**Peach Pickles**

1/2 pt. peaches  
1 pt. vinegar  
2 c. b. sugar  
2 c. w. sugar  
1 oz. stick cinnamon  
whole cloves.

Heat and pour over packed peaches. Put in oven until bubbles start forming.

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**Company Pickles**

12 cucumbers  
6 small onions  
Slice and soak in salt water 1 hour.  
1 pt. vinegar  
1 c. sugar (+)  
1 t. salt  
1 t. white pepper  
1 t. celery seed  
1/2 t. turmeric

Boil vinegar. Pour on pickles and cook until clear.
Watermelon Pickles (Burnie)  
7 lbs. fruit. Soak in clear cold water over night. 
Bring to boil in clear water. Drain 2 or 3 hrs. 
Syrup: 3 1/2 lbs. or 7 cups sugar, 1 pt. vinegar, 
1/2 t. oil of cloves, 1/2 t. oil of cinnamon. 
Pour over fruit in open stone jar. Let stand 
drain 2nd day, heat and pour on again. 
Third day heat all to boiling point, seal.

Tomato Jelly.  
2 c cooked tomatoes  1/4 whole cloves  
1 small onion  1 T vinegar  
1/2 c celery and leaves  1/2 t. salt  
1 pkg. Lemon gelatine  
Simmer tomatoes, onion, celery, 
and cloves 5 minutes. Strain. Add 
vinegar and salt, and enough water 
to make 1 pt. Pour over gelatine. Chill 
in a mold. Serve on shredded cabbage 
with salad dressing & whipped cream.
Rhubarb Pie

2 c. diced rhubarb

\( \frac{3}{4} \) c. sugar
2 T flour
1/4 t. nutmeg
1 c. sour cream

Mix and pour over rhubarb.

Rhubarb Cream Pie

Have baked 9" pie shell.

3 c. diced rhubarb - cook to tender
1 1/2 c. sugar
6 T cream
2 egg yolks
1/2 T corn starch

Mix and cook till thick. Add 1 T lemon flavoring
pinch of salt
2 egg whites for top
Barbecued Frankfurters

Combine: 1-1/2 oz. condensed tomato soup
1/2 c. pickle relish
1/4 c. finely chopped onion
1/2 tsp. salt
1 tablespoon Worcestershire sauce
Cook until thoroughly heated.

Arrange: 12 frankfurters in shallow baking dish and pour sauce over them
Bake in moderate oven (375°) 30 minutes
Baste occasionally during baking time.

Heinz Pickles

3 gal. cucumbers) Add enough boiling 2 lb. salt. 3 water to cover cucumbers
Let stand 1 week. Drain. Pour boiling water over.
Let stand 24 hrs. Split every cucumber, regardless of size. Drain until dry. 3 T alum.
Pour boiling water over, let stand 24 hrs.
Make syrup of 1/2 qt. vinegar, 8 to 12 cups sugar. Add spice to taste. May be stored in open jar.
10-Day Pickles

Soak cucumbers, cut in pieces, 3 days in brine strong enough to hold salt. Soak 3 days in clear water. Cut and weigh. Simmer with alum size of walnut, 1 hour. Drain. For 16 lbs. boil 2 1/2 lbs. sugar, 3 pts. vinegar, 1 pt. water, 1 oz. stick cinnamon, 1 oz. mixed spices. Heat and pour over each morning. Seal, the fourth morning.