

salt on each layer. Let it stand for 12 hours. Then drain off the liquid. Put into a preserving pan 2 quarts of vinegar, 2 tablespoons of mustard, 1 teaspoon allspice, 1 teaspoon cloves, 1 teaspoon red pepper (paprika), 1 lb. treacle or golden syrup. When it comes to the boil, put in the drained tomatoes, with 3 lb. of thinly-sliced onions, and boil gently for 15 minutes—no longer. Put in jars, and when cold, cork down.

Green Tomato Mustard Pickle

Four cups each of cut-up green tomatoes, cucumbers and small onions, and 1 large cauliflower broken into sprigs. Put all in a brine made in the proportion of $\frac{1}{2}$ cup salt to 4 cups water and let stand 24 hours. Then heat through and strain. Mix together 1 cup flour, 4 to 6 tablespoons mustard to taste, $1\frac{1}{2}$ tablespoons turmeric, $\frac{1}{2}$ teaspoon cayenne, sufficient vinegar to make a smooth paste. Add a cup or more of sugar and mix with sufficient spiced vinegar to make 2 quarts altogether. Boil till this thickens, add the strained vegetables, and heat thoroughly. Bottle and cork tightly.

Green Tomato Sauce

Eight pounds green tomatoes, 2 lb. apples, 1 lb. onions, 2 lb. sugar, $\frac{1}{4}$ lb. salt, 1 oz. each of peppercorns, allspice

NEXT WEEK: A Welcome to the Quince

and cloves, $2\frac{1}{2}$ pints vinegar, $\frac{1}{4}$ teaspoon cayenne. Cut up and boil with half the vinegar for half an hour, strain, add the rest of the vinegar, and boil another half an hour.

Green Tomato Marmalade

Six pounds green tomatoes, 6 lemons, minced (skins and all), 6 lb. sugar. Slice tomatoes, add lemons and a very little water. Cook till tender and soft. Stir in sugar, boil fast till will set when tested.

Green Tomato Jam

Three pounds tomatoes, 4 lb. sugar, juice 6 lemons, $\frac{1}{4}$ lb. preserved ginger (shredded). Slice tomatoes, add lemon juice and ginger, and very little water to prevent sticking. Boil $\frac{1}{2}$ hour till soft, add sugar, and boil till it will set when tested, about $\frac{3}{4}$ hour.

Green Tomato Jam (with Pineapple)

Slice up 4 lb. green tomatoes and put them in preserving pan. Simmer till reduced to pulp, and then add 3 lb. sugar. Cut a small tin of pineapple chunks into smaller pieces and add with juice to tomatoes. Cook till it is soft, and add $\frac{1}{4}$ oz. of gelatine. When this is dissolved pour into pots and cover when cold.

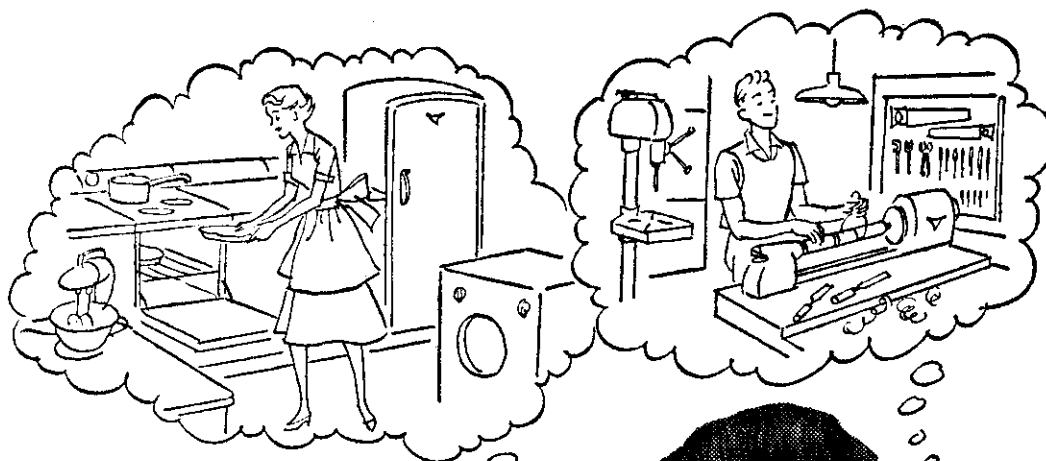
Green Tomato and Cape Gooseberry Jam

One pound green tomatoes, 3 lb. cape gooseberries, $1\frac{1}{2}$ lb. bananas, $3\frac{1}{2}$ lb. sugar, 1 to $1\frac{1}{2}$ cups water. Boil hulled cape gooseberries and tomatoes in water till soft. Add sugar, and stir till dissolved. Boil 30 minutes. Add mashed bananas, and boil again, till it will set when tested—about 30 minutes more. Tomatoes may be skinned first.

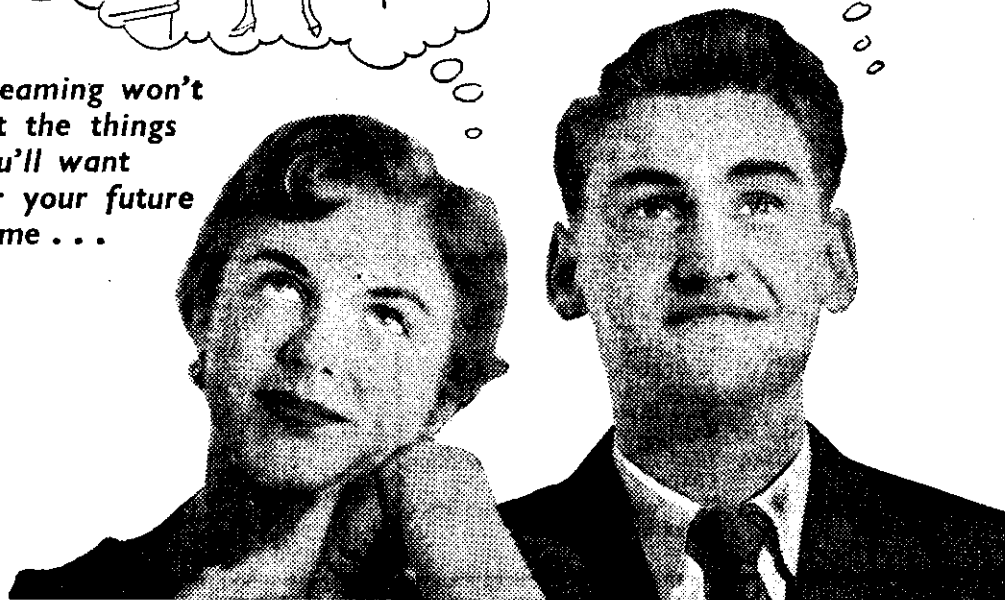
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