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# The Country Cook

Tried and tested recipes will be welcome for this column. Recipes will be published, on request, for any dish. Address all correspondence "The Country Cook, Grain Growers' Guide, Winnipeg."

September and October are the months for pickling. With a few vegetables, a little spice and vinegar it is amazing what a variety one can have, and at a comparatively small cost.

## Watermelon Rind Pickles

Watermelon rind makes a very tasty sweet pickle, and is especially good with cold meat.

Pare and cut in strips the rind of a melon. Put the rind to cook in boiling water, using half a level teaspoon of salt to each quart of water, and cook until it becomes transparent. Drain off the water, put the rind into a sweet pickle and boil half an hour. A good sweet pickle for above is made as follows:

## Sweet Pickle

Make a syrup of two pounds sugar to one quart cider vinegar, one teaspoonful cloves, two teaspoons cinnamon, one grated nutmeg. Put spices in muslin bags.

This sweet pickle serves equally well for crab apples, peaches, plums or other fruit. Drop the fruit in the syrup and boil until tender.

## Apple and Tomato Pickles

Four and a half pounds tomatoes, 4 1/2 pounds apples, 1 1/2 quarts vinegar, 4 pounds brown sugar, 1 ounce (3 table-spoons) cinnamon, 1 tablespoonful allspice, 1 tablespoonful cloves. Put spices in cheesecloth bags. Quarter apples, stick a few whole cloves in each piece. Let vinegar boil with spice and sugar, put in fruit and boil until tender. The tomatoes will take longer to cook than the apples, so must be put in first.

## Sweet Tomato Pickle

There is probably no more popular pickle than one made from tomato and onions, and made moderately sweet. Slice green tomatoes and onions, using about 8 pounds of onions to a bushel of tomatoes. Put in layers in a stone jar, sprinkle with salt as you put them in. Let stand over night and in the morning drain, and if too salt soak for a few minutes in cold water. Drain and put in kettle. Add enough cider vinegar to barely cover tomatoes. Have ready several spice bags, containing cinnamon, all spice and cloves, in the following proportions: 3 tablespoonfuls cinnamon, 2 tablespoonfuls cloves, 1 tablespoonful allspice. Add brown sugar, about 3 pounds to each peck of pickles—more if desired—and 1 ounce white mustard seed. Put these together and cook slowly for two or three hours, or until tomatoes are tender. Bottle and seal.

## Mixed Pickles

These mustard pickles are excellent with corned beef, pork or ham. One quart of cucumbers cut small, 1 quart of green tomatoes, 1 quart small onions, 6 green peppers, 3 heads of celery, 2 heads of cauliflower. Cover with one cup salt, let stand twenty-four hours and drain. Add fresh water and scald on stove until tender. Drain, add the following dressing, boil for ten minutes and bottle:

## Dressing for Pickles

Five tablespoonfuls dry mustard, 1 cup brown sugar, 1/2 cup flour mixed with a little cold vinegar, 1/2 teaspoon cayenne pepper, 1 tablespoon turmeric. Stir to a smooth paste, pour into one quart boiling vinegar. Stir until smooth, pour over pickles and boil slowly for ten minutes, being careful not to burn. If vinegar is very strong add a little water.

## Medley Pickles

One can use a little of almost everything in the garden in this and the result is very good. One and a half medium sized cucumbers, one-third the amount of green tomatoes, one-third as much—by bulk—of string beans as cucumbers, one-third as much—by bulk—of small white onions as cucumbers, one-third as much celery as beans, 3 slices of red peppers, 3 slices of green peppers, 1 cup vinegar, 1/2 cup sugar, 1 teaspoon salt, 1 teaspoon white mustard seed. Prepare a weak vinegar, cook vegetables in this and drain. Arrange in jars. Boil the sugar, vinegar, salt and mustard seed together and pour over pickles and cover.

## Chili Sauce

Chili sauce is a welcome addition to the winter supply. It is good with hot or cold meat. A little added to a stew gives it a pleasing flavor.

One peck ripe tomatoes, 3 pounds brown sugar, one quart of small onions, 1 bunch of celery, 3 pints of vinegar, 1 teaspoonful cinnamon, 1 teaspoonful black pepper, 2 teaspoonfuls mustard, two-thirds cup of salt. Mix the spices with the sugar, add the vinegar and salt, chop the tomatoes, onions and celery, mix with the other ingredients. Put on fire and boil one hour, put in bottles, cork and set away.

## Tomato Catsup

The catsup we buy in the market is usually colored. Home-made spiced catsup is darker in color.

Wash a bushel of tomatoes, cut into bits without peeling, cook gently—stirring often—for forty-five minutes, press thru a sieve. Return this pulp to the fire and boil slowly, stirring frequently, until it is reduced to 1 1/2 gallons. Add one-half pound granulated sugar, one-half pound salt, one ounce ground allspice, two ounces mustard, one ounce ginger, one level teaspoonful cayenne pepper, and, if liked, six cloves of garlic. Stir until well mixed. Boil and stir the catsup for thirty minutes.

## Chili Sauce No. 2

Twelve medium sized ripe tomatoes, 1 pepper finely chopped, 1 onion finely chopped, 2 cups vinegar, 3 tablespoonfuls sugar, 1 tablespoonful salt, 2 teaspoons cloves, 2 teaspoons cinnamon, 2 teaspoons allspice, 2 teaspoons grated nutmeg. Peel tomatoes and slice. Put in preserving kettle with remaining ingredients. Heat slowly and let simmer for 1 1/2 hours.

## Ripe Cucumber Pickle

These are much like the pickles made from melon rind. Cut cucumbers in halves lengthwise. Cover with alum water, allowing two level teaspoonfuls powdered alum to one quart water. Heat gradually to boiling point, then let stand on back of range for two hours. Remove from alum water and chill in ice water. Make a syrup by boiling five minutes two pounds sugar, one pint vinegar and two tablespoonfuls whole cloves and stick cinnamon tied in a piece of muslin. Ground spices will do if the whole ones are not available. Add cucumbers and cook ten minutes.

## Green Cucumber Pickles

Wash cucumbers—small ones are best—make a brine strong enough to float an egg. Put cucumber in brine, leave two or three days. Boil some vinegar to which has been added a little sugar, some whole pickle spices and a teaspoonful of powdered alum. Drain brine from cucumbers, put in jars and pour hot vinegar over. For three successive days drain vinegar off, boil and pour over cucumbers again. On the third day use fresh vinegar and spices. Bottle. Omit the alum in the final vinegar.

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