

## COMPANY BEST PICKLES

Mary Chamberlain

10 medium cucumbers  
 8 cups white sugar  
 2 tbsp. mixed pickling spices  
 5 tsp. salt  
 4 cups cider vinegar

Cover whole cucumbers with boiling water. Let stand until next morning. Drain. Repeat this procedure on next 3 mornings. On the 5th day, drain and slice into  $\frac{1}{2}$  inch pieces. Combine sugar, spices, salt and vinegar. Bring to boil and pour over cucumbers. Let stand 2 days. On 3rd day, bring to a boil and pour over cucumbers in hot sterilized jars. Makes 7 pints.

## DILL PICKLES

Margaret Wark

Enough for 1 quart.

Wash and dry cucumbers and pack in jars. Add 2 pieces of dill to a quart. Add pieces of garlic clove to taste.

Bring to a boil and pour over pickles:

2 cups water  
 1 cup vinegar  
 2 tbsp. sugar  
 2 tbsp. salt

Seal and turn over.

## MIXED PICKLES

Vera Picket

7 cups cucumbers unpared and cut  $\frac{1}{2}$  X 2 inch strips  
 2 cups carrots cut in  $\frac{1}{2}$  X 2 inch strips  
 2 cups green peppers cut in  $\frac{1}{2}$  X 2 inch strips  
 2 cups red peppers cut in  $\frac{1}{2}$  X 2 inch strips  
 2 cups sugar  
 $1\frac{1}{2}$  cups vinegar

Cont'd

## MIXED PICKLES

Cont'd

1 tbsp. celery seed  
 1 tbsp. mustard seed  
 1 tsp. salt  
 $\frac{1}{2}$  tsp. tumeric

Cover cucumbers with brine made of  $\frac{1}{2}$  cup of salt and 1 qt. of water. Let stand overnight in earthenware or glass bowl. Cook carrots 5 minutes in small amount of salted water; drain. Combine remaining ingredients, stirring to dissolve sugar. Add vegetables and heat just to boiling. Pack in hot sterilized jars, seal. Good as well as colourful. Yield 4 pts.

## HOT DOG RELISH

Mary Chamberlain

8 large cucumbers (remove seeds)  
 $1\frac{1}{2}$  doz. green tomatoes  
 6 large onions  
 1 head of celery  
 2 red hot peppers  
 3 green sweet peppers

Put all through the chopper. Cover with salt and let stand overnight. Drain.

Add:

7 cups white sugar  
 $\frac{1}{2}$  cup flour  
 1 qt. vinegar

Let boil 20 minutes. Then add; 1 tsp. celery seed, 1 tsp. tumeric. Boil 10 minutes and bottle.

## CHOW CHOW

Edna Featherston

7 lb. green tomatoes 5 lb. onions  
 $\frac{1}{4}$  cup pickling salt 3 cups cider vinegar  
 $2\frac{1}{2}$  cups white sugar  $\frac{1}{4}$  cup pickling spice

Cont'd