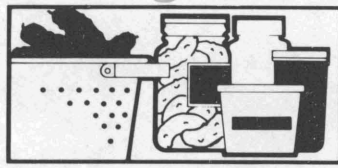




Pickling



Lesson 3 Pickle Particulars

Dear Home Food Preserver,

Pickles and relishes add variety and eye appeal to family meals. You can brine or ferment pickles through about a 3-week curing process in salt and water. During brining you can add fresh cucumbers or vegetables as they are pickled. Brining is more difficult than making quick pickles, but successful brining results in a superb product.

Quick pickles have gained in popularity because they are easy to make, take less preparation and curing time, and are of good quality if made properly. By using the variety of recipes available for quick pickles you can provide your family with an array of tasty delights to perk up every meal.

Use *only* fresh produce and quality pickling ingredients to make brined or quick pickles. For best results pickle or place in brine cucumbers or other vegetables that have been pickled the same day. Refrigerate vegetables that cannot be pickled or placed in brine the same day they are pickled, but no longer than 2 days before pickling. Vegetables that have become soft or limp will not become firm after pickling.

Soft or slippery pickles usually result from spoilage. To destroy bacteria which can cause spoilage, process quick and brined pickles and relishes in a waterbath canner. The waterbath process also improves color, texture and flavor and assures a good seal.

Pack pickles or relishes according to directions in the recipe. Adjust lids according to manufacturer's directions. Immerse the hot jars in a boiling waterbath making certain that water comes an inch or two above the jar tops. Cover the container with a close-fitting lid and boil for the recommended time. Remove the jars immediately and set away from drafts, upright and several inches apart to cool.

B-1207, *Quick Pickles and Relishes*; B-1414, *Tips for Successful Pickling*; and L-1242, *Brined Pickles*, are enclosed to help you successfully make pickles and relishes.

If you have questions or problems, please feel free to call or write.

Sincerely,

Educational programs conducted by the Texas Agricultural Extension Service serve people of all ages regardless of socioeconomic level, race color, sex, religion or national origin.

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