
PICKLING AND PRESERVING.

PICKLING.

Choose only the best cider or malt vinegar and fresh pure spices. If a brass kettle is used, scour it well with salt and vinegar before using ; and do not allow the pickles to stand long in it. Put the pickles away in a stone jar, tying a clean white cloth over the mouth of the jar before adjusting the cover. Always lay a plate upon the pickles to hold them well under the vinegar. If at any time scum or froth forms on the top, draw off the vinegar and wash the pickles thoroughly in plenty of clear water, then boil the vinegar, skimming off all the froth that appears and continuing the boiling as long as the froth rises ; turn the vinegar while still hot over the pickles and set them away. The reason pickles soften is that the vinegar is either too strong or too weak ; if the latter is the case a white scum will rise to the top of jar.

CUCUMBER PICKLES.

Put cucumbers in salt and water over night ; drain next morning ; cut in small pieces some horseradish and green peppers, scald sufficient vinegar to cover pickles, to which has been added some mixed spices, pour over the pickles hot and let stand two days, then pour off vinegar and scald again, let stand two more days and scald vinegar again ; repeat the scalding process three times in all. Spread green grape leaves over top of pickles to keep them green. (Very good.)

(Write your own Recipes here.)