oz. mixed spices; put in a thin bag and drop in 3 onions, 2 pieces of ginger, 2 tbsp. salt, 1 cup of vinegar, 1 tsp. of the little red pepper, 2 cups of brown sugar; boil down $\frac{3}{4}$ and bottle.

GREEN TOMATOES SWEET PICKLE.

Mrs. W. J. Francis, Montreal.

One doz. onions, large; 1 peck of green tomatoes; slice a few, then a sprinkle of salt (not too much), then onions, another sprinkle of salt, and so on, till you are done cutting tomatoes and onions; drain them for 4 hours good; put in your pan and cover with vinegar; put in spices, 2 tsp. cloves, 1 tsp. cinnamon, 1 tsp. black pepper, $\frac{1}{2}$ tsp. red pepper (spices must be whole), 6 cups brown sugar; boil 4 hours.

FRENCH RELISH PICKLE.

Mrs. J. W. Fooks.

Two colanders of sliced green tomatoes, 1 colander of pared sliced cucumbers, 1 pt. of onions; slice, sprinkle handful of salt, let stand over night; in the morning pour off the water and chop up very fine, then cover