

LADY ASHBURHAM PICKLES
Cut fine as for relish
6 large cucumbers peeled and seeds removed
Add 4 tablespoons salt and let stand overnight
Drain and add:—
1 qt. onions chopped fine
1 pt. vinegar
1 lb. white sugar
3 tablespoons flour
1 tablespoon mustard
1 tsp. tumeric
1 tsp. mustard seed
1 tsp. celery seed
Cook slowly for 1 hour and bottle.
Adah Mosher
Montague

SWEET PICKLES
(These are delicious)
Cut up equal amount of cucumbers, cauliflower and little onions. Make brine—2 handfuls salt to 1 gal. water. Heat and pour boiling hot water vegetables, enough to cover. Let stand until cool. Drain off brine and heat twice more and pour over vegetables.
Dressing
1 qt. white vinegar
3 cups white sugar
4 tps. pickling spice
2 tps. whole cloves
Put spices in a bag. Let boil and simmer 5 minutes. Pour over pickles and let stand 1 day before bottling.
Jean Simmons
Read's Corner W.I.

DILL PICKLES
Pack fresh crisp cucumbers, about 4 inches long in jars. Prick each cucumber once or twice using silver fork. Place one medium size bunch of dill in the top of the jars and cover with a mixture made by heating:
1 pint vinegar
1 cup salt
2 1/2 quarts of water
Without allowing the mixture to boil. Bottle while hot and seal jars immediately. When cold, store in a cool, dark place for 3 to 4 weeks before using.
Vera Arsenault
St. Eleanors W. I.

BUTTERED BEETS
Boil beets until tender, quarter and pack in bottles.
Syrup
Boil 5 minutes
1 quart vinegar
2 cups brown sugar
2 teaspoons pickling spices
Pour over beets. This makes 3 quarts.
Mrs. J. Sterling Gillispie
Souris East

BEET RELISH
4 lbs. beets (16 med.)
4 medium onions
1 lb. sweet red peppers (4 med.)
3 cups white vinegar
2 cups white sugar
2 tps salt
2 tps. pickling spice
Wash and peel raw beets. Remove onion skins and seed peppers. Put through grinder using coarse blade. Heat vinegar, sugar and salt to boiling. Add spices tied in bag. Add vegetables and boil gently uncovered 30 minutes. Remove spice bag. Quickly pack in hot sterilized jars. Be sure vinegar covers vegetables. Seal immediately. Makes 5 or 6 pints.
Mrs. Rutherford Cotton
New London W.I.

DUTCH RELISH
1 or 2 qts. green cucumbers
1 small cabbage
1 qt. onions
2 red peppers
1 qt. green tomatoes
1 large cauliflower
1/2 cup salt
Chop all fine and pour on hot water to cover. Let stand half an hour and drain.
Dressing
6 tablespoons mustard
1 tablespoon tumeric
1 heaping cup of flour
2 qts. of vinegar
6 cups sugar
Boil until smooth and pour over vegetables.
Mrs. M.F. Rodd
Parkdale W. I.

MY FAVORITE RELISH
1 peck cucumbers
2 lbs. onions
Peel cucumbers and onions and put through food chopper
Add 1 qt. vinegar
5 cups sugar
1 tablespoon salt
Bring to a boil and add:
1 teaspoon mustard
1 teaspoon tumeric
1 teaspoon celery seed
4 tablespoon flour "large"
Cook for fifteen minutes and put in sterilized bottles white hot.
Mrs. Earle MacDonald
Lorne Valley

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BEET RELISH
1 qt raw cabbage, chopped or put through food chopper
1 qt. boiled beets put through food chopper.
2 cups sugar
1 tps. salt
1 tsp. black pepper
1 teacup horse radish
Cover all with cold vinegar, and seal.
Vera Arsenault
St. Eleanors W. I.

DELICIOUS PICKLE RELISH
4 cups large cucumbers chopped fine
2 cups cooking onions chopped fine
1 qt. silver skin onions quartered
1 medium cauliflower cut fine
1 head celery, cut fine
2 sweet red peppers, cut fine
3 large apples, grated
Dressing
6 cups vinegar
2 tablespoons mustard seed
3 tablespoons tumeric powder
3 cups sugar (white)
Chop vegetables by hand, combine cucumbers, cauliflower, celery and onion. Put in large dish, cover with hot brine (3/4 cup coarse pickling salt with enough hot water to cover vegetables). Let stand over night. Drain and add to the remaining ingredients. Cook. Thicken with 2 or 3 tablespoons cornstarch 1 tablespoon flour and enough water to make a thin paste. Cook till clear.
Mrs. Brad Cairns
Reads Corner W.I.

CRAB APPLE CATSUP
3 lbs. crab apples
Cover apples with water and cook until soft
Strain pulp through a potato dicer or colander
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3/4 lbs. white sugar
1/2 oz. pepper
1 oz. cinnamon
1 tps. ground cloves
1 tps. salt
Boil all these ingredients together until it looks like catsup. It will thicken as it cools. Pour into sterilized jars and seal.
Mrs. Evelyn MacLeod
Vernon River W. I.

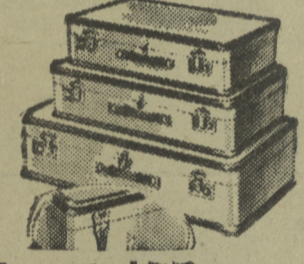
CRANBERRY RELISH (Uncooked)
4 cups cranberries
1 lemon
2 oranges
2 apples
Juice lemons and oranges first. Put cranberries, rinds of oranges, lemons and apples through a foodchopper. Now add juice of oranges and lemons and 2 1/2 cups of white sugar to ground ingredients. Mix all well together and store in refrigerator.
Mrs. A. Piercey
South Milton

SWEET GHERKINS OR SMALL CUCUMBERS
Sprinkle 1/4 cup salt, over 6 qts. gherkins.
Cover with boiling water
Let stand over night
Drain and dry thoroughly
Place in crock and cover with the following mixture:
1/2 gal. vinegar,
2 tablespoons mustard (mixed with a little vinegar)
4 tablespoons salt,
1/2 cup mixed pickling spice
4 tablespoons white sugar
Mix well stir into gherkins.
Add 6 cups sugar
1/2 cup each day stirring each time sugar is added.
Let stand 2 or 3 days longer.
Seal in sterilized jars.
Mrs. Wilbur MacKay
New London W.I.

2 lbs. onions
2 quarts cucumbers (peeled)
3/4 cup salt for brine, leave over night, drain. The next morning, put on stove and cover with vinegar, 1/2 cup pickling spice in bag. And boil hard for 30 minutes. Then add 2 quarts chopped apples, 3 lbs. brown sugar, 1 tps. cinnamon, 1 tsp. tumeric, boil hard 15 minutes.
Mrs. Brad Cairns
Reads Corner W. I.

HARVARD BEETS
3/4 cup sugar
2 teaspoons cornstarch
1-3 cup vinegar
1-3 c water
4 cups sliced or diced, cooked beets
3 tablespoons butter
1/4 teaspoon salt
1/2 teaspoon pepper
Combine sugar and cornstarch in saucepan. Add vinegar and water and mix well. Place over heat and bring to a boil, stirring constantly. Boil for 5 minutes. Add beets, cover and simmer for 30 minutes. Stir in butter, salt and pepper. Serve at once. Makes 6 to 8 servings.
Mrs. Oliver C. Bernard
New London W.I.

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