

PICKLES AND RELISH

For added zest at mealtimes

CRANBERRY RELISH

4 cups raw cranberries
2 cups sugar
1 large orange
Put cranberries and orange through food chopper and add sugar and stir until dissolved. Let stand several hrs. before using.

MRS. JOHN BARBOUR
Alberton K.R.

PICKLED GREEN BEANS

Cook fresh beans in salted water tender. Pack in sterilized jars. Fill with boiling vinegar, sweetened and spiced to taste. Seal tightly.
MRS. ROBERT COOK
Wood Island West WI
RELISH MR

LADY ROSS RELISH

2½ qts. cucumbers (chopped with knife)
2 cups onions (chopped with knife)
4 red apples (not peeled)
1 bunch celery (chopped)
3 red peppers.
Put about a cup of salt on this and let stand overnight. Drain off liquid in the morning and throw it away.
Bring to a boil.
1½ qts. vinegar
7 c. w. sugar
4 tbsp. mustard seed
When this boils add the following paste made of:
1 cup flour
1 tbsp. tumeric
4 tbsp. mustard
Mix paste with cold water. Add vegetables and boil for 1 minute.
MRS. W. TAYLOR
Wood Islands, West

COMPANY BEST PICKLES

30 large or medium cucumbers
8 c. white sugar
5 tbsps. mixed pickling spice
2 tsp. salt
4 cups vinegar
Cover whole cucumbers with boiling water. Allow to stand 24 hours. Drain. Repeat for 3 days. On fifth day drain and slice in pieces (with skin on). Combine sugar, spice (loose) salt and vinegar. Bring to a boil and pour over cucumber pieces. Leave two days and heat and pack in hot jars.
MRS. COOKE HOWATT
Carlisle Sidings WI

TOMATO RELISH

7 lbs. ripe tomatoes
7 large onions
3 peppers (1 hot, 2 sweet)
2 lbs. celery
Chop all finely with knife and add 1 cup salt. Let drain overnight. In morning add to pulp:
2½ cups white sugar
2 cups vinegar
3 oz. mustard seed
¼ tsp. cayenne pepper.
Bottle. Do not heat.
MRS. J. MacQUAID
MILKERE WI

MUSTARD BEANS

Take 5 lb. beans, cut small. Wash and cook in boiling water until nearly tender.
Heat:
1½ pts. vinegar
mix and add
1½ lbs. b. sugar
½ cup mustard
½ cup flour
1 tbsp. celery seed
1 tbsp. tumeric
Cook 5 minutes, add beans. Cook 5 minutes more. Bottle while hot.
MRS. ROBERT COOK
Wood Islands West WI

CELERY RELISH

2 quarts cucumbers
2 quarts onions
¼ cabbage
½ cauliflower
1 or 2 stalks celery
Cut up and cover with ½ cup salt and boiling water. Let stand overnight.
Dressing:
3 pints vinegar
8 cups brown sugar
½ ounce tumeric
½ ounce celery seed
½ pint vinegar to mix dry ingredients
1 cup flour
½ cup mustard
Cook until thick. Simmer until done.
MRS. W.H. BURNS
Ballie, Lot 18 WI

FRUIT RELISH

6 pears
6 ripe tomatoes
6 peaches
6 onions
3 ripe pears

2 tablespoons allspice
2 tablespoons salt
3 cups white sugar
4½ cups white vinegar
Pare fruit and cut up by hand. Add other ingredients. Boil until thick. (Less peppers may be used if desired).
MRS. W.H. BURNS
Ballie, Lot 18 WI

SPICED BEETS

Prepare beets in the usual way. Put in sterilized bottles. Take 1 pint vinegar, 1 cup brown sugar, cinnamon bark and pickling spice to taste. Boil together a few minutes and pour over beets and seal.
FRANCES WALSH
Elliotvale

MUSTARD PICKLES

6 quarts cucumbers
2 pounds onions
¼ cup salt
Soak overnight.
8 tablespoons mustard

1 cup flour
4 cups brown sugar
5 teaspoons tumeric powder
¼ teaspoon cayenne pepper
Enough vinegar to mix
Cook all together.
MRS. GERALD MacNEILL
Beach Point WI

DILL CARROTS

Use small carrots, scrape. Fill pint bottles with carrots.
Add:
1 heaping teaspoon white sugar
1 level dessert spoon coarse salt
Speck of powdered alum
Speck of powdered horse radish.
Small clove of garlic
Good-sized bunch of dill
½ cup vinegar
Fill bottle full with boiling water. Seal at once. Ready to use in 4 to 6 weeks.
MRS. GUY PIERCE
Brackley

TOMATO PICKLES

½ peck green tomatoes
6 onions
3 green peppers
Slice tomatoes, onions and peppers. Sprinkle with salt and leave overnight. Next morning drain off the water. Add 1 lb. white sugar, pickling spice and nearly cover with vinegar. Boil until soft.
FRANCES WALSH
Elliotvale

BREAD AND BUTTER PICKLES

24 small cucumbers
12 small onions, sliced paper thin
Sprinkle with salt and two quarts water. Let soak 2 hours.
Drain. Add:
1 quart vinegar
2 teaspoons mustard seed
2 teaspoons celery seed tied in cheese cloth
2 teaspoons ground ginger

Boil together and drop in vegetables. Cook until clear. Bottle and seal.
MRS. JOHN BARBOUR
Montrose, P.E.I.

MUSTARD PICKLE

1 quart small onions
1 quart chopped onions
1 quart small cucumbers
1 quart chopped cucumbers
1 quart cauliflower
1 quart chopped celery
3 green peppers, chopped
Cover with boiling hot brine overnight, pour off brine.
Add:
1 quart vinegar
3 cups brown sugar
¼ ounce celery seed
2 ounces mustard seed
Let boil.
Make two-thirds cup flour, ¼ pound mustard and 1 ounce tumeric into a paste with a little water. Boil all together and bottle.
MRS. HERMAN PAUPITT

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