

Tart and tempting pickles and relishes

FINE MUSTARD PICKLES

- 2 cucumbers
 - 4 onions
 - 6 tomatoes
 - 3 red pepper
- Put all through chopper. Add ¼ cup salt and cook. Make dressing of:
- 4 cups vinegar, scant
 - ¼ cup sugar

Bring to boil, then add:

- two trucks to serve you
- 2-way radio

ALBERT THOMAS
Petroleum Products
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- ½ cup flour
 - ¼ cup mustard
 - 1½ tablespoons turmeric
- Mix with water, then add:
- 1 egg
- Cook and add ½ teaspoon butter. Add drained vegetables and bottle.

MRS. HERMAN PAUPTIT

JAPANESE RELISH

- 8 large ripe tomatoes
- 3 small onions
- 2 cups sugar
- 1 teaspoon ginger
- 1 tablespoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground cloves
- 3 cups vinegar
- 8 large apples

- 2 cups brown sugar
 - 2 cups raisins
- Peel apples, tomatoes and onions, cut in small pieces. Add sugar, raisins, spices and vinegar and cook slowly for 1½ to 2 hours.

Seal in jars while hot.

MRS. HERMAN PAUPTIT

CRANBERRY PEAR RELISH

- 6 pears, pared and quartered
 - 1 cup cranberries
 - 1½ cups sugar
 - 1 cup water
- 1 lemon, cut up in thin slices
Cook until pears and lemon are red and tender.

MRS. HERMAN PAUPTIT

ENGLISH MINCEMEAT

(Without Meat)

- 1½ pounds of currants
 - 1 pound of mixed peel
 - 4 pounds of chopped apples
 - 1 pound of chopped suet
 - 1½ pounds of brown sugar
 - 1 pound raisins
- Grated rind and juice of three lemons
Spice to taste
- Combine all the ingredients and set away to ripen.

MRS. EVELYN MACLEOD
Vernon River

SCOTCH PLAID

- 12 sweet green peppers
- 12 sweet red peppers
- 12 onions, medium size

Put through chopper. Cover with boiling water. Let stand 15 minutes.

- Drain well. Add:
- 4 cups sugar
 - 2 tablespoons salt
 - 1 quart vinegar
- Mix and cook ¼ hour. Seal while hot.

MRS. HERMAN PAUPTIT

COLE SLAW RELISH

- 4 cups chopped relish
 - ½ cup finely chopped radish or carrot
 - ½ teaspoon grated onion
 - ¼ cup finely chopped green pepper or pickle
 - ½ teaspoon salt
- Few grains pepper

½ cup salad dressing (white)
Prepare vegetables and place in large bowl. Add seasonings and salad dressing. Mix well. Cover and chill thoroughly. Place in lettuce cups, add shredded carrots and sliced tomatoes in lettuce cups, also a garnish with slices and shallots. Serve with salad dressing. Serves 4 to 6.

MRS. FRANCES WALSH
Elliottvale

SWEET

CUCUMBER PICKLES

- Take 14 large cucumbers. Wash; cover with boiling water. Let stand 24 hours. Repeat four days. On the fourth day drain and cut up cucumbers.
- Syrup:
- 5 cups white sugar
 - 2 tablespoons pickling spice, in bag
 - 2 tablespoons salt
- Boil five minutes. Pour over cucumbers. Let stand 24 hours. Repeat three days.

MRS. FRANCES WALSH
Elliottvale

MUSTARD PICKLES

- 7 large cucumbers
 - 4 large onions
- Put on a little salt, let stand overnight.
- Sauce:
- 3 cups white sugar
 - ½ cup flour
 - 3 tbsp. mustard
 - ¼ tbsp. turmeric
 - 1 tbsp. ginger
 - 1 red pepper
 - 2½ cups vinegar
 - ½ cup water
- Combine all ingredients. Boil 5 minutes. Then add vegetables and boil 10 minutes longer.

RUTH MacMILLAN
Wood Islands West W.I.

RIPE CUCUMBERS

- 8 lbs. ripe cucumbers
 - 1 ounce powdered alum
 - 1 gallon boiling water
- Cut peeled cucumbers into thick slices, seeds having been removed. Pour boiling water and alum over and allow to stand several hours on back of stove. Drain and rinse with very cold water. Drain when cold. Boil ½ hour in a sweet pickle.
- Pickle ingredients:
- 4 lbs. brown sugar
 - 1 qt. vinegar
 - 1 cup whole mixed spice
 - 4 sticks cinnamon
 - ½ tsp. ground allspice
- Boil about 10 minutes. Put in small bag. Bottle while hot.

MRS. GUY PIERCE
Brackley

SPICED CRAB-APPLE PICKLES

- 2 cups sugar
 - 2 cups vinegar
- Boll 10 minutes.
- small bag of pickling spice. Pour over washed crabapples with stem left on apple. Simmer until apples are cooked but not mushy. Seal in bottles while hot. More syrup may be required depending on the amount of apples used.

MRS. GUY PIERCE
Brackley

CUCUMBER RELISH

- 4 medium cucumbers
 - 4 large stalks celery
 - 2 medium onions
 - 1 large green pepper
 - 1 red pepper
 - 1 cup white sugar
 - 1 cup vinegar
 - 1 cup water
 - ½ tsp. salt
 - ½ tsp. turmeric
 - ½ tsp. mustard seed
 - ½ tsp. celery seed
- Peel cucumbers and chop fine. Chop celery, onions and peppers. Combine vegetables in kettle. Add ingredients, stir all well. Simmer one hour.

MRS. VERNON MacDONALD
Parkdale



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