

Peach Pickles

1/2 pk. peaches
1 pt. vinegar
2 c b. sugar
2 c w. sugar
1 oz. stick cinnamon
whole ^{or} cloves.

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

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 ginger

1 t white pepper

1/2 t turmeric

1 t celery seed

Boil vinegar. Pour on pickles
and cook until clear.

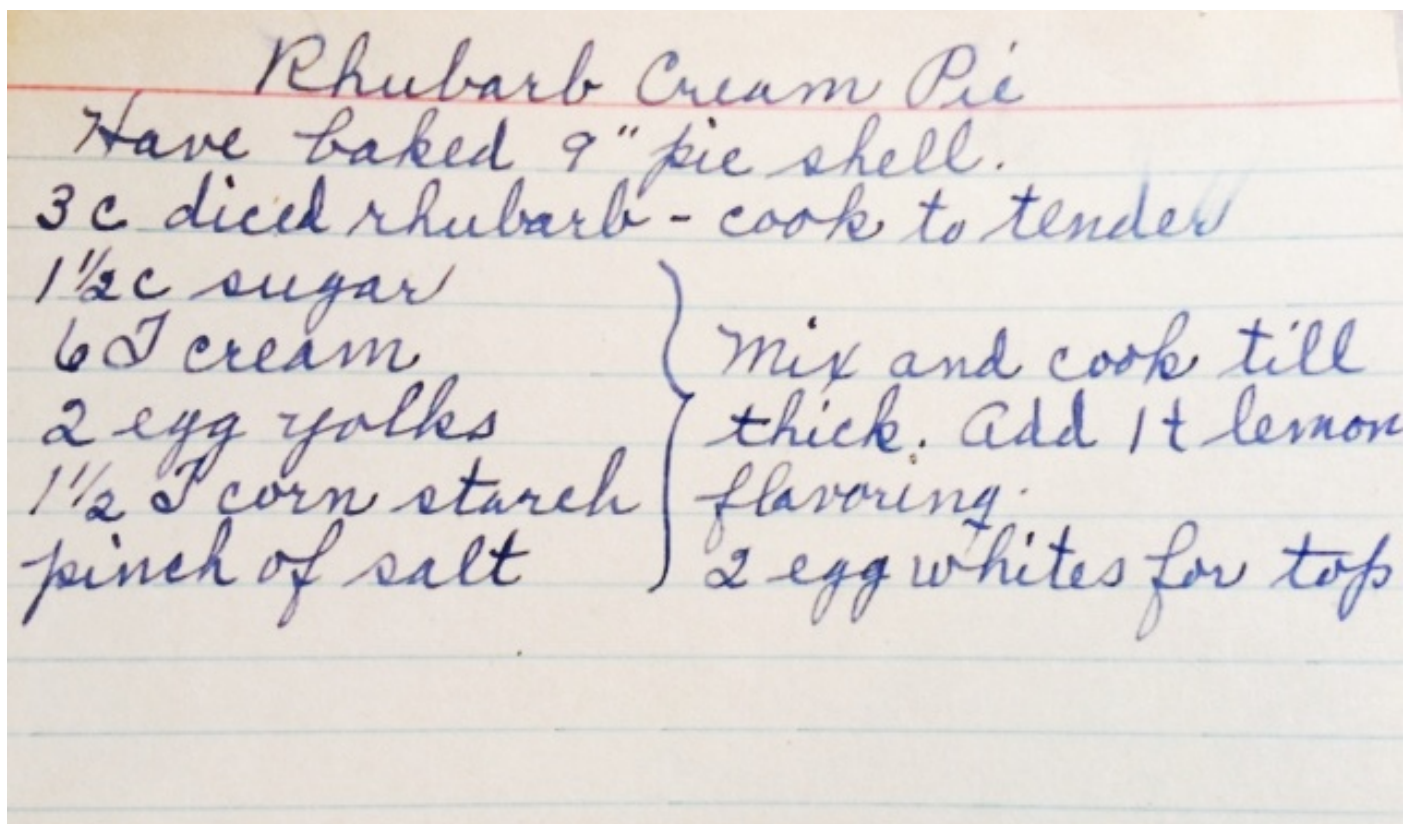
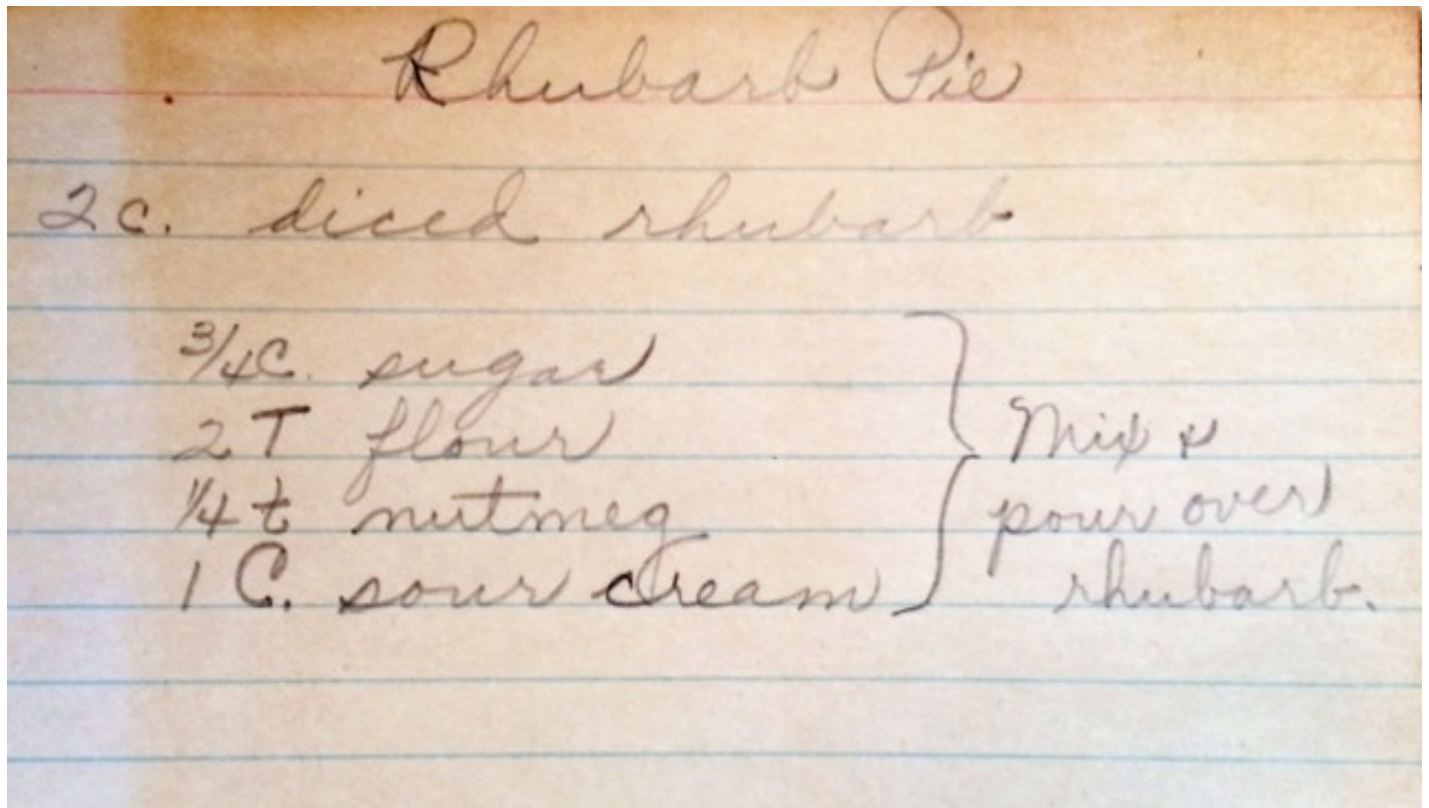
Watermelon Pickles (Bernice)

7 lbs. fruit. soak in clear cold water over night
Bring to boil in clear water. Drain 3 or 4 hrs.
Syrup: 3½ lbs. or 7 cups sugar, 1 pt. vinegar,
½ t oil of cloves, ½ 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 4 whole cloves
1 small onion 2 T vinegar
½ c celery and leaves ½ 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.



Barbecued Frankfurters

combine: 1 - 11 oz. condensed tomato soup
1/2 c. pickle relish
1/4 c. finely chopped onion
1/2 teas. 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. } water to cover cucumbers
Let stand 1 week. Drain. Pour b. water over.
Let stand 24 hrs. Split every cucumber, re-
gardless of size. Drain until dry. 2 T alum.
Pour boiling water over, let stand 24 hrs.
Make syrup of 1 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 an egg. Soak 3 days in clear water. Cut and weigh. Simmer with alum size of walnut, 1 hour. Drain. For 10 lbs. boil 2½ 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.