

Beet Relish

2 cups beets
2 cups horseradish
1 head cabbage

Grind and add 2 cups sugar, salt, vinegar.

Bread and Butter Pickles

3 pounds cucumbers (1½ inch diameter)	1 teaspoon celery seeds
1/3 cup granulated sugar	2 teaspoons prepared mustard
5 cups cold water	1 teaspoon ginger
½ pound onions	¼ teaspoon turmeric
2 cups cider vinegar	1/8 teaspoon mace
1 2/3 cup sugar	Few dashes of red pepper

Wash and remove stem end and blossom scar neatly, then cut into ¼ inch crosswise slices. Put into an enamelware or glass barrel. Sprinkle salt and add water. Cover, let stand overnight. Next morning turn into a colander and drain about 10 minutes. Now put into a preserving kettle and add onions, peeled and sliced thinly, then vinegar, sugar and spices. Heat to simmering then simmer only 3 to 4 minutes. Pack into hot sterile jars and seal.

Makes 3 pints.

Chow Chow

1 gallon pickles	2 pounds onions
1 gallon green tomatoes	2 pounds green peppers
3 or 4 pounds cabbage	If you have them, a few carrots

Cut this all up and mix it and put it in salt water overnight or 4 hours. Squeeze it out of salt water, then cook with water until everything is soft then pour off the water into a kettle and save. Then use 2 parts of the water and 1 part of vinegar and sugar (2½ cups) the way you like it and a few mixed spices about like you put into beets. Let boil 15 minutes. Put in jars.

Dill Pickles

Boil 1 quart of vinegar with 2 gallons of water, 2 cups of salt. Cover and cool. Packed cucumber with boiled brine. Cover tightly and store for several weeks before using or seal in jars at once.

Dill Pickles

Soak cucumbers overnight in cold water, wipe dry and pack in jars with sprig of dill, whole peppers or bay leaf.

Boil 6 quarts water, 1 pint salt, 1 quart vinegar, 1 tablespoon alum. Cool and pour over pickles then seal.

Tailor Made Pickles

24 cucumbers in brine
1 cup salt to 1 gallon of water

Soak for 3 days, then drain and put in cold water for 3 days with $\frac{1}{2}$ teaspoon alum. 7th day cut up and cook in weak vinegar until well heated through. Let stand 3 days.

Syrup:

3 pints sugar
1 pint vinegar
1 stick cinnamon
1 tablespoon mustard seeds
 $\frac{1}{2}$ whole clove
 $\frac{1}{2}$ whole allspice

Pour over pickles while hot. Heat for 3 mornings in a row.

Recipe is from Mrs. Loss