

MUSTARD PICKLES (WINTER SALAD):

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| 6 or 8 green tomatoes | 2 heads celery |
| 1 head cabbage | 2 red peppers (cut fine). |
| 6 large onions | |

Put in a preserving kettle and nearly cover with white wine vinegar. Boil 15 minutes and add 2 pounds of sugar, 2 tablespoons salt, 1 cup flour, 1 teaspoon turmeric, 2 tablespoons mustard mixed with a small quantity of water. Boil for ten minutes and bottle.

PICKLED ONIONS.

Peel, wash and put in brine using 2 cups of salt to 2 quarts of water. Let stand 2 days, pour off brine. Cover with fresh brine and let stand 2 days longer. Remove from brine, wash and pack in jars, cover with hot vinegar, to which cloves, cinnamon and allspice have been added.

HOME DRYING.

The object in evaporation or dehydration is to remove all moisture from the material, so that organisms are not able to grow and multiply. Drying should not be regarded as taking the place of canning, but rather as an important adjunct. It should be done when canning is not practicable, as in the case of small quantities of fruit or vegetables.

THE ADVANTAGES OF DRYING.

1. The finished product has a weight only one-fourth that of the fresh material.
2. The dried material may be stored almost indefinitely without danger of deterioration.
3. Dried products may be shipped very easily.
4. They have the special advantage of requiring very little storage room.

PREPARATION OF MATERIAL.

In preparing material for drying, vegetables should first be blanched as for canning, and cut in slices one-quarter of an inch thick. When cut too thin they are difficult to handle; when too thick they do not dry quickly.

It is just as important to use young and tender vegetables for drying as it is for canning. First-class material must be used in order to get first-class results.

THREE METHODS OF DRYING.

1. Sun drying.
2. Drying by artificial heat.
3. Drying by air-blast. (Using an electric fan.)

SUN DRYING.—Sun drying is the least expensive method, and, when climatic conditions permit, is the most successful. Sun drying requires bright, hot days and a breeze. Once or twice a day the product should be turned and the dry pieces removed.

The product may be spread on sheets of plain paper, pieces of muslin, or a wire screen may be used. Cheesecloth should be tacked to a frame and used as a covering, so that dust and insects may be excluded without interfering with the circulation. The cheesecloth should not rest directly on the food. Care must be taken to remove the trays indoors before sunset and during rain storms.