

Tomato Sauce

16 pounds (32 cups) or 7.7 kilos Tomatoes
8 cups Sugar
½ pound (1 cup) Garlic
4 tablespoons Salt
2 tablespoons powdered Cloves
2 tablespoons Cayene Pepper (1 or 2 teaspoons are better)
1½ pints (3½ cups) Vinegar

Boil for 3 hours. Strain.

Then boil again to thicken.