How to make tomato juice

You need:

- a. 5 kilo of ripe tomato
- b. a big pot with hot water
- c. sieves
- d. knives and spoons
- e. a chopping board
- f. a wooden stirring spoon
- g. bowls
- h. glass jars with metal lids
- i. some sugar and salt
- j. a funnel

1.	Wash the glass jars with hot water	
2.	Wash the tomatoes.	
3.	Heat some water in a big pot. Put some tomatoes in a sieve and dip them into the water for a few seconds.	

4.	Put the tomatoes in another bowl and take the skin off.	
5.	Cut the tomatoes into small pieces.	
6.	Boil the chopped tomatoes for another 15 minutes.	
7.	Pass the tomatoes through a thick sieve. No seeds should go into the juice!	
8.	Cook the puree again for 15mn and add some sugar and salt to it.	

9.	Pour the hot tomato juice into the jars.	
10.	Put the lids on the jars and turn them upside down for a few minutes.	
11.	Wrap the jars in newspapers and put them between pillows or wrap them in a sleeping bag.	
12.	If you want to drink some tomato juice just open a jar and enjoy it.	