

spoonful cayenne, bare pint vinegar. Boil all but cucumber and onion until apple is cooked. Remove from fire. Put onion and cucumber through mincer and add—the latter are not cooked. Quickly made. Also very tasty used as a sandwich.—Mrs. E.S. (Christchurch).

Spanish Pickle

WIPE 12lb. green tomatoes and slice thinly. Peel and slice 6lb. onions. Sprinkle alternate layers of tomatoes and onions with salt, using about 1 cupful. Cover and let it stand all night. In the morning drain thoroughly and put into preserving pan with $\frac{1}{2}$ oz. each cloves, allspice, and peppercorns, 2oz. mustard, 1lb. brown sugar. Cover with vinegar and bring to boiling point; simmer one hour and bottle.—Miss L.A. (Wanganui).

Cauliflower Pickle.

REQUIRED: Cauliflower, and to each gallon of vinegar allow $\frac{1}{2}$ oz. each of peppercorns, whole ginger mace, 6 cloves, $\frac{1}{2}$ oz. nutmeg. Tie spices in bag and boil in vinegar 10 minutes. Remove bag. Choose white, firm cauliflowers, break off small bunches, wash in salted water and place in pan of salt and water and bring to boil. Drain and cover with cloth till cold, sprinkle with salt and leave 24 hours; again drain and put into bottles, pour over prepared vinegar, and cork.—Miss L.A. (Wanganui).

Blackberry Pickle

1 PINT blackberries, $\frac{1}{2}$ -pint vinegar, 1lb. white sugar, 1oz. ground allspice, $\frac{1}{2}$ oz. ground ginger.

Steep blackberries and sugar for 12 hours, then bring vinegar to the boil. Add blackberries and boil for half an hour. When cold add ginger and spice, mix well. Put into jars and cover.—Miss B.S. (Invercargill).

Ripe Cucumber Pickle

PEEL and cut out seeds from ripe cucumbers. Cut into strips one inch wide and 2 or 3 inches long. Cook these slowly in weak brine until clear and tender, adding a bit of alum about the size of a bean, to make them crisp. Make a pickle of one quart of vinegar, 3lb. sugar, pinch of cinnamon and a few whole cloves. Boil five minutes, put in drained cucumbers, boil up once, and bottle whilst hot, putting three cloves in each jar.—Miss V. Adams (Miramar).

Mixed Pickles

1 CAULIFLOWER, 1 pint white vinegar, 4 small green tomatoes, 1 dessertspoonful peppercorns, 1lb. shallots, salt, 1 small cucumber, chillis.

Cut up the cauliflower quite small. Peel and slice the tomatoes and cucumber. Place these vegetables in a large dish, add the shallots, and cover with salt. Leave till the next day. Pour boiling water over the vegetables to remove the salt, remove them from the salt water and pack them closely in jars. Boil the vinegar and peppercorns; place a few chillis in each jar and fill up with vinegar. Cover closely at once.—Miss V.G. (Whakatane).

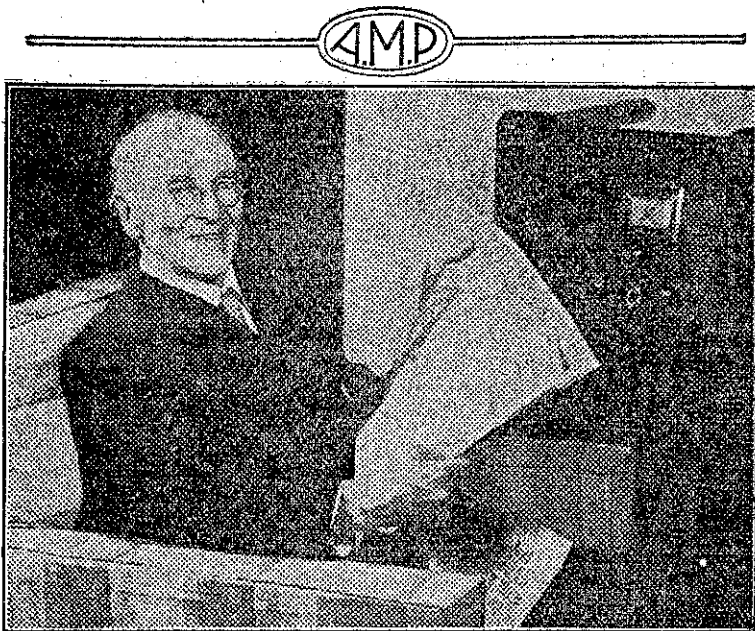
Mint Chutney

TWO handfuls mint leaves; 2 handfuls sultanas; 6 tablespoons vine-

gar; 4 tablespoons sugar; 2 teaspoons salt. Put all but vinegar into a basin. First chopping mint and sultanas, pound until juicy, add vinegar, stir thoroughly, and put into glass jars. It will keep until the fresh mint comes in again, and is delicious.—Mrs. G.H.T. Ohaupo (Waikato).

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