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PICKLES, CAULIFLOWER

Break off the flowers into small sprigs or bunches and boil three minutes in a strong brine, drain and lay cauliflower in a sieve ; sprinkle layer after layer with salt ; let stand over night : in the morning brush off the salt and place cauliflower in a stone jar, distributing here and there a piece of red pepper. Pour cold vinegar over the cauliflower and let stand two days, then drain off the vinegar and season. To every gallon of vinegar allow a cup full of sugar, a dozen blades of mace and a teaspoonfull each of coriander seed and whole mustard, placing the spices in bags. Boil the vinegar and spices five minutes and pour it over the cauliflower, repeat this scalding once a week for three weeks ; always leave the spices in the vinegar. Pickled cauliflower should be examined once a month and at the least sign of fermentation the vinegar should be reboiled.

## STUFFED RED PEPPERS (Good.)

Select nice even large ripe red peppers,, ( not over ripe), cut off the stem ends carefully and save : then dry out all the seeds and replace stem ends. Cover peppers with a strong brine and let stand three or four days, then pour off and add new brine, repeat every three or four days for one or two weeks or until the peppers have become quite mild to the taste. Then chop cabbage and a little celery together very fine, add a little salt. Stuff peppers and place each end in carefully. Cover peppers with the best cider vinegar, cold. Then set away for two weeks when the peppers will be ready for use. I find this an excellent pickle to be eaten with cold meats and looks very pretty on the table.

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(Write your own Recipes here.)

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