

do; grated rind of 4 lemons. Pare apples and chop not smaller than 1-4 inch cubes. Chop ginger very fine, make a syrup of sugar and water, add apple, ginger root and grated lemon rind; boil all slowly two hours or until it looks clear.

Orange Conserve—Use 5 pounds red currants, 1 1-2 pounds raisins, 5 lbs. granulated sugar, 4 large or 5 small oranges. Stone raisins and cut in two; seed oranges and chop in small bits both skin and pulp; wash and pick over currants. Boil all together 20 minutes.

Rhubarb and Orange Conserve—Use 2 cups rhubarb cut finely, 1 1-2 cups sugar, 1 cup orange pulp and juice, 1-4 cup almonds, blanched and shredded. Boil all together for 3-4 of an hour.

Pear Chips—Use 8 pounds pear, 4 pounds sugar, 1-4 pound Canton ginger, 4 lemons. Cut pears into small pieces, add sugar and ginger and let stand over night. In the morning add lemons cut in small pieces discarding seeds only. Cook all together slowly for two hours.

PICKLES

Sweet Pickled Peaches or Pears—1-2 peck peaches or pears, 2 pounds brown sugar, 1 pint vinegar, 1 ounce stick cinnamon. *Method*—Boil sugar, vinegar and cinnamon 20 minutes. If peaches, dip quickly in hot water and rub off the fur with a towel. If pears, remove the skins. Stick each fruit with three or four cloves. Cook in syrup until soft, cooking a few at a time.

Sweet Pickles—Use watermelon, cucumber or green tomato. 8 pounds fruit, 4 lbs. brown sugar, 1 quart vinegar, 1 cup mixed whole spices (allspice, cassia, stick cinnamon, cloves.) *Method*—Cut watermelon in 1-4 inch slices, cucumber in 1-2 inch slices, tomatoes in eighths if small. Cook watermelon or cucumber until tender in boiling water to which salt has been added in the proportion of 1 teaspoonful salt to 1 quart of water. If tomatoes, turn boiling salted water over them and set at the back of the stove until tender. Make syrup of vinegar and sugar and cook the fruit in it until it is clear. Spices may be put in a muslin bag or allowed to mix in with the fruit. Cook down the syrup if necessary and pour over the pickles.

Bordeaux Sauce—1 gallon cabbage, 1-2 gallon green tomatoes, 1-2 dozen large onions, 1-4 pint salt, 6 ounces sugar, 1-4 pound white mustard seed, 1-2 gallon cider vinegar, 1-2 ounce ground celery seed, 1-2 ounce black pepper, 1-2