

Islanders Rate These Pickles As 'Tops'

BREAD AND BUTTER PICKLES

1 gal. small cucumbers
1 qt. sliced onions
2 green peppers
½ cup salt
Slice cucumbers crosswise in thin slices. Cut peppers fine. Mix vegetables in salt. Just cover in cold water. Let stand 3 hours. Drain.

Pickling Syrup

5 cups sugar
1½ teaspoons turmeric
½ teaspoon ground cloves
2 teaspoons mustard seed
1 teaspoon celery seed
5 cups vinegar
Heat this all to a boiling point and add drained vegetables. Let heat up and boil for 10 minutes. Bottle while hot and seal immediately.

Mrs. Russel MacLean
DeSable

NINE DAY PICKLES

8 qts. small green cucumbers
2 cups of salt
4 qts. boiling water
2 tbsps. powdered alum
2 gallons hot water
2 qts. white wine vinegar
10 cups white sugar
¼ cup of celery seed
1-3 cup of mixed pickling spice tied in bag

Place cucumbers in stone crock, make brine of salt and boiling water, pour over cucumbers let stand 3 days. Drain brine and heat to boiling and pour over cucumbers and let stand three days longer. Drain again, rinse cucumbers in cold water. Dissolve alum in two gallons of boil-

ing water and pour over cucumbers. Let stand 6 hours, drain and rinse again. Make a syrup of vinegar, sugar, and spices. Pour over cucumbers and let stand next two days. Drain syrup cucumbers on last day. Pickles are placed in jars and filled to overflowing with hot syrup and sealed.

Mrs. Ralph Howard
Margate W.I.

2 sweet red peppers
Dice fine and set overnight in ¼ cup salt, 3 qt. hot water. Make paste. 1½ qts. vinegar, heat 8 cups white sugar, 1½ cups flour, 2 oz. mustard seed, ½ oz. celery seed, 1 tbsps. turmeric powder, 4 tbsps. mustard. Mix with water. Pour hot vinegar over paste, add vegetables. Simmer until tender.

Mrs. Howard White
S. Milton W. I.

CELERY RELISH

1½ qts. cucumbers
1½ qts. onions
1 pt. celery

CHOPPED MUSTARD RELISH

3 medium cucumbers
4 medium onions
3 medium apples

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1 small bunch celery
1 small cauliflower
1 large sweet red pepper
6 tbsps. coarse salt
4 cups cold water

Sauce

1-3 cup flour
2 tbsps. dry mustard
2½ cups granulated sugar
1½ tbsps. turmeric
2 cups cider vinegar

First thing in the morning prepare vegetables and put through food chopper, add salt to water and pour over vegetables, mix and let stand for 2 hours. Combine mustard, flour, sugar, tum-

eric, and gradually add vinegar. Cook over medium heat, stirring constantly until thickened. Pour over vegetables. Place over heat and bring to a boil stirring frequently. Put into sterilized jars.

Julia Hall

Read's Corner W. I.

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