

## A SPANISH PICKLE.

One-half peck green tomatoes, two cauliflowers, twenty-five cucumbers, twelve peppers, one pint grated horseradish, one quart small silver onions, one-half pound white mustard seed, one ounce celery seed, Turmeric to make it a good colour, one-half cup cinnamon; cut the vegetables in pieces, chop the peppers, sprinkle with salt and let stand over night; in the morning drain off the brine and put in enough vinegar to cover them; let them remain two days, then drain again and boil up the vinegar with one pound of brown sugar, while scalding hot pour over the pickles again, repeat each day for two days longer; the last time of boiling add the spices, pour over for the last time and bottle.

## CHUTNEY.

Four pounds apples, weighed after being peeled and cored, boiled to a pulp in a quart of vinegar, two pounds of sugar dissolved in another quart of vinegar, add to this two pounds of raisins stoned and chopped, two ounces capsicums, three ounces shalots, two ounces mustard seed, one ounce salt, one-quarter ounce cayenne, mix well, put into stone jars and leave uncovered for ten days.

## BEEF CAKES.

One pound of undercooked roast beef, one-quarter pound of ham or bacon, one teaspoon of sweet herbs, seasoning of pepper and salt, one large egg, mince the beef and ham, add herbs, etc., and mix with the egg, which must be previously well beaten, brush each cake over with a little white of egg; cover with bread crumbs and fry quickly for five minutes.

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