

Pickle These Vegetables and Use Them During the Winter

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Pickles Serve as a Very Acceptable Substitute for Salads During the Winter Months When Fresh Green Vegetables are Scarce and High Priced.

In the making of pickles the quality, strength and flavor of the vinegar are all essential. It is the vinegar that gives the flavor to the condiment. Vegetables and spices may be all that are desirable and be ruined in the cooking by using a cheap acid vinegar.

BET PICKLE.—One quart of boiled beets, one quart of raw cabbage, one cupful of corn syrup or honey, one cupful of brown sugar, one-half cupful of grated horseradish, one teaspoonful of salt, one teaspoonful of black pepper, one-fourth teaspoonful of paprika, and vinegar to cover. Chop the beets and the cabbage, add the syrup or honey, sugar and seasonings, then cover with cold vinegar, pour into sterilized jars and seal.

Another Method.—Slice cooked beets. Put into a saucepan enough vinegar for the number of beets prepared, add one cupful of corn syrup or honey, one cupful of brown sugar to one quart of vinegar, with pepper and salt to taste, and when the vinegar is hot, put in the beets, let them remain on the fire until heated through, then seal in jars.

INDIA RELISH PICKLE.—Grind twelve apples, six green tomatoes, six mangoes, one package of seeded raisins, two cupfuls of brown sugar, four cupfuls of vinegar, one tablespoonful of celery seed, and one and one-half tablespoonfuls of salt, and cook for one hour, stirring occasionally. Pour into jars and seal.

CORN PICKLE OR RELISH.—Two dozen ears of corn, three-fourths cupful of salt, three quarts of vinegar, six onions, one red pepper, two green peppers, one bunch of celery one cupful of brown sugar, one and one-half cupfuls of corn or maple syrup, one tablespoonful of celery seed, two tablespoonfuls of salt, one teaspoonful of mustard, one-half teaspoonful of powdered ginger and two heads of cabbage. Cut the corn from the cob. Put the cabbage through a food chopper with the onions, peppers and celery stalks. Put the vegetables in the preserving kettle and pour over one-half of the vinegar. Mix the sugar, syrup and spices together and add the remaining vinegar. Combine mixtures, bring to boiling point, and then simmer gently for fifty minutes. Pour into jars or crocks and seal.

MUSTARD PICKLE.—One large white cauliflower, four cupfuls of small onions, one quart of string beans, one quart of green tomatoes, two quarts of cucumbers, and soak in strong brine for twenty-four hours. Then boil these ingredients separately until tender, drain and pull the cauliflower to pieces, chop tomatoes, beans and cucumbers slightly and mix all together. Into a kettle put six cupfuls of vinegar, and when hot stir in one-half pound of made mustard, one-half ounce of turmeric powder, one-half cupful of corn or barley flour rubbed smooth in two cupfuls of vinegar. Stir until it begins to thicken, then add one-half cupful each of honey or corn syrup and brown sugar, two tablespoonfuls each of celery and mustard seeds, and one-half cupful of oil. When hot pour over the other ingredients and seal in jars or bottles.

APPLE RELISH.—Twelve apples, two onions, three green peppers, one red pepper, one cupful of seeded raisins, one cupful of brown sugar, one-half cupful of grated maple sugar, one lemon, one-half tablespoonful of powdered ginger, one-half tablespoonful of salt and two cupfuls of vinegar. Core, peel and chop the apples, peppers and onions, add the sugars, salt, ginger, raisins and lemon sliced very thin and the seeds removed. Mix thoroughly, and cook for two hours, then bottle and seal.

MUSHROOM CATSUP.—Pick over, wash and drain one peck of mushrooms, slice and put over the fire in a saucepan with one cupful of water. Cook until the mushrooms are soft, stirring often, and then press through a sieve. To the pulp add two cupfuls of vinegar, two tablespoonfuls of salt, one teaspoonful of paprika, two tablespoonfuls of mustard, one teaspoonful each of powdered cinnamon, ginger, mace and cloves. Cook for thirty minutes longer. Then bottle and seal.

Or, wash and break firm, fresh mushrooms into pieces. Put a layer in the bottom of an earthenware vessel, sprinkle with fine salt, then add more mushrooms and salt until the materials are used. Cover and put away for three or four days, stirring with a wooden spoon four times each day. Then mash to a pulp and strain, squeezing out all the juice. Cook for fifteen minutes, and then measure. To each two cupfuls of the liquor allow two teaspoonfuls each of allspice, cloves, ginger and whole white peppers, then add one sliced onion, one blade of mace, three bay leaves and one-fourth teaspoonful of paprika. Cook until thick, stirring occasionally, strain, cool and bottle. Seal securely.

LEMON PICKLE.—Twelve large lemons, one-half cupful of salt, eight cloves of garlic or two chopped onions, one tablespoonful each of powdered mace, nutmeg and allspice, one teaspoonful of red pepper, five tablespoonfuls of mustard and one-half gallon of vinegar. Peel the lemons very thinly, place them in layers with salt in a jar, and leave for one week until they are quite soft. Put them into a jar with the garlic or onions, the spices tied in a muslin or cheesecloth bag, and pour the boiling vinegar over. When cold cover securely. Keep from two to three weeks before using them. They should have a brownish, almost semi-transparent look, and the vinegar should be quite thick.

PICKLED ONIONS.—Choose very small onions for pickling. Peel them under water, and use a silver knife to prevent their discoloring. Put one quart of onions, one quart of white boiling vinegar, one ounce of white peppers, three cloves, one bay leaf, one blade of mace, one-half ounce of allspice and one tablespoonful of salt into a saucepan and bring them to boiling point, then simmer until the onions turn clear. Pour into jars and seal.

Or, peel two quarts of small white onions, add one-half cupful of salt, and allow to stand over night. Place in a colander, pour over cold water and then drain well. Tie four tablespoonfuls of mixed spices in a bag. Boil one quart of vinegar with one cupful of brown sugar for eight minutes, throw in the onions, add spice bag and allow to boil up, and pour at once into jars and seal.

CUCUMBER PICKLES.—Twenty-four cucumbers, four cupfuls of small white onions, four cupfuls of vinegar, one cupful of honey or corn syrup, one teaspoonful each of celery seeds, ginger, mustard seeds, allspice, mace, cinnamon, salt and turmeric powder. Slice vegetables, sprinkle with salt and allow to stand for one hour and then drain well. Put vinegar and spices into preserving kettle, add vegetables, and allow to come slowly to boiling point. Pack into jars and seal.

Or, select medium-sized cucumbers, wipe and pack in a stone jar. To one gallon of vinegar use one cupful of salt one-half cupful of made mustard and one cupful of brown sugar, heat thoroughly, but do not allow to boil. Pour over cucumbers while hot. Keep cucumbers under the vinegar by means of a weighted plate.

PICKLED BEANS.—Remove strings and cut one peck of beans into one-inch pieces and cook in boiling salted water, until tender. Drain the beans and save the water in which they were cooked. Add to bean liquor, one cupful of vinegar, one blade of mace, one bay leaf, and one-half cupful of grated maple sugar, allow to boil for ten minutes, then add beans and cook for five minutes longer. Pour boiling hot into jars and seal at once.

PICKLED PEARS.—Wash eight pounds of pears, but do not pare. Stick four tablespoonfuls of whole cloves into the pears. Make a syrup with two cupfuls of brown sugar, one cupful of grated maple sugar, one-half cupful of golden or corn syrup and two cupfuls of vinegar, add spices, and a few pears at a time and cook the pears until tender. Fill jars and seal.

Gooseberries may be done in the same manner.

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