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Household Hints.

TOMATO TOAST.—Rub a quart of boiled tomatoes through a colander, put in a stewpan, season with pepper and salt. Lay slices of buttered toast on a hot dish and pour the tomatoes over.

SPICED TOMATOES.—Twenty pounds of ripe tomatoes scalded and peeled, two quarts of vinegar, eight pounds of sugar, four tablespoonfuls each of cinnamon, cloves and allspice. Boil till thick, stirring often.

TOMATO FARCI.—Put a layer of tomatoes in the bottom of a pie dish, cover with a layer of bread crumbs, then sprinkle with salt and pepper, put in more tomatoes, bread crumbs and seasoning until the dish is full. Put the bread on top, cover with bits of butter and bake twenty minutes.

TOMATO OMELET.—Cut and chop half a dozen ripe tomatoes, season with salt and pepper, and half a teacup of bread crumbs. Beat five eggs and stir in with a small lump of butter. Heat a pan quite hot, grease with butter, pour in the tomatoes, stir until thick. Let brown and turn.

CURRIED TOMATOES.—Wash a cup of rice; add a teacupful of curry powder and salt to a quart of stewed tomatoes. Put a layer of the tomatoes in the bottom of a baking dish, then a layer of rice, and more tomatoes and rice until the dish is full. Sprinkle the top with bread crumbs and bits of butter; bake in a moderate oven for half an hour and serve in the dish in which it is baked.

TOMATO BUTTER.—Twenty pounds of ripe tomatoes, ten pounds of brown sugar, two tablespoonfuls of ground cinnamon, two tablespoonfuls of ground cloves, two tablespoonfuls of ground allspice, three or four sliced lemons, one quart good cider vinegar. Remove the skins, mash the tomatoes up fine and take out the hard parts. Mix all the ingredients together and put them in a preserving kettle and boil three or four hours. When cool put in sealed jars.

RIPE TOMATO PRESERVES.—Seven pounds of round yellow or egg tomatoes, peeled; seven pounds of sugar and juice of three lemons. Let them stand together over night. Drain off the syrup and boil it, skimming well. Put in the tomatoes and boil gently twenty minutes. Take out the fruit with a perforated skimmer and spread upon dishes. Boil the syrup down until it thickens, adding just before you take it up the juice of three lemons. Put the fruit into the jars and fill up with hot syrup. When cold seal or tie up.

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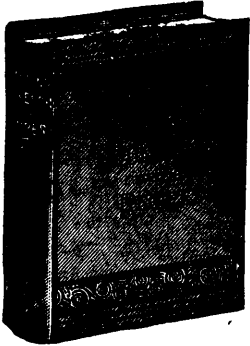


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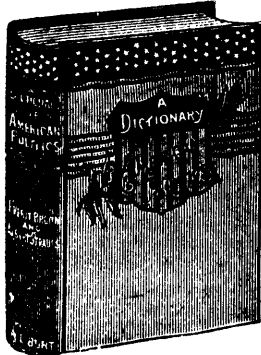
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Household Hints.

CANNED PEACHES.—Pour boiling water over large, freestone peaches, remove the skins, divide in half, remove the stone; to every pound of fruit add one-quarter pound of sugar, allow them to boil twenty minutes and seal.

PEACH JAM.—Peel, stone and weigh the fruit. Allow half a pound of sugar to each pound of peaches. Heat the fruit slowly and let it boil for half an hour, then add the sugar and cook for half an hour longer. Stir often from the bottom to prevent burning. Remove every particle of scum; pour the peaches boiling hot into air-tight jars and fasten immediately.

PEACH FRITTERS—These are delicious, and are a welcome morsel to those deluded people who prefer fruit cooked. Make a nice smooth batter of flour and sweet milk, add eggs and salt to your taste. Peel and cut the peaches in halves, removing the stones of course; dip the pieces of peach in the batter and fry in hot butter or oil. It will take about ten minutes to fry them properly. Drain them by placing on a very hot plate; scatter powdered sugar over them and send to the table hot.

PEACH JELLY.—Wipe the down well off your peaches, which should be freestones, and not too ripe; cut them in quarters, crack the stones and break the kernels small. Put the peaches and kernels into a covered jar; set them in a kettle of boiling water, and let them boil till they are soft, strain them through a jelly bag; allow a pound of loaf sugar to a pint of juice; put the juice into a preserving kettle and boil fifteen or twenty minutes briskly; then add the sugar and let it dissolve; skim carefully; pour the jelly into glasses; when cold cover with thick paper.

PRESERVED PEACHES—Take fine, ripe, freestone peaches, pare them, cut them in half and remove the stones. Have ready a sufficiency of the best double-refined loaf sugar, finely powdered. Weigh the sugar and the peaches together, putting the sugar into one scale and the peaches in the other; balance evenly. Put the peaches into a pan or tureen and strew among them one-half of the sugar. Cover them and let them stand in a cool place till next morning. Then take all the juice from them and put into a porcelain preserving kettle with remainder of sugar. Set it over a moderate fire, boil and skim it. When it is boiling well and the scum has ceased to rise, put in the peaches and boil until they are perfectly clear, but not till they break.

BAKED TOMATOES—Choose six large, smooth tomatoes. Cut a slice off the stem end and carefully scoop out the seeds. Mix half a cup of finely chopped cold boiled haricots, two tablespoonfuls of stale bread crumbs, a tablespoonful of chopped parsley, half a teaspoonful of salt, and a dish of cayenne, with a tablespoonful of melted butter. Fill the tomatoes with the mixture, heaping into centre; sprinkle over the tops with bread crumbs, put the tomatoes in a pie dish, baste with melted butter and bake in a hot oven thirty minutes. When done take up and serve hot.

TOMATO FIGS—Allow one pound of sugar to two pounds of tomatoes, which must be the small round or egg-shaped tomato, either dark red or yellow. Scald them and remove the skins, being careful not to break them. Put them in a preserving kettle and sprinkle the sugar (having reserved one-third of it) between the layers. Stew them slowly until transparent, lift them out very carefully, one by one, and spread on large dishes in the sun to dry, sprinkling them with the reserved sugar and turning several times while drying. It may take several days for them to dry; and you will have to be very careful not to leave them out in the dew, or when it is cloudy, as the dampness will injure them. When they are perfectly dry pack them away in boxes or jars, with a layer of sugar between each layer of tomatoes.

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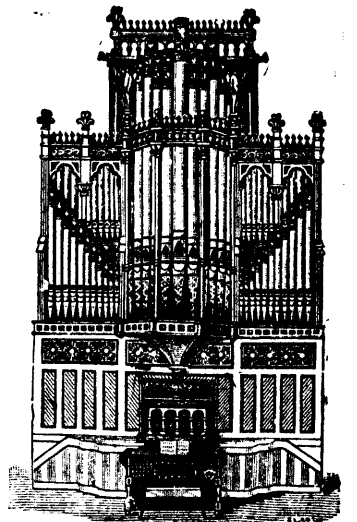
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