

PICKLES

"Who peppered the highest was surest to please."

GARABALDI SAUCE.—1 c. sour apples, 1 c. ripe tomatoes, 1 c. onions, 1 c. raisins, 2 cs. brown sugar, 2 tsp. ground ginger, $\frac{1}{2}$ c. vinegar, salt to taste; chop fine and let stand 3 days, stir once a day; on third day boil $\frac{1}{2}$ hr. and bottle.

Mrs A. L. Moreland

TWO-POUND SAUCE.—2 lb. tomatoes, 2 lb. onions, 2 lb. apples; put through mincer and add 2 lb. brown sugar, 1 pt. white wine vinegar, 1 tblsp. salt, 5 c. worth whole pickling spice; boil one hour.

Mrs Geo. Lang

PLUM PICKLE.—5 lb. prunes, not too soft, 1 lb. brown sugar, 1 pt. vinegar, 1 large tblsp. ground spices mixed, 1 tsp. salt; boil all but fruit until it is well blended, then add pitted fruit; boil all together slowly for 2 hrs.

Mrs J. E. Phinney

CELERY PICKLE.—1 qt. chopped cabbage, 1 qt. chopped celery, 1 qt. chopped cucumber, 1 qt. chopped onions; put into weak brine overnight. In the morning put on stove and boil 5 mins.; strain; add 1 qt. vinegar, 3 red peppers, $2\frac{1}{2}$ tsp. mustard, 2 tsp. turmens, 2 cs. white sugar; boil 10 mins. and bottle.

Mrs E. C. Graham

CUCUMBER PICKLE.—12 large cucumbers, pare and take out pulp; cut in pieces, sprinkle with salt and let stand $\frac{1}{2}$ hr.; rinse, take 1 lb. sugar, 1 pt. vinegar, $\frac{1}{2}$ oz. cloves, $\frac{1}{2}$ stick cinnamon; boil till tender, put in jars; boil vinegar for 10 mins., pour over cucumbers and seal while hot.

Mrs J. Rowley

RHUBARB PICKLE.—1 qt. rhubarb, 1 qt. onions chopped fine, 1 qt. vinegar, 3 cs. brown sugar, 1 tblsp. salt, 1 tsp. allspice, 1 tsp. cinnamon, 1 tsp. ginger, red and black pepper to taste; boil all together about 3 hrs.

Mrs J. Mason