

Pickling Time

During the last few years home-made pickles seem to have gone out of fashion. But now that we are reviving all the old methods of food preservation and adding many new ones, no doubt the home-made pickle will come to its own again. There are a great many reasons why it should. The better grades of commercial pickles are very expensive now; the old country ones have almost doubled in price; of course there has not been such a marked increase in those put up in the United States and Canada. Many of the cheaper grades of pickles have a great deal of preservative in them, far too much to be wholesome food. In the United States there is a pure food law that takes care of that matter and allows only a small and comparatively harmless amount of preservative to be used. In Canada we have not arrived at that stage in national welfare yet. Pickles are not hard to make and there are so many varieties one can have a different one for every occasion, although I think most of us stick to a few favorites. In a great many parts of the country the cucumber and tomato crop is below par this year so we will have to depend more on beets and cabbage for our sour pickles, and small fruits for our sweet pickles.

In preparing pickles avoid the use of metal vessels, because pickles kept in them for any length of time will become poisonous. When the vinegar is to be boiled, do it in a porcelain lined kettle and boil it once sharply, it will lose flavor if boiled for any length of time. Keep pickles in glass jars, stoneware jars or unglazed earthenware. The glaze in earthenware vessels usually contains lead which the vinegar dissolves. A few pieces of horseradish placed among pickles will prevent the forming of a scum over the top of the vinegar.

Pickled Beets

To make good pickles the beets should be young and tender. To my mind the worst part of making beet pickles is washing the beets. In pulling the beets, leave at least one inch of the leaf stock and also the root on to prevent bleeding. Wash carefully and boil until tender. If the beets are small put in the bottles whole, if very large cut in half. To each pint vinegar add one cup sugar and a little whole spice, let boil for five minutes and strain over the beets. Seal and store.

Sweet Tomato Pickles

These are always a prime favorite and good with cold or hot meat, yes, and with fish.

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| 1/2 bushel green tomatoes. | 6 pounds brown sugar. |
| 2 cups salt. | 1/2 cup vinegar. |
| | 5 pounds onions. |

Slice the tomatoes and onions (here is where a fruit slicer comes in). Put in layers in a stone jar, sprinkle every third or fourth layer with salt. Let stand over night; in the morning drain and rinse with cold water. Put on to cook in a granite ware kettle. Barely cover with cider vinegar, then add the brown sugar and four tablespoons mustard seed. Take six level tablespoons cinnamon, three of cloves, one of allspice and one nutmeg, tie these in cheesecloth or muslin bags and put well down in the pickles. Boil slowly for about two hours or until the tomatoes are tender. If you have not enough sealers for these, put in jars or bottles and pour melted paraffin in the top. Cover with paper and store.

Sweet Cucumber Pickles

These are really delicious. Try them.

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| 1 quart ripe cucumbers. | 1 head cauliflower. |
| 1/2 cup salt. | 2 tablespoons mixed pickle spice. |
| 1 quart vinegar. | |
| 1 pint onions. | |

Cut the cucumbers, onions and cauliflower in small pieces and sprinkle with the salt. Let stand over night. Drain and add boiling water to cover. Let cool, drain and add the vinegar, sugar and pickle spice boiled together. Bottle and stop.

Rhubarb Relish

A pickle mixture could hardly call for less than this one does. It is very good too.

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| 1 quart rhubarb cut up. | 1 quart onions cut up. |
| 1 pint vinegar. | 1/2 lb. brown sugar. |
| 1/2 teaspoon cinnamon. | 1/2 teaspoon cloves. |
| 1/2 teaspoon allspice. | 1 teaspoon salt. |
| | A little pepper. |

Boil all together until fairly thick and bottle.

Pickled Corn

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| 2 doz. ears sweet corn. | 2 heads cabbage. |
| 4 green peppers. | 8 cloves. |
| 1/2 cup salt. | 2 cups sugar. |
| 1 lb. mustard seed. | 3 pints vinegar. |

Remove seeds from peppers. Remove corn from cob and chop with the peppers, onions and cabbage, add salt, sugar, mustard. Mix well, add vinegar. Cook, stirring often.

Mustard Pickles

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| 1 large cauliflower. | 1 quart green tomatoes. |
| 1 quart small cucumbers. | 1 quart silver skin onions. |
| 4 green peppers. | Salt. |
| | 2 heads celery. |

Cut the vegetables with the exception of the peppers into small pieces. Cover with a brine made of one pint of salt to five quarts water. Let stand over night and scald in the brine next day. Remove seeds from peppers, chop peppers and add. Drain well and cover with the following dressing:

Dressing

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| 6 tablespoons mustard. | 1 cup brown sugar. |
| 1 tablespoon turmeric. | 2 quarts vinegar. |
| 1 cup flour. | |

Mix the flour, sugar, turmeric and mustard with a little cold vinegar, add to the boiling vinegar and stir until smooth. Pour over the vegetables and cook gently until heated through.

Apple and Tomato Pickles

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| 4 1/2 lbs. tomatoes. | 4 1/2 lbs. apples. |
| 1 1/2 quarts cider vinegar. | 4 lbs. brown sugar. |
| 3 tablespoons citric acid. | 1 tablespoon allspice. |
| | 1 tablespoon cloves. |

Quarter apples and stick a few whole cloves in each. Put spices in cheese-cloth bag. Slice tomatoes. Put vinegar on to boil with sugar and spices. Put in fruit and boil until tender; the tomatoes will take somewhat longer to cook than the apples so should be put in first.

Pickled Carrots

Scrape, wash in cold water six good sized carrots, cut into slices crosswise and put into a kettle of boiling-water, cook until tender, keeping water just below the boiling point. Drain, put into jars, add a slice of onion, two bay leaves and one teaspoon celery seed. Fill the jars with vinegar and set aside for 24 hours. These make a nice garnish for potato salad or with cold meat.

Chili Sauce

One cannot leave the question of pickles without a recipe for Chili sauce. It is useful in so many ways, for flavoring stews, hash, soup, etc.

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| 1 peck ripe tomatoes. | 2-3 cup salt. |
| 1 quart small onions. | 3 lbs. brown sugar. |
| 3 pints vinegar. | 1 bunch celery. |
| 1/2 teaspoon black pepper. | 1 teaspoon cinnamon. |
| | 2 teaspoons mustard. |

Mix the spices with the sugar, add the vinegar and salt. Chop the tomatoes, onions and celery, mix with the other ingredients, put over the fire and boil one hour.

Peaches, Pears, Apples, Plums

Sweet pickles are really the necessary touch to complete some kinds of cold meats and fowl. The following recipe will answer for crabapples, plums, pears, peaches, melon rind and grapes.

One is pretty sure to get hold of some of these fruits during the summer, and while one does not want a great many of these pickles, a few make a welcome change.

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| 7 lbs. fruit. | 1-3 cup ground cin- |
| 5 lbs. sugar. | namon. |
| 1 pint vinegar. | 1-3 cup whole cloves. |
| | 1 cup water. |

Remove the skins and blossom ends of peaches. Scald peaches to remove the skins or pare them. On the water melon rind cut away all pink pulp and the thin green rind on the outside. Keep peaches and pears whole, or if very large cut in two, leave the melon rind in strips. Make a syrup of the sugar, vinegar and water, skim and add the spices. Cook pears until tender in the syrup, then place in fruit jars and let the syrup cook until somewhat reduced and pour over them. Water melon rind needs to be cooked in water until tender and then finished as the peaches and pears. Add a little salt to the water in which the melon rind is cooked. If stick cinnamon is used two-thirds of a cup will be required. If ground cinnamon is used put in bag.

Pickled Beans

Cook fresh, green beans in salt water until tender, drain through a colander and put into jars. Put on the stove enough vinegar to fill the jars. Add one cupful of sugar to one quart of vinegar, and cloves and spices to taste. Boil this together, fill the jars and seal.



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