

# [Tomatoes]

**Date:** Late 18th or early 19th century; exact date unknown.

## **Publication Format**

Manuscript

## **Type**

Food

## **Ingredients**

tomatoes

mace

cloves

cinnamon

vinegar

## **Places**

Nova Scotia

America

**Source:** Militia Regulations Book

**Institution:** Nova Scotia Archives | **Reference:** MG 100 Vol. 1 No. 5 / Microfilm Reel 786

## **Description**

Instructions for preparing ripe tomatoes pasted in the pages of a book of Militia Regulations.

## **Transcription**

from "Aunt Margaret's Amer[ican]"

Cooking Book -- Tomatoes

Prick the skins of fair

ripe tomatoes, spread them in

layers, on each layer, put pounded

mace, cloves, & cinnamon, & pour

cold vinegar on the whole -- the

vinegar from Tomatoes thus

Tomatoes recipe from Early Modern Maritime Recipes: <https://emmr.lib.unb.ca/recipes/450>