To Preserve Tomatoes
He knew fruit better than any man in the country from long study of varietal differences in form and color as modified by environment.

He was a companionable man, easily approached and would sit for hours and talk familiarly with inquirers about how to plant and prune trees and plants and to spray to protect them from their enemies. He had a fund of information to impart on their subjects from long years of experience with plants.

Colonel Brackett was not aggressive in his manner, but modest and very conservative in his statements. He made friends easily and held them by his kindly disposition and sincerity of purpose. No one knew him but to love him for his manly virtues. The world is better for his having lived in it for his life ministered to the poetic and aesthetic sensibilities of men.

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TO PRESERVE TOMATOES

Messrs. Editors: As I am very fond of tomatoes, and have a way of preserving them to use, when the season for them is over, a way which I have never seen proposed, although others may have heard of it, I have concluded to send it if you think proper.

Dip the ripe tomatoes in scalding water, peel them and divide them into two, or if very thick through, three slices. Lay them on plates and put them into the oven after the bread is drawn. If a good oven [Dutch oven, or out oven], by the time it is cool, or in forty-eight hours, they will be perfectly dried. Put them into paper bags and keep them in a dry place. When wanted for use dip them into cool water and lay them on a dish to swell, and in a mince or stew they are almost equal to the fresh fruit. If you wish to make tomato sauce, add a little water to cook them in. They are very good to eat out of hand in the dry state.

Brooklin, May 9, 1844.

—_Bloomington_ (Muscatine) _Herald_, August 23, 1844. (In the Newspaper Division of the Historical, Memorial and Art Department of Iowa.)