
The PURITY COOK BOOK ---

740 INDIAN PICKLES

1 gallon vinegar
1 cup salt
2 cups white or brown sugar
1 tablespoon curry powder
 $\frac{1}{3}$ cup mustard
1 teaspoon cloves
1 teaspoon red pepper
2 tablespoons tumeric

Method:—Mix curry powder, mustard and tumeric with a little vinegar; combine ingredients and add vegetables, stirring once every day for a week. This quantity is sufficient for 100 cucumbers, 1 cauliflower and 1 quart onions. Vegetables may be added daily, fresh from garden.

741 SWEET GHERKINS

Sprinkle $\frac{3}{4}$ cup salt over 6 quarts gherkins. Cover with boiling water and let stand overnight. Drain and dry thoroughly. Place in crock and cover with following mixture:

$\frac{1}{2}$ gallon vinegar
5 tablespoons mustard mixed with a little vinegar
4 tablespoons salt
 $\frac{1}{2}$ cup mixed pickling spice
4 tablespoons white sugar

Method:—Mix well and stir into cucumbers thoroughly. Set in cool place. Add 6 cups sugar, $\frac{1}{2}$ cup each day, stirring each time sugar is added. Let stand 2 or 3 days longer; then seal in sterilized jars.

742 FRUIT RELISH

20 ripe tomatoes
8 pears
8 peaches
4 cups white sugar
2 teaspoons salt
2 red peppers
2 teaspoons whole spice tied in cheese-cloth bag
4 cups vinegar

Method:—Wash vegetables and fruit. Blanch tomatoes and peaches and remove skin; peel pears and remove tongue and seeds from peppers. Chop (not too finely) and add sugar, vinegar, spices and salt. Boil slowly for 2 hours. Seal, while hot, in sterilized jars.

743 BORDEAUX SAUCE

1 gallon green tomatoes
4 green peppers
1 cabbage
10 onions
1 cup salt
1 tablespoon celery seed
 $\frac{1}{4}$ lb. mustard seed
1 tablespoon curry powder
4 cups vinegar
1 tablespoon tumeric

Method:—Chop tomatoes, peppers, cabbage and onions finely; add salt. Mix together and let stand overnight. Drain, place in kettle, add vinegar, mustard and celery seed, and curry powder and tumeric mixed with a little vinegar. Boil 1 hour. Seal, while hot, in sterilized jars.

PURITY FLOUR

*** BEST FOR ALL YOUR BAKING ***
