

Kraut

For one quart of cabbage put
1 Tablespoon Sugar
1 Tablespoon Salt
2 Tablespoon vinegar

Finish filling can with warm water. Run knife down through kraut. Put lead on tight and set back and let work, then finish tight up.

1 heaping gal. of pickles (Sliced)

2 cups lime. Add water to cover and let stand over night. Wash WELL. Cover with water and let stand 3 hours, drain.

2 qt. white vinegar

8 cups white sugar

1 tsp whole cloves

2 tsp celery seed

2 tsp pickle spice

2 T. salt

Mix, heat, pour over pickles, let stand over night. Simmer 35 minutes,

DILL PICKLES

2 qts water

1 qt. vinegar.

1 C. salt

Bring to boil and pour over pickles.

Put one large head of dill to each qt. pickles.

(More if desired.)

Bread & Butter Pickles
Maries Recipe.

1 pt. Vinegar

$1\frac{1}{2}$ cups sugar.

2 level tablespoons ^{salt.}

1 teaspoon celery seed
alum size of pea or
little larger.

2 heaping pts sliced
pickles to big for
pickling.

Hickory Nut Pie.
1 egg
1/2 cup sugar
1 .. Bread Crumbs
1 .. Milk
1 tablespoon Vanilla
1 cup nuts
salt.

Watermelon Pickles

- 1 gallon peeled and cubed watermelon rind
- 2 tablespoons pickling salt
- 3 quarts water
- 2 tablespoons powdered alum
- 1 quart white vinegar
- 9 cups sugar
- 3 tablespoons whole cloves
- 2 sticks cinnamon, broken up

Leave a pink edge on rind and cut in desired shapes. Place in stone crock. Make solution of 2 quarts of the water and the salt. Pour over rind and let stand 24 hours. Drain, replace in crock

and add solution of remaining quart of water and alum. Let stand 24 hours. Drain again and cover with fresh water; let stand 24 hours. Bring to boil and cook about half an hour, or until tender. Drain. Make syrup of vinegar, sugar and spices that have been tied in cheesecloth bag. Bring to boil and add rind. Cook until rind is clear; about 20 minutes. With slotted spoon, place rind in hot sterilized pint jars. Return syrup to heat and boil hard 15 minutes. Remove cheesecloth bag of spices. Fill jars with syrup to within $\frac{1}{4}$ inch of top; adjust lids. Process 8 minutes in boiling water bath. Makes 4-5 pints.

Sweet Pickled Cantaloupe

- 6 cups cubed cantaloupe
- 2 tablespoons pickling salt
- 4 quarts water
- 3 tablespoons powdered alum
- 1 tablespoon ground ginger
- 1½ cups white vinegar
- 3 cups brown sugar, packed
- 2 teaspoons ground cinnamon
- 1 tablespoon celery seed
- 2 tablespoons mustard seed
- 1 tablespoon whole cloves

Peel cantaloupe; remove rind and seeds; cube. Make solution of salt and 2 quarts of the water, using crock or glass bowl. Weight melon down in

liquid with a plate and let stand overnight. Rinse and drain. Cover with solution of 1 quart of the water mixed with alum. Weight again and let stand 24 hours. Drain. Add ginger to remaining quart of water, bring to boil and add melon. Boil 30 minutes. Drain. Make syrup of vinegar and sugar mixed with cinnamon. Tie remaining spices in cheesecloth bag and add to kettle. Add cantaloupe and cook 30 minutes. Remove spice bag. Pack, hot, into hot sterilized jars. Add liquid to within $\frac{1}{4}$ inch of top. Adjust lids and process in boiling water bath 8 minutes for pints or half pints. Makes 2 pints.

Green Tomato Relish

- 4 cups ground onions
- 4 cups ground cabbage (1 medium head)
- 4 cups ground green tomatoes (about 10)
- 12 green peppers
- 6 sweet red peppers
- Hot red peppers to individual taste
- ½ cup salt
- 6 cups sugar
- 1 tablespoon celery seed
- 2 tablespoons mustard seed
- 2 cups water

- 1½ teaspoons turmeric
- 4 cups cider vinegar

Grind vegetables coarsely (watch the red pepper). Sprinkle with salt. Let stand overnight or comparable time. Rinse and drain, combine remaining ingredients with vegetables. Heat to boiling; simmer 30 minutes. Pack into hot sterilized pint jars, leaving ½-inch head space. Seal. Process about 8 minutes in boiling water. Two or 3 crisp red fall apples (ground) make a good addition. Makes about 8 pints.

Louise Thrash's Pepper Jelly

- 1½ cups green bell peppers (or 1 cup green and ½ cup red bell peppers)
- 1½ cups cider vinegar
- 6½ cups sugar
- 25 shakes Tabasco sauce
- 1 bottle liquid pectin
- Green food coloring

Combine peppers, vinegar, sugar and Tabasco. Bring to a full boil over high heat. Remove and set aside for 20

minutes. Return to heat, bring to full rolling boil and boil for 2 minutes. Remove from heat. Add pectin and a few drops of green food color. Stir and skim and pour into hot sterilized jars. Cover with thin layer of paraffin. Makes 8 to 10 ½-pint jars.

This jelly is marvelous as an *hors d'oeuvre* over cream cheese and served with crisp crackers. It is an excellent condiment for lamb, beef, pork or fowl. □

Canned pie filling

Combine in large kettle

4 cups Sugar, 1 teas. Salt

1 cup Cornstarch

3 teas. Cinnamon. Add 10 cups Water

1 teas. Nutmeg

Cook until thickened & add 3 tablespoon
lemon juice

Fill Canning jars $\frac{1}{3}$ full of sauce.

peel & slice apples into jars smashing down
into the sauce until the jar is full. put

on hot lids & process in boiling water bath
for 20 minutes.

Fills 7 quart jars when you make a pie
just roll out the crust pour in filling dot
with butter & cover with top crust.
bake at 400 for 40 to 50 minutes you can
substitute other fruits such as cherries or
peaches



Cu. + Onion

Here's what's cookin': Relish

Recipe from the kitchen of

3½ cups cucumbers, peeled + seeded

1½ cups carrots

1 cup onions

Grind. Add 2T. salt + let stand

3 hrs drain. Bring to boil:

2½ C sugar 1½ t celery seed

1½ C vinegar 1½ t mustard seed

Bring to boil, add other ingredients

(desired) simmer 15 min. Can.

Serves: _____



Here's what's cookin': Veg. Relish

Recipe from the kitchen of

8 large carrots - 12 white onions
12 red peppers - 12 green peppers
2 heads cabbage - $7\frac{1}{2}$ c salt
 $1\frac{1}{2}$ qts vinegar - 6 cups sugar
3 T celery seed - 3 T mustard seed
 $\frac{1}{2}$ t red pepper

Peel carrots + onions, seed peppers.

Chop all vegetables together until fine.

Add salt & let stand 3 hours. Drain well. Add
vinegar, in which sugar has been dissolved. Serves: No
& seasonings. Pack in jars. Cover with lid & seal. cooking

LIME PICKLES

1 heaping gallon sliced pickles
2 cups lime

Add water to cover, let stand overnight (Stir occasionally to stir lime.)

Wash well and cover with water. Let stand 3 hrs and drain well.

Mix: 2 qts white vinegar
8 cups sugar
1 tsp whole cloves
2 tsp celery seed
2 tsp pickling spices
2 tbsp salt

Mix, heat and pour over the pickles. Let stand over night. Simmer 35 min and seal in cans.

Note: Calico Corn Relish will keep for several days, tightly covered, in the refrigerator.

**CALICO
CORN RELISH**

2½ cups

You will need:

1 12-oz. can whole kernel
corn

1 medium onion

½ of a medium green pepper

2 tablespoons chopped pimiento

¼ cup Catalina brand French
dressing

Take out:

Paper towels

Cutting board and small sharp
knife

Glass and metal measuring
cups

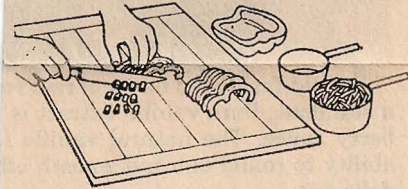
Measuring spoons

Strainer or small colander

Mixing bowls

Wooden spoon

Plastic wrap, foil or bowl
cover



Pour corn into strainer or small colander set over small mixing bowl to drain. Discard liquid in bowl. On cutting board, peel and slice onion, using small sharp knife. Chop slices until you have ½ cup chopped onion. Chop green pepper by cutting into strips, then cutting strips crosswise into small pieces. Measure ⅓ cup chopped green pepper. Combine vegetables in mixing bowl. Pour dressing over vegetables. Mix lightly with wooden spoon. Cover bowl with plastic wrap, foil or bowl cover. Chill.