

SCHOOL GIRL PICKLE

Mrs. Golda Wood
Benson, N. C.

I. To make brine, dissolve table salt in water until a fresh egg will float on top of water. II. Thoroughly wash cucumbers and soak in brine water for 4 or 5 weeks in a stone container. Cucumbers about half grown are the best size. III. Remove cucumbers from brine. Soak in clear water overnight, or 24 hours.

IV. Slice cucumbers in desired pieces. (I prefer rings instead of cubes.) V. Soak cucumbers in alum water 6 hours, or overnight. (Use 7 teaspoons alum to 6 pounds of cucumbers.)

VI. Remove cucumbers from alum water and place in stone containers and cover with boiling vinegar. Let stand 24 hours. Drain off vinegar. Pack in stone containers by putting in a layer of cucumbers, a layer of sugar, and a layer of mixed pickling spices. Follow this procedure until all cucumbers are packed. For the best flavored pickles, I find that about 8 pounds sugar and 1 box spices to each 12 pounds of cucumbers is best. No liquid is to be added. The sugar will melt as the juices drain from the cucumber slices, and in a few days the cucumbers will be covered with liquid. It is not necessary to seal at all. Keep covered so fruit flies cannot get to pickles. I like to store mine in 3-gallon stone jars. I believe pickles are better stored in large amounts. Glass containers may be used, but the color of the pickles will be light.

SLICED GREEN TOMATO PICKLES

Mrs. Herb Masten

7 lb. green tomatoes	1 gal. vinegar
1 gal. water	1/4 c. pickling spices
4 c. lime	1 stick cinnamon
4 lb. sugar	1 Tbsp. salt

Mix lime and water well, letting any lime that does not dissolve settle to bottom. Select, wash, dry and slice tomatoes. Pour off lime water and add sliced tomatoes. Soak 24 hours, then wash each piece well under running water and dry. Mix sugar and vinegar, and pour over tomatoes. Soak 12 hours. Add spices and bring to boil. Cook for 30 minutes. Pack and seal in glass jars. Makes approximately 8 pints.

WATERMELON RIND PICKLE

Mrs. Herb Masten

10 lb. watermelon rind	8 lb. sugar
3 pt. vinegar	1 box allspice (whole)
1 box cloves (whole)	