MISCELLANEOUS

Brown Coloring and Seasoning for Sauces and Soups

Put vegetables through the meat chopper and measure after chopping one cup of onion, one half cup of carrot, one half cup of green peppers (without seeds), one cup of celery or two tablespoonfuls of celery seed, and one slice of a clove of garlic. To this add three cups of water and three cups of sugar; boil slowly for half an hour, adding more water if it begins to thicken. Strain through a fine sieve; put the syrup to boiling again and boil all the water away, cooking till it is a dark brown. Take from the fire and cool a little. It will be like badly burnt candy. Add two cups of cold water and simmer slowly till the candy is all dissolved. Bottle.

To Preserve Butter

Melt perfectly fresh butter in a double boiler; when melted, bring the water in the
lower pan to a boil and skim off from the butter the albuminous bodies which coagulate and rise. When no more scum rises let the water go off the boil but keep it hot enough for half an hour to keep the butter melted. In this way whatever buttermilk there may be in it will settle. Ladle the butter into a stoneware or glass jar, cool quickly, and when cold, cover with paraffin just warm enough to pour.

*Tomato Butter*

Scald and plunge into cold water eight pounds of ripe tomatoes; peel, and add four pounds of sugar and one pint of vinegar; boil till they begin to thicken, then add one teaspoonful of cloves, one tablespoonful of mace, two tablespoonfuls of cinnamon, one teaspoonful of allspice. Cook till very thick, being careful not to burn. Spoon measurements should be level.

*Tomato Mince-Meat*

One peck of green tomatoes, two quarts of apples, four pounds of brown sugar, three
pounds of raisins, one cup of suet, one cup of boiled cider, two teaspoonfuls of cinnamon, one teaspoonful of cloves, one teaspoonful of salt, one nutmeg grated, one half teaspoonful of black pepper.

Chop the tomatoes, pour boiling water over them, and let them stand one hour; drain; chop the apples without peeling. Mix all together.

*Serving Canned Fruits and Vegetables*

When canned vegetables or fruits are to be used, the flavor will be improved if the jar is opened at least two hours before it is needed and the contents turned into a shallow dish.