



Preserved Tomatoes

from "The Improved Housewife" (1843)

Mrs. A.L. Weber

Scald and skin, as for table use. Put them in glass jars, filling to the neck. Set in kettle of cold water. Put over the fire, and keep almost boiling three hours and half. The boil few minutes. Take out; seal while hot. Smooth tomatoes will keep (it is said) packed in dry sand. Set away in cool dry place.