

boil in salt and water strong enough to bear an egg, then drain and spread them in the sun, before the fire, or on a stove, to dry; this will occupy two days; then put them into the pickle. The vegetables are, large cucumbers sliced, gherkins, large onions sliced, small onions, cauliflowers, and brocoli in branches, celery, French beans, nasturtiums, capsicums, white turnip radishes, coddling apples, siberian crabs, green peaches, a large carrot in slices, nicked round the edges, and a white cabbage cut up; neither red cabbage nor walnuts. Small green melons are good; cut a slit to take out the seeds, parboil the melons in salt and water, drain and dry, then fill them with mustard seed, and 2 or 3 cloves, tie round, and put them into the pickle.—Some persons boil it up after the vegetables are in. These receipts are all good.

### *Lemons.*

Cut them across, about half way through, and put  $1\frac{1}{2}$  tea-spoonful of salt into each one, let them lie in a deep dish five or six days; to each lemon add  $1\frac{1}{2}$  nutmeg, grated, 1 table-spoonful of black mustard seed, and a little mace; boil till tender, in vinegar to cover them, then put them by. Keep the jar filled with vinegar.—*Or*: cut the lemons in 4 parts, but not through, fill with fine salt, put them in layers in a jar, and sprinkle fine salt over each layer. Examine and turn them, every five or six days, and in six weeks they will be ready. If dry, add lemon juice to them.—*Or*: grate the rind of 8 lemons, rub well with salt, and turn them every day for a week: put them into a jar with 2 oz. race ginger, a large stick of horse-radish sliced, 2 tea-spoonful flour of mustard, 3 of cayenne, 1 oz. turmeric, and vinegar enough to cover them. Put more vinegar if required.

*Cauliflower* and *brocoli* before they are quite ripe, may be picked in neat branches, and pickled, the same way as *gherkins*; also *French beans*, nasturtiums and radish pods, in the same way.