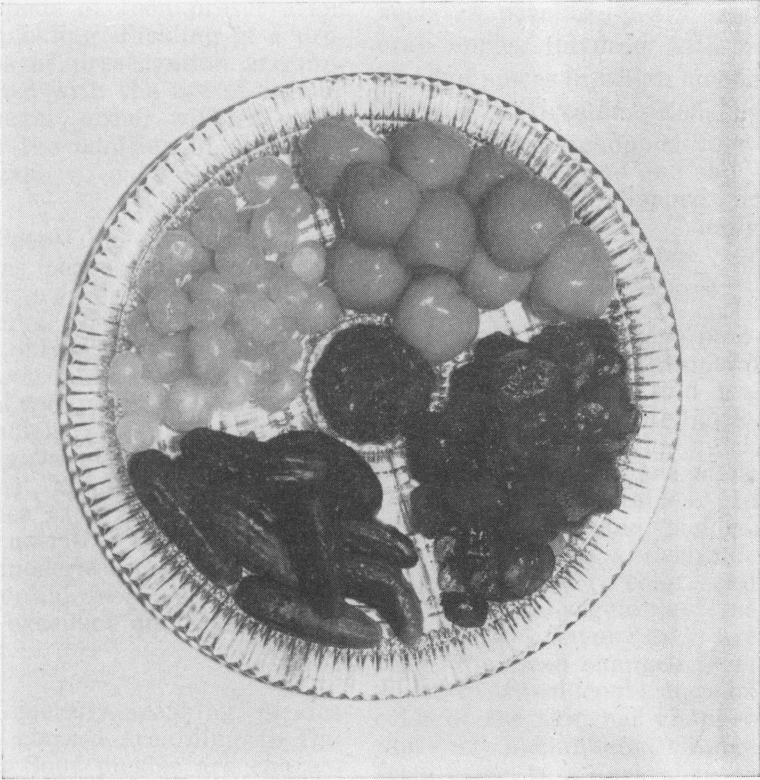


PICKLES AND RELISHES



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PICKLES AND RELISHES

By

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ONE OF the oldest known methods of food preservation is pickling. Pickling is a process of preservation accomplished with the use of salt or vinegar, either with or without the addition of spices or sugar.

People like pickles and relishes because these can add zest to otherwise unappetizing menus. Pickles in any form not only create an appetite but also stimulate it. Too, there is real food value in pickles. For example, sweet pickle has energy value just as any other sweet, and dill brine is sometimes rated with kraut juice in nutritive value. If eaten in moderation with the other essential foods, pickles make an excellent addition to the diet.

Generally speaking, pickles are classed according to flavor. Sour pickles are characterized by the flavor of vinegar; sweet pickles may have varying degrees of sweetness; mustard pickles are distinguished by a pronounced flavor of mustard; and dill or tarragon pickles have the flavor of the herb used during their fermentation.

Spiced pickles are fruits such as peaches, pears and crab apples flavored with a blend of spices in which no one spice is noticeable. Relishes are made from chopped vegetables, while catsup and sauces are finely chopped or strained vegetables. Usually tomatoes are preferred for sauces in this country.

All kinds of vegetable pickles may be divided into two groups—fermented and unfermented. Unfermented pickles are known as the quick process pickles and are made from fresh vegetables. In becoming fermented pickles, vegetables make a desirable change in flavor, color, and texture. The vegetables lose their 'raw' flavor and are crisp, the flesh changes from white to translucent; and the color of the skin has changes just as cucumbers change from green to a dark olive or yellowish green.

Persons making pickles should not attempt to use short cuts in this process. Those who try to make pickles overnight have a mistaken idea as to what really constitutes a pickle.

BRINING IS DONE THIS WAY

Brining vegetables is an economical and easy way to save surplus cucumbers or strong flavored vegetables which cannot be preserved satisfactorily or readily sold fresh. When brined in an appetizing way these vegetables can be sold to advantage as a steady supply on the local market.

Essential equipment:

Stone jar or keg with a capacity from 4 to 10 gallons

Cheese cloth or similar material

Large plate or board for holding vegetables under the brine

Weight heavy enough to hold the cover under the brine. (A tight sealed glass jug or jar filled with water or wet sand makes a good weight.)

Additional equipment which will eliminate much trouble in brining includes kitchen scales and a salinometer

Preparation of equipment:

Clean and scald all equipment to be used. In addition, wooden equipment should be scalded or steamed and coated with paraffin.

Material For Making Brine

Salt:—Only high quality salt should be used for curing vegetables. Cheese or dairy salt will meet these requirements.

Water:—Soft water should be used. Boil water and let it set 12 hours; remove scum and discard sediment. The addition of a small quantity of vinegar helps to overcome alkalinity when hard water must be used.

Strength of solution to each quart of water—

For the desired strength of the brine add the quantity of salt given below:

For 5% brine $\frac{1}{4}$ cup or 2 oz.
Salinometer reading —20°

For 8% brine 6 Tb. or 3 oz.
Salinometer reading —30°

For 10% brine $\frac{1}{2}$ cup or 4 oz.
Salinometer reading —40°

For 15% brine $\frac{3}{4}$ cup or 6 oz.
Salinometer reading —60°

For 20% brine 1 cup or 8 oz.
Salinometer reading —80°

To make brine:

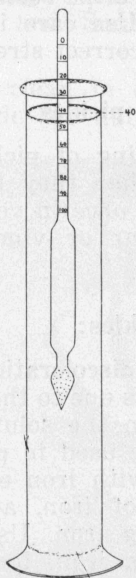
Dissolve the salt in the water. If heating is necessary to dissolve salt completely, cool brine to 80 degrees F. before using.

The quantity of brine necessary to cover the vegetables should equal half the measure of the quantity of

vegetables. For example if a 10 gallon jar is to be packed 5 gallons of brine are required.

To test brine:

A salinometer gives the truest test and helps to eliminate much trouble in making brined products. The reading is taken by floating the salinometer in a cylinder of the brine and reading the degree at the surface of the liquid.



To test the brine, float the salinometer in a cylinder of the brine and read the degree at the surface of the liquid.

For vegetables that need a 40 degree brine a simple test can be made by using a **fresh** egg. Partially fill a glass with the brine and if the egg just floats off of the bottom of the glass it is a 40 degree solution.

To pack vegetables for brining:

Pour brine into jar or keg before dropping in the vegetables as this will prevent bruising, unless otherwise stated as for dill pickles. Place the cheese cloth over the vegetables and then cover with plate or board and weight down.

To add additional salt during processing:

The strength of the brine during fermentation is a most important factor and it will be necessary to add salt from time to time.

The large percent of water drawn from the vegetables generally requires as much salt added on the second day as on the first day. It is always best to **check** this with the **salinometer** as it gives a truer reading.

On the second day add enough salt to bring the brine back to its original strength.

In adding the salt, place it on top of the cover and let it dissolve evenly into the brine.

Where the strength of the brine is to be increased in brining vegetables increase the brine 5 degrees per week, until desired strength is secured unless otherwise stated.

Temperature for brining:

The best temperature for brining is between 75 degrees

and 80 degrees F. Higher temperature may cause trouble; lower temperature retards fermentation.

Important Care of Vegetables During Brining

1. Keep scum off of top daily during the fermentation period. In removing scum do not let it get stirred into the brine.

2. Keep vegetables well under brine at all times.

3. Check brine at the end of the first day and at the end of each week during the curing period.

4. Each day while removing the scum note the appearance of the brine. If the brine looks thick or cloudy double the amount of salt added each week. However, the original amount should be added twice during the week instead of so much at one time. This ropy brine if permitted to develop will produce slippery, then soft pickles.

5. Store all brined products in a cool, well ventilated store room.

Brined stock may be kept:

When vegetables which have been fermented in brine are to be kept for any length of time air must be excluded from them. This may be done by sealing the container with paraffin, beeswax, or oil. Paraffin is the easiest to use and

can be remelted, strained and used again. The brined product itself can be sealed tightly into glass jars for later use.

HERE ARE SOME PICKLE PROBLEMS

Hollow pickles:

To aid in preventing hollow pickles: Grow recommended varieties in rich soil with plenty of water. Place cucumbers into brine soon after gathering. Use care in making brine of correct strength.

Shriveled pickles:

Shriveling of pickles often occurs when they have been placed at once in very strong salt, sugar or vinegar solutions.

Black pickles:

Black discoloration of cucumbers is due to the presence of iron in the solution. Care should be used in preventing contact with iron equipment, utensils of iron, and water containing iron. Using rocks containing iron, for weights, may also cause black pickles.

BRINED CUCUMBERS

The first requisite for good brined cucumber pickles is good raw material. Cucumbers should be free from blemishes, spot rot, wilt or insect bites, and of a good shape and size. A few unsound cucum-

bers may contaminate the whole container. Cucumbers should be placed in the brine within a few hours after gathering. The sooner they are placed into the brine after gathering the better. The cucumbers will be better if one eighth inch of the stem is left when they are cut from the vine and they will be in better condition if carefully handled in open crates or baskets.

Varieties best for brining are: Chicago Pickling, Boston Pickling and Snows Perfection.

Wash clean in cold water and grade for uniformity of

size so the pickling liquid will penetrate them evenly.

A 40-degree brine for cucumbers:

Make a 40-degree brine. Half fill jar or keg. Weigh cucumbers, put into the liquid, cover and weight down **under the brine**. The next day add more salt, one pound for every 10 pounds of cucumbers.

This is necessary to maintain the strength of the brine. Place the salt on top of the cover each time it is added, and let dissolve evenly into the brine. Increase the strength of the brine 5 degrees



Weigh the cucumbers, put into the brine, cover and weight down under the liquid. The following day add more salt, one pound for every 10 pounds of cucumbers.

at the end of each week by adding one fourth pound or $\frac{1}{2}$ cup salt for every 10 pounds of cucumbers.

Continue this adding of salt each week until a 60-degree brine is produced.

A 30-degree brine for cucumbers:

A 30-degree brine will bring about a faster fermentation, but in warm weather it is more liable to develop complications. A salinometer is necessary in checking the brine in the 30-degree brine.

Make a 30-degree brine. Weigh cucumbers and put into liquid and cover and weight down under the brine. Keep salinometer reading at 30 degrees the first week. Add salt at the end of the first day to bring brine back to 30 degrees, about $\frac{3}{4}$ pound per 10 pounds of cucumbers. Place the salt on top of the cover each time it is added and let dissolve evenly into the brine. Increase the strength of the brine 5 degrees per week by adding about $\frac{1}{4}$ pound salt or $\frac{1}{2}$ cup for every 10 pounds of cucumbers.

Readings on salinometer:

End of first week	30°
End of second week	35°
End of third week	40°
End of fourth week	45°
End of fifth week	50°
End of sixth week	55°
End of seventh week	60°

Sometimes cucumbers can be completely cured by this method in four weeks, and it will not be necessary to increase the brine to 60 degrees, if they are to be pickled immediately but if they are to be left in the brine it is necessary to continue adding salt until a 60-degree brine reading on the salinometer is reached.

To test for cured cucumbers:

Slice cucumbers lengthwise. An even olive color throughout without any white areas, especially in the stem end is desired; however, a faint whiteness in cured stock is common.

To freshen:

To remove the surplus salt from the brined cucumber and at the same time to make the pickle a plump and attractive product, the salt in the cucumber is removed more readily by soaking in an equal part of vinegar and water until sufficient salt is removed. Products should taste fairly salty, for the salt helps to preserve as well as give flavor.

Priming in vinegar aids in crisping the pickles and making a clearer product. Place freshened cucumbers into jars and cover with a good clear vinegar of 5 to 6% acetic acid, close tight and let stand one week. Large cucumbers will be better to

stand two weeks. Pour off this vinegar and make cucumbers into any desired kind of pickle.

CUCUMBER DILL PICKLES

Use a 5 gallon jar for making 4 gallons, or 12 pounds, of dill cucumbers. To make brine take 2 gallons water and add one pound or one pint salt. Check for 5% or 20-degree brine reading. Add 2 cups of vinegar and 4 Tb. sugar. Place in bottom of jar a layer of dill and one-half ounce of mixed spices; a little garlic is sometimes desired. Add 4 gallons of cucumbers of uniform size desirable for dill pickle. Then put another layer of dill and one-half ounce of mixed spices and over the top a layer of grape leaves to improve the color. Pour the brine over this.

Cover and weight down until the brine comes up over the cover.

Care in brining as for plain brined cucumbers.

GREEN TOMATOES, DILL PICKLE OR OKRA DILL PICKLE

Green tomatoes, if freshly picked, can be used for making dill pickles. Select uniform size tomatoes in excellent condition. The amount of brine planned for 12 pounds of dill cucumbers will be sufficient for the same amount of dill tomatoes. Dill okra can be

made if a small amount of stem is left on the pod as with cucumbers.

BRINING OTHER VEGETABLES

Vegetables ordinarily used for brining are onions, cauliflower, green and red peppers, green tomatoes, burr gherkins and carrots. All vegetables brined must be fresh and of excellent quality. Onions and cauliflower take a little special care.

Brined onions:

After the onions have been dried, the outer dry leaves should be removed and ends cut off before onions are put into the brine. Soak the onions first in cold water for a day.

Drain water off and add brine made from one pound salt per gallon of water. In four days drain this off and add a 60-degree brine made from 1½ pounds or 3 cups of salt per gallon of water. If the onions are to be kept in the brine after fermentation, increase the brine to 80 degrees by gaining 5 degrees each week, or adding about ¼ pound or ½ cup salt per quart of liquid each week until an 80-degree brine is obtained.

To brine cauliflower:

Select excellent quality, freshly gathered cauliflower. Remove the green outer leaves and place the heads into a

brine which has been made as for cucumbers, using one pound salt per gallon of water or a 40-degree brine. Gradually increase brine to 60 degrees reading as in making cucumber pickles. If cauliflower is to be kept in brine, increase brine to 80 degrees as for onions. Instead of fermenting cauliflower, it can be placed into an 80-degree brine immediately until it becomes crisp and cured.

To freshen onions and cauliflower simmer them in water 20 minutes and then allow them to cool in the water. Rinse with fresh water to which has been added $\frac{1}{2}$ teaspoon sodium sulphite per gallon of water. This will make a whiter product.

TO BRINE GREEN AND RED PEPPERS, BURR GHERKINS AND GREEN TOMATOES

Green and red peppers and burr gherkins should have a small piece of stem left on the product and they should be brined in the same way as cucumbers. Start with a 40-degree brine, increasing to a 60-degree brine. Green tomatoes are also brined like cucumbers.

THIS IS THE PROCEDURE FOR PICKLING

Supplies For Pickling

Vinegar:—Fresh fruit vinegars are usually preferred in making pickles. Distilled colorless vinegar gives white vegetables such as onions and cauliflower a better color. A 40-60 grain (or 4-6% acetic acid) vinegar should be used. The safest grade would have not less than $4\frac{1}{2}\%$ acetic acid as this helps prevent spoilage.

Sugar:—Granulated sugar is preferred, as brown sugar makes pickles darker in color, even though it gives richness. Sugar will shrivel pickles if too much is added at once, so best results are obtained if the total quantity of sugar to be used is added in thirds at intervals of 12 to 24 hours.

Spices:—These should be fresh for the best flavor. Spices bought in packages labeled sterilized may prevent a lot of trouble. Three tablespoons are sufficient to flavor a gallon of pickles. Spices should be tied loosely in a cloth bag, so that they can be easily removed before packing.



Cover brined cucumbers with spiced or unspiced vinegar. Pack and seal in hot sterilized glass jars.

BRINED CUCUMBER PICKLES

Sour Pickles

Cover brined cucumbers which have been freshened and primed with spiced or unspiced vinegar. Seal in hot sterilized glass jars.

Sweet Pickle Rings

- 1 gallon freshened and primed cucumber pickles
- 3 tablespoons mixed spices
- 10 cups granulated sugar
- 6 cloves or garlic if desired

Cut pickles into rings about $\frac{1}{4}$ inch thick, tie spices in a bag. Place the spice bag in the bottom of a stone jar. Put

the cucumber rings in on top of spices. Sprinkle $3 \frac{1}{3}$ cups of sugar on top of pickles.

Place cover on jar and let set for about 12 hours. Add $3 \frac{1}{3}$ more cups of sugar, stir gently and let set for 12 more hours and add $3 \frac{1}{3}$ more cups of sugar. Stir once or twice each day for 10 days. Remove spice bag. Pack pickles into hot sterilized jars. Strain the liquid and pour over the pickles. Seal air tight and store in cool, dry place. Less sugar can be used or one-half cup vinegar can be added with last sugar, if desired.

Sweet Mixed Pickles

- 1 quart cucumbers
- 1 pint sliced onions
- 1 pint snap beans, cut
- ½ pint sliced sweet red pepper
- 1 pint cauliflower, cut
- 1 pint sliced green tomatoes
- 1 pint sliced green sweet peppers

Remove vegetables from brine, freshen, cut attractively for serving, and drain. Pack into hot, sterilized jars and cover with a spiced vinegar made as follows:

- 4 cups vinegar
- 3½ cups sugar
- 1 tablespoon celery seed
- 1 tablespoon mustard seed
- 2 hot red peppers
- 1 tablespoon mixed pickle spice

Tie the spices in a bag. Mix sugar and vinegar together and drop in spice bag. Bring to a boil, cover and set aside to cool. If the mixture is allowed to come to a boil and cool two or three times, more flavor will be extracted from the spice bag. Remove the spice bag and pour liquid over vegetables which have been packed into hot sterilized jars. Seal air tight and store in a cool, dry place.

Mustard Pickle

- 1 quart sliced cucumbers
- 2 cups string beans, cut
- 2 cups green peppers, cut
- 2 cups onions, quartered
- 2 cups cauliflower, cut
- 1 cup sweet red peppers

Mustard Mixture

- 6 cups vinegar
- 1½ cups sugar
- ½ cup ground mustard
- ¾ cup flour
- 2 teaspoons tumeric

Mix the dry ingredients and add sufficient cold vinegar to make a smooth paste. Add the remaining vinegar and cook quickly until mixture is thickened. Pour over the freshened vegetables while hot. Mix well, pack into hot sterilized jars and seal air tight.

Pickled Onions

- 1 gallon small white onions
- 5 cups white vinegar
- 3 cups of granulated sugar
- 2 tablespoons mixed pickling spices

While onions are freshening, mix the sugar, vinegar and drop in spices tied in a bag. Bring to a boil. Cover and let cool. Heat and cool several times for best flavor. Pack freshened onions into hot sterilized jars and cover with spiced vinegar. Seal air tight and store in a cool, dry place.

NOTE: More or less sugar may be added according to taste.

RELISHES

(Made from fermented vegetables)

Chow Chow

- 2 cups onions
- 2 cups cauliflower or cabbage
- 4 cups string beans
- 1 cup chopped green pepper
- 1 cup chopped red pepper
- 5 teaspoons celery seed
- 4 teaspoons mustard seed
- 1 cup sugar
- 2 cups vinegar

Freshen vegetables, grind, using coarse knife or food chopper, and set aside. Tie spices in a bag and bring to a boil with sugar and vinegar. Let cool, reheat and cool several times for good flavor. Pour over vegetables, mix well, pack into hot sterilized jars and seal air tight.

RELISHES

(Made from unfermented vegetables)

Dixie Relish

- 1 pint chopped sweet red peppers
- 1 pint chopped sweet green peppers
- 2 tbsp. mustard seed
- 2 tbsp. celery seed
- $\frac{3}{4}$ cup sugar
- 3 tbsp. salt
- 1 qt. cider vinegar
- 1 qt. chopped cabbage
- 1 pint chopped white onions

Quarter peppers and remove seeds and coarse white sections and soak overnight in a brine made of one cup salt to one gallon water. Freshen in clear, cold water for one or two hours. Chop separately and measure the chopped cabbage, pepper and onions before mixing. Add spices, sugar and vinegar. Let stand overnight covered in a crock or enameled vessel. Pack into sterilized jars and process 15 minutes at 180 degrees F., simmering temperature, and seal.

Bread and Butter Pickles

- 25 large cucumbers
- 12 onions (white-medium)
- $\frac{1}{2}$ cup salt
- 1 pt. vinegar
- 2 cups sugar
- 2 tbsp. mustard seed (white)
- 2 tbsp. ginger
- 2 tbsp. tumeric powder

Let unpeeled cucumbers stand in water overnight. Then slice cucumbers and onions and place in pan with the salt (no water). Let stand one hour, then rinse off salt, add vinegar, sugar, mustard seed, ginger and tumeric powder. Boil all ingredients until peel turns yellow (about 40 minutes). Pack pickles solid in sterilized jars. Seal and allow to stand 10 days before using.

Corn Relish

- 1 dozen ears of corn
- 1 head of cabbage
- 1 cup of sugar
- 2 tablespoons mustard
- 3 sweet red peppers
- 3 sweet green peppers
- 1 quart of vinegar
- 1 tablespoon of salt
- 1 tablespoon of celery salt

Cook the corn for three minutes in boiling water to set the milk. Cool and cut from the cob. Cook all together for 20 minutes. Pack into hot sterilized jars and seal. Store in a cool, dry place.

Beet Relish

- 1 quart chopped cabbage
- 1 quart cooked, chopped beets
- 1 cup grated horseradish
- 2 cups sugar
- 1 tablespoon black pepper
- 4 tablespoons salt

Mix ingredients, and cover with vinegar; heat mixture to the boiling point. Pack in hot sterilized jars and seal.

Stuffed Bell Pepper Pickle

- 4½ pints chopped white cabbage (medium sized head)
- 2 doz. bell peppers, green, medium sized
- 1 gallon vinegar
- ½ ounce allspice
- ½ ounce cloves
- 1 stick cinnamon
- 3 tbsp. white mustard seed
- 2 tbsp. celery seed
- ¼ cup salt

Sprinkle cabbage with ¼ cup salt and allow to stand for

4 hours. Squeeze dry by placing in muslin bag and twisting tightly. Thoroughly mix with the cabbage, the mustard and celery seed. Select sweet bell peppers of medium and uniform size, cut off the top with the stem, remove every seed, stuff peppers with cabbage, replace top and stitch firmly with needle and coarse thread. Place stuffed peppers in stone jars, pouring over them enough spiced vinegar to cover thoroughly. (Remove spice bag after three weeks.) Allow peppers to remain in vinegar six weeks before packing. Pack into sterilized jars, partially seal, and process 15 minutes at simmering temperature. Store in a cool, dry place.

Crystal Pickles

- 7 pounds green tomatoes
- 2 gallons water
- 1 qt. lime (air slacked lime)
- 4½ pounds sugar
- 2 quarts vinegar
- 2 tablespoons salt
- 6 strips cinnamon bark 1½ to 2 in. long
- 1 teaspoon grated nutmeg tied in bag
- 1 teaspoon ground ginger tied in bag

Slice green tomatoes one quarter inch in thickness; place in porcelain-lined or granite vessel. Cover with two gallons of water in which the quart of lime has been dissolved. Let stand 24 hours. Remove, rinse well through

several cold waters to remove all lime sediment. Dissolve sugar in vinegar, add cinnamon sticks, and cloth containing nutmeg and ginger. Heat the vinegar and spices together and allow to infuse for one hour. Add slices of green tomato and cook rapidly until slices are glazed and syrup clings to the spoon. Fill sterilized jars with the slices, arranging cinnamon sticks attractively with the slices in the jar. Discard the cloth containing nutmeg and ginger. Process quarts ten minutes, pints seven minutes. Store in a cool, dry place.

FRUIT PICKLES

Peach Pickles

- 2 gallons peaches
- 1 gallon sugar
- 1 quart vinegar (strong)
- 2 sticks cinnamon bark
- 1 tablespoon cloves
- 1 tablespoon allspice

White clingstone peaches are preferable. Select firm fruit. Wash well. Remove the thin skin carefully.

Cook spicy syrup until thick and pour over fruit and let stand overnight. Drain off juice and boil until thick. Then add fruit. Do not stir but keep under syrup until tender and pack hot into sterilized jars. Cover with syrup. Seal, polish and label. Store in a cool, dry place.

Pickled Pears

- 1 gallon pears
- 2 quarts sugar
- 1 pint water
- 1 quart vinegar
- 2½ sticks cinnamon
- 2 tablespoons whole allspice
(more spice if desired)

Kieffer pears or firm juicy pears are good preserving pears. Wash the pears, pare, cut in half or quarter and core. Boil the pears for 10 minutes in water to cover. Boil water, sugar, vinegar, and spices tied loosely in cheesecloth, then add the pears and let stand overnight in the syrup. Next morning drain off syrup and boil down until thick. Add pears and cook until tender. Do not stir but keep under syrup. Pack hot into sterilized jars. Cover with syrup, seal, polish, and label. Store in a cool, dry place.

Watermelon Sweet Pickle

- 7 lbs. or 1 gallon watermelon rind
- 5 lbs. or 10 cups sugar
- 1 quart white vinegar
- 1 stick cinnamon
- Few whole cloves

Select a thick-rind, firm melon. Cut green skin and pink flesh from rind of melon. Cut into cubes or desired shapes and size.

Soak several hours or overnight in cold water—better in

the ice box. Boil in water 10 minutes, pour off water and drain. Boil vinegar, sugar, and spices tied loosely in cheesecloth, to form a thick syrup. Drop rind into the thick syrup and cook until

clear. Let cool and pack into hot sterilized containers. If syrup is not thick when rind is clear drain off syrup and boil until thick. Add rind and cool as above.

Identify pears or fruit they
pears and good preserving
pears. Wash the pears
and in salt or pepper and
core. Boil the pears in the
syrup in water or cover.
Boil water, sugar, vinegar,
and spices tied loosely in
cheesecloth. Then add the
pears and let stand overnight
in the syrup. Next morning
drain off syrup, wash down
with lukewarm water and
cook until tender. Do not let
but keep under cover. Pack
hot into sterilized jars. Cover
with syrup, seal, yellow, and
label. Store in a cool dry
place. See preservation table.

Watermelon Sweet Pickle
1 gal. or 1 gallon water
and
2 lbs. or 10 cups sugar
1/2 cup vinegar
1/2 cup mustard
1/2 cup salt
1/2 cup whole cloves
1/2 cup whole peppercorns
Select a Watermelon
melon Cut green
pink flesh from 1/2 of melon
at the neck and

the slow to make the
boil. Add spices to green hot
mixture and cook until
pieces are glazed and syrup
clear to the glass. This is
done late with the pears and
rind. Remove the pears and
rind. Wash the pears and
rind with lukewarm water and
the jar. Boil the water, sugar,
vinegar, mustard, and spices.
Then add the pears and rind
and let stand overnight
in the syrup. Next morning
drain off syrup, wash down
with lukewarm water and
cook until tender. Do not let
but keep under cover. Pack
hot into sterilized jars. Cover
with syrup, seal, yellow, and
label. Store in a cool dry
place. See preservation table.

FRUIT PICKLES
Fruit Pickles
1 gallon water
1 gallon sugar
1 quart vinegar (5 cups)
2 cups mustard
1/2 cup salt
1/2 cup whole cloves
1/2 cup whole peppercorns
White crystalline pickles
are preferred. Select firm
fruit. Wash well. Remove the
skin carefully.
Cut pieces about 1/2 inch
long. Cook pickles in thick
and pour over fruit and let
stand overnight. Drain off
syrup and add half amount.
Then seal jars. Do not seal
and keep under cover.

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