VINEGAR

Cider Vinegar

Put cider in a barrel or keg. The bung-hole must be left open and protected from insects by tacking a piece of cheesecloth over it. Keep in a moderately warm place. It will be ready for use in from four to six months. If a very strong vinegar is desired, add three tablespoonfuls of brown sugar to each gallon of cider.

Potato Vinegar

To two gallons of water that potatoes have been boiled in add one pound of brown sugar and one cake of yeast dissolved in a little warm water. Keep in a warm place for three or four weeks. There should be a chance for it to ferment; if it is in a jug the cork must be left out and a piece of cheesecloth tied over the top of the jug. It is said that cucumbers cut fresh from the vine will keep in this vinegar without salt.
Corn Vinegar

Add to one gallon of water one pint of brown sugar and one pint of corn cut from the cob. Put it in a jar and cover with a cloth; set in the sun for three weeks and the vinegar will be ready for use.