



Tomato Ketchup

After stewing three fifths of a bushel four hours, and straining, add one and a half tea cups full of salt, one half of a spoon full of cayenne, two table spoons full of strong ground mustard, one spoon full of cloves, a little black pepper shook in, and six nutmegs, let it cook moderately for about half an hour, and then add one and a half cups of vinegar

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MMN # 101669

Date: circa 1875

Description: 19th Century Tomato Ketchup