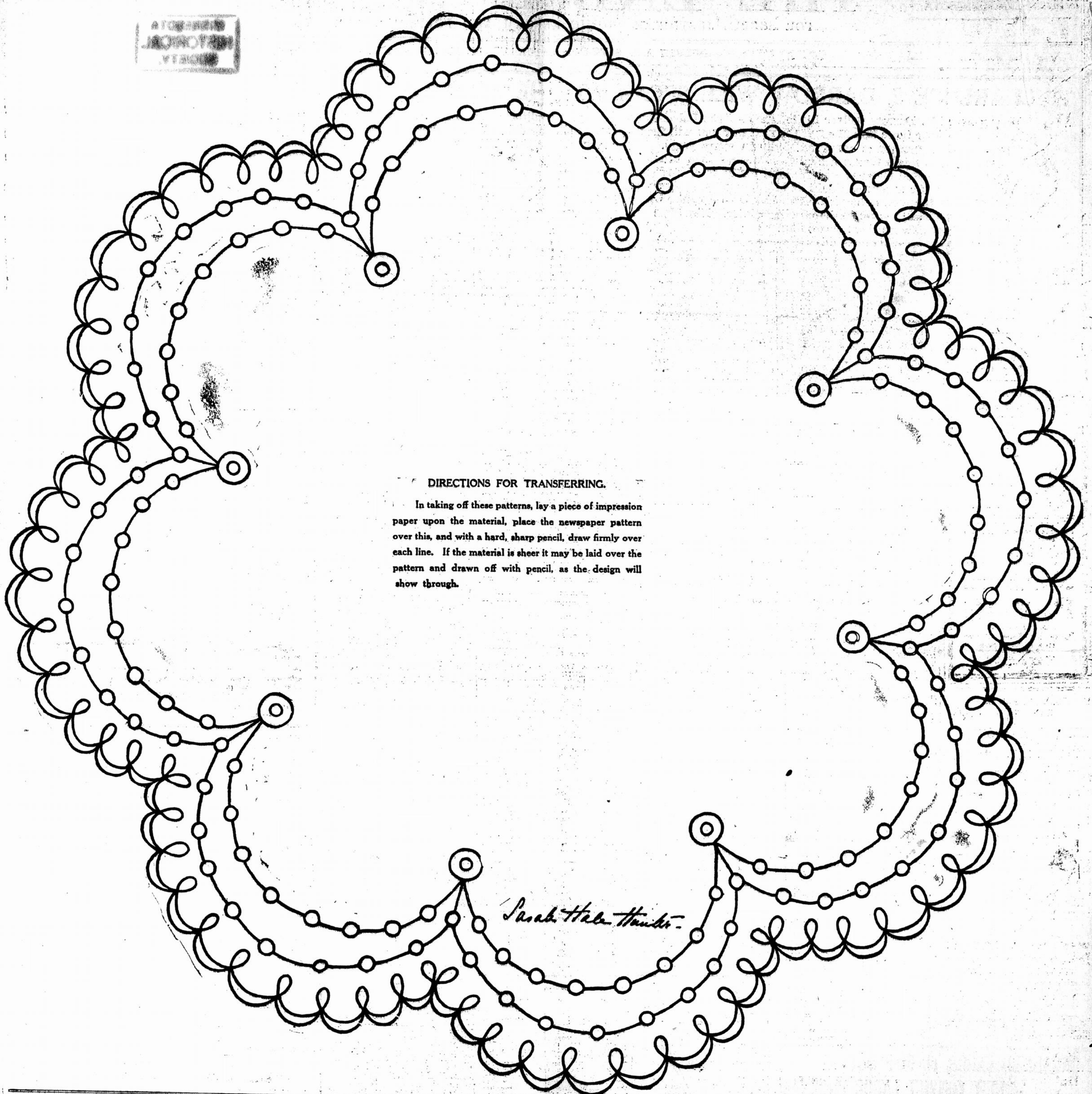


Centerpiece

Drawn by SARAH HALE HUNTER



DIRECTIONS FOR TRANSFERRING.

In taking off these patterns, lay a piece of impression paper upon the material, place the newspaper pattern over this, and with a hard, sharp pencil, draw firmly over each line. If the material is sheer it may be laid over the pattern and drawn off with pencil, as the design will show through.

Sarah Hale Hunter

BEST TOMATO CATSUP

One peck of ripe tomatoes, wash and cut in half and cook in a porcelain kettle until the pulp is softened and the juice extracted. Strain and press through a colander and then through a fine sieve.

Return to the fire and add one ounce of salt, one-half ounce of mace ground, one tablespoon of black pepper, one teaspoon of cayenne pepper, one tablespoon of ground cloves, one-half tablespoon of ground allspice, six tablespoons of ground mustard and one tablespoon of crushed celery seeds tied in a bag.

Bol at least five hours, stirring constantly the last hour and frequently throughout the whole operation. Let stand over night in a cool place. In the morning add a pint of strong vinegar. Take out the bag of celery seed and bottle and keep in a dark place.

A recipe from Baltimore, Maryland that has been pronounced by competent judges to be superior to all others is the following:

One bushel of firm, ripe tomatoes,

Wash and cut out the cores and put in a porcelain kettle with three pints of water. Add ten small onions cut fine, boil until the tomatoes are done, which will be about two hours. Strain as directed above, then return to the fire with a half gallon of strong vinegar.

Mix the dry ground spices and sugar together; one ounce of cloves, one ounce cinnamon, two ounces black pepper, two grated nutmegs, one pint salt, two pounds of light brown sugar.

This mixture will make the catsup dark in color but rich in flavor. If you like it "hot" add cayenne to suit your taste.

Bol two hours longer, stirring to prevent scorching, and when cool fill the bottles and cork and cover corks with paraffin.

An East Indian tomato sauce that is very pungent, and excellent to serve with fish, macaroni and cold meats, is found in an old book called "Domestic Economy of India."

It calls for three dozen fine, very ripe tomatoes, skinned and seeded. Work these through a sieve and boil until the water is evaporated and the whole reduced about one half.

Add three ounces of powdered ginger, five cloves of garlic or six small silver onions crushed; two wine glasses of best vinegar, two ounces of salt, a quarter of an ounce of paprika, one-half ounce of white pepper or strong curry powder.

Let the whole boil 20 minutes, stirring often; cool and bottle.—Henrietta D. Grauel.

CANNING HINTS

Canning Green Tomatoes. Remove stems, wash, and drain the tomatoes. Pare them and remove all inedible parts. Slice or chop them and put in an acid proof vessel, adding one level teaspoonful of salt for each pint of tomato.

Set the vessel on the back of the range or in a mild oven, where it will receive only a moderate amount of heat. Add no water, but allow the tomatoes to cook in their own juices, stirring occasionally to prevent sticking. They must cook until thoroughly done, not less than an hour. Have the jars sterilized and the

rubbers on. Keep them hot until the tomatoes are ready; then fill the hot jars with the hot fruit, seal tight, and when cold wipe and set away for future use.

Spiced Grapes.

Squeeze the pulp out of the grapes and cook it a few minutes until you can press it all through a sieve. Reject the seeds, weigh the pulp and skins, and to each pound of fruit allow three-quarters of a pound of sugar, one-half pint of vinegar, one-half tablespoon of ground cloves, one-half tablespoon ground cinnamon, one-half tablespoon of allspice and one-half teaspoonful of ginger. Put all this into a preserving kettle, stir it frequently and cook it slowly for an hour. Put it into glasses let it stand for two or three days and then cover with paraffin in the usual way.

Quince Honey.

Pare and grate five large quinces. To one pint of boiling water add five pounds of sugar. Stir over the fire until the sugar is dissolved; add the quince and cook 20 minutes. Turn into glasses. When cold it should be of the consistency of honey.

Preserved Citron.

Remove the peeling and cut in dice, measure weight for weight of ginger. When thick and clear put in boiling water before adding the sugar, then add sugar, a lemon and a few tablespoonfuls of preserved sugar. When thick and clear put away in a stone jar. This need not be sealed.

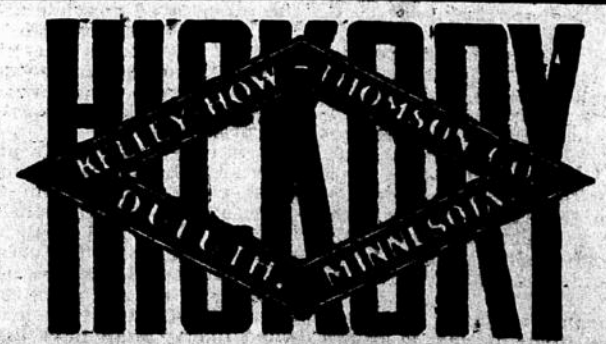
Sliced Cucumber Pickles.

One quart cucumbers, sliced thin, but not pared; one onion, sliced; one small green pepper finely chopped; sprinkle with salt. Let stand three hours. Drain; add one cup brown sugar, one-half teaspoonful cloves, one-fourth teaspoonful turmeric, and one tablespoonful grated horse radish and enough vinegar to cover. Let this heat well, but do not boil.

All women may have been born equal, but they don't look it in the hobble skirts.

Even if the street cars get lower steps, lots of women will continue to be "high steppers."

When deeds are required words become a mockery.



SUBSCRIBE FOR THE LABOR WORLD; \$1.00 A YEAR

C. A. Lupton, Pres. & Mgr. G. D. Stone, Vice-Pres. J. R. McLaughlin, Sec'y.

CLYDE IRON WORKS

FOUNDERS and MACHINISTS.

Est. 1875-49, 6 Williams St. Duluth, Minn.

Manufacturers of Steam Locomotives, Steam Engines, Logging Trucks, Railway Rolling Stock, etc.