

**BREAD AND BUTTER PICKLES**  
 6 quarts cucumbers (medium) sliced.  
 1 qt. onions, sliced.  
 1 red pepper  
 Cover with brine made of 9 cups of water and 1 cup salt.  
 Bring to a rolling boil 3 pts. of vinegar, 3 lbs. white sugar, 1 tsp. turmeric or (less), 1 tsp. celery seed, then add above vegetables, after straining off brine water. Let stand 10 minutes. Bottle and seal while hot.

Mrs. Alex Grant  
 St. Patricks Rd.

**MILLION DOLLAR PICKLES**  
 6 quarts unpeeled cucumbers sliced.  
 12 onions sliced.  
 3 green peppers cut coarsely  
 Add 1 cup salt (scant)  
 Let stand overnight.  
 Rinse in clear water. Drain, add following and bring to a boil.  
 6 cups sugar  
 1½ qts. vinegar  
 ¼ cup mustard seed  
 1 teaspoon celery seed  
 1 large can of pimiento cut fine.  
 Makes about 5 quarts. Seal hot.

Vera Arsenault  
 St. Eleanors W. I.

**CHOW**  
 One peck of green tomatoes sliced. Sprinkle salt over and let stand over night. In the morning drain and dry. Add enough vinegar to cover the tomatoes. Add twelve large onions, sliced. 4 cups white sugar, 5 tablespoons pickling spice. (Tied in a muslin bag). Bring to a boil and let simmer 3 to 4 hours.

Mrs. Lloyd Hickox  
 St. Eleanors W. I.

**SWEET PICKLES**  
 4 qts. cucumbers  
 4 qts. onions  
 2 cauliflower  
 2 red hot peppers  
 2 green peppers  
 Pour ¼ cup coarse salt and 3 qts. boiling water over this and let stand overnight. Drain in morning.  
 Syrup:—2½ cups vinegar 10 cups white sugar, or more if desired.

3 tablespoons pickling spice ¼ tablespoons alum let this come to a boil. Add vegetables to hot syrup and bottle at once. Cut cucumbers in strips if desired.

Mrs. Oliver Bernard  
 New London W. I.

**APPLE RELISH**  
 6 quarts apples peeled and sliced  
 1 pound raisins

2 pounds sugar  
 1 pint vinegar  
 1 teaspoon cloves  
 1 teaspoon cinnamon  
 2 oranges cut up in small pieces  
 Cook slowly apples, raisins,

then add spices. Cook until thick. Ten minutes before serving from stove add oranges.  
 Mrs. Morton Adams  
 New London W. I.

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## WINDMILL RESTAURANT

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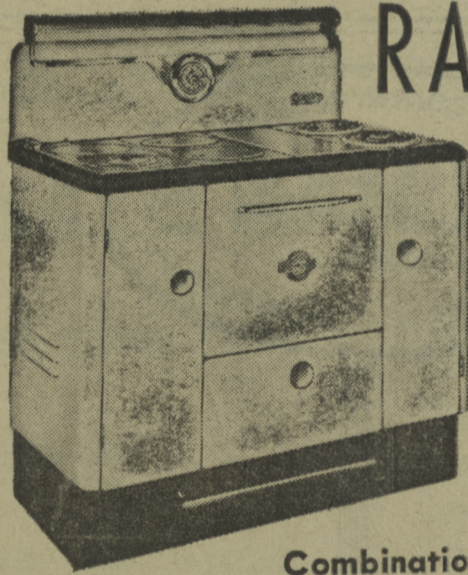
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