

---

# 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 ◆

---