

Queen of Hearts Tells Of Favorite Recipe for Chili Sauce

By FAITH GILLESPIE
 "You eat what you can, and what you can't, you can."
 That used to be the rule for the housewife in this country, back in the days when the major portion of the population was rural or semi-rural. Commercially canned foods were quite a luxury, and large gardens were part of the way of life. Everyone canned.

This was still the way of life when I was a child on the Dakota prairie, and one I should be reluctant to shoulder again. Running water and electricity are pleasures I have come to depend on. And I was never much good with a hoe.

Late summer was a back-breaking season. The produce got ripe all of a sudden, and when it did, it wouldn't wait. Everybody picked and cleaned and peeled and pared and pickled and canned, practically without stopping, till the cows came home, you might say.

It was very hard work, and I'm glad we don't have to do it any more. Store-bought canned goods taste better than most of the things we labored so hard to preserve, and nature's necessity no longer makes such demands upon us, thank goodness.

But you know, I still can. Maybe it's because the sight of the beautiful product is such a pleasure—those jars are jewels. Or perhaps I'm linger in thinking that some home-canned things still taste more delicious than any you can buy. Or it could be that you really can't take the country out of the girl.

Whatever the reasons, grape jelly from my own vines is a priceless treasure, and not even Mrs. Smucker can approach the perfection of home-done strawberry jam.

The delight of these is matched only by the goodness of the tomatoes that pop out of the jar into the spaghetti sauce and chill in the winter; that jar holds the scent of summer.

The tomatoes are ready. Do join me in the canning kettle. You don't have to do a lot, and you don't have to buy very much equipment to start with. Just score up three pint jars, buy rings and lids (they're cheap), and talk your nearest gardening neighbor out of six pounds of firm, ripe tomatoes. Make chili sauce . . . I guarantee you can't buy any this good.

Sterilize your clean jars by putting them in the oven at 250 degrees for half an hour or more. Pour boiling water over the lids and rings and let them simmer five minutes or so.

Wash the tomatoes and pop them into a pot of boiling water for two or three minutes, and then dump them into a sink of cold water. The peels nearly peel off by themselves. Cut out the cores and cut the tomatoes into chunks, walnut sized, roughly.

This recipe is one I have evolved over the years. It gives you a rich, deep red chili sauce that is perfect for seafood sauces (add tabasco and horseradish and stir it up for a hot shrimp sauce), and lovely in a Louis dressing for seafood salads. Try it on meat loaf and hamburgers . . . you'll love it!

QUEEN OF HEARTS CHILI SAUCE
 Combine in a small sauce pan 1 1/2 cup white vinegar, two teaspoons whole cloves, one teaspoon coarsely broken stick cinnamon, 1 1/2 teaspoons celery seeds, 1/2 teaspoon nutmeg. Bring to boil, remove from heat, set aside.
 Prepare six pounds of ripe tomatoes (peel, remove core, and cut into chunks). Cook half of them with 1/2 cup sugar (granulated) for 30 minutes, stirring almost constantly at a vigorous boil. Add the other of the tomatoes with one medium onion, chopped, two tablespoons brown sugar, 1/2 cup

granulated sugar, and 1/2 teaspoon cayenne. Cook 30 minutes, at a good boil, stirring occasionally.

Then you strain the vinegar and spice mixture, add it to the tomatoes with one tablespoon (maybe just a

wee bit rounded) of sugar and a little salt. And you let it cook 30 minutes more, or perhaps 35. Till it is the

consistency of chili sauce. Pour into hot, sterile jars and seal at once. You should have three pints, and maybe

a little left to eat this week. If you would like to can plain tomatoes, directions can be found in a good all-

purpose cook book, or in the pamphlets the jar companies

back porch, and they are rapidly getting riper. They won't wait.

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Child's Choice
 A bedroom is the one room in the house that doesn't have to please everyone. When decorating even a child's room, why not let the youngster help with the planning of color scheme, furniture arrangement, etc? He'll love it all the more for having had a hand in the decorating.