

Pickles

★ Only firm, not too ripe products should be used for pickling. The vinegar and spices must be of good quality. Vinegars come in "grain strength." Use a vinegar of at least 40 to 50 grain strength which is 4% or 5% acidity. Strength of vinegars is usually shown on label on bottle. If too low in strength the pickles will spoil or become soft.

NOTE: When cold foods such as pickles are packed in jars without heating or processing, the KERR Screw Band should not be removed from the jar before storing as the Cap has not formed a vacuum seal and the Band is necessary to hold the Lid in place.

CHOP SUEY PICKLES

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| 6 large cucumbers, peeled | |
| 11 medium-sized onions | |
| 3 large sweet green peppers | |
| 3 large sweet red peppers | ½ pint water |
| ½ cup salt | 4 cups sugar |
| 1 pint vinegar | 2 tablespoons celery salt |
| 3 tablespoons mixed spices | 1 teaspoon curry powder |

SLICE very thin the cucumbers, onions and peppers; sprinkle with ½ cup salt and add enough cold water to cover vegetables, let stand overnight, drain thoroughly, add the vinegar, mixed spices, water, sugar, and celery salt, boil about 10 minutes. Add curry powder just before removing from stove. Pack into sterilized KERR Jars and seal at once.

CUCUMBER-ONION PICKLES

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| 12 large cucumbers | 2 cups brown sugar |
| 6 medium-sized onions | 1 tablespoon mustard |
| ¼ cup salt | 1 tablespoon turmeric |
| 1 quart vinegar | 1 tablespoon cornstarch |

WASH, peel and slice cucumbers. Peel and slice onions. Cover with the salt and let stand overnight. Bring vinegar and sugar to a boil. Mix mustard, turmeric and cornstarch with a little cold vinegar and add to vinegar and sugar. Drain cucumbers and onions from salt water. Put in vinegar solution and bring to a boil. Pack into sterilized KERR Jars and seal at once.

CUCUMBER PICKLES

SOAK cucumbers overnight in cold water. Slice but not too thin. Make a syrup of:

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| 2 cups cider vinegar | 1 cup sugar |
| 1 cup water | 1 teaspoon mixed spices |
| ½ teaspoon mustard seed | |

Bring to boil—then add cucumbers and boil about 3 minutes until they lose green look. Pack pickles solidly into sterilized KERR Jars, add 1 teaspoon salt to each quart, ½ onion sliced, cover with boiling syrup and seal at once.

CUCUMBER-RAISIN PICKLES

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| 4 cups sliced cucumbers | 1 cup sugar |
| 1 cup salt | 6 tablespoons raisins |
| 1 cup white vinegar | 1 tablespoon celery seed |
| | 1 tablespoon mustard seed |

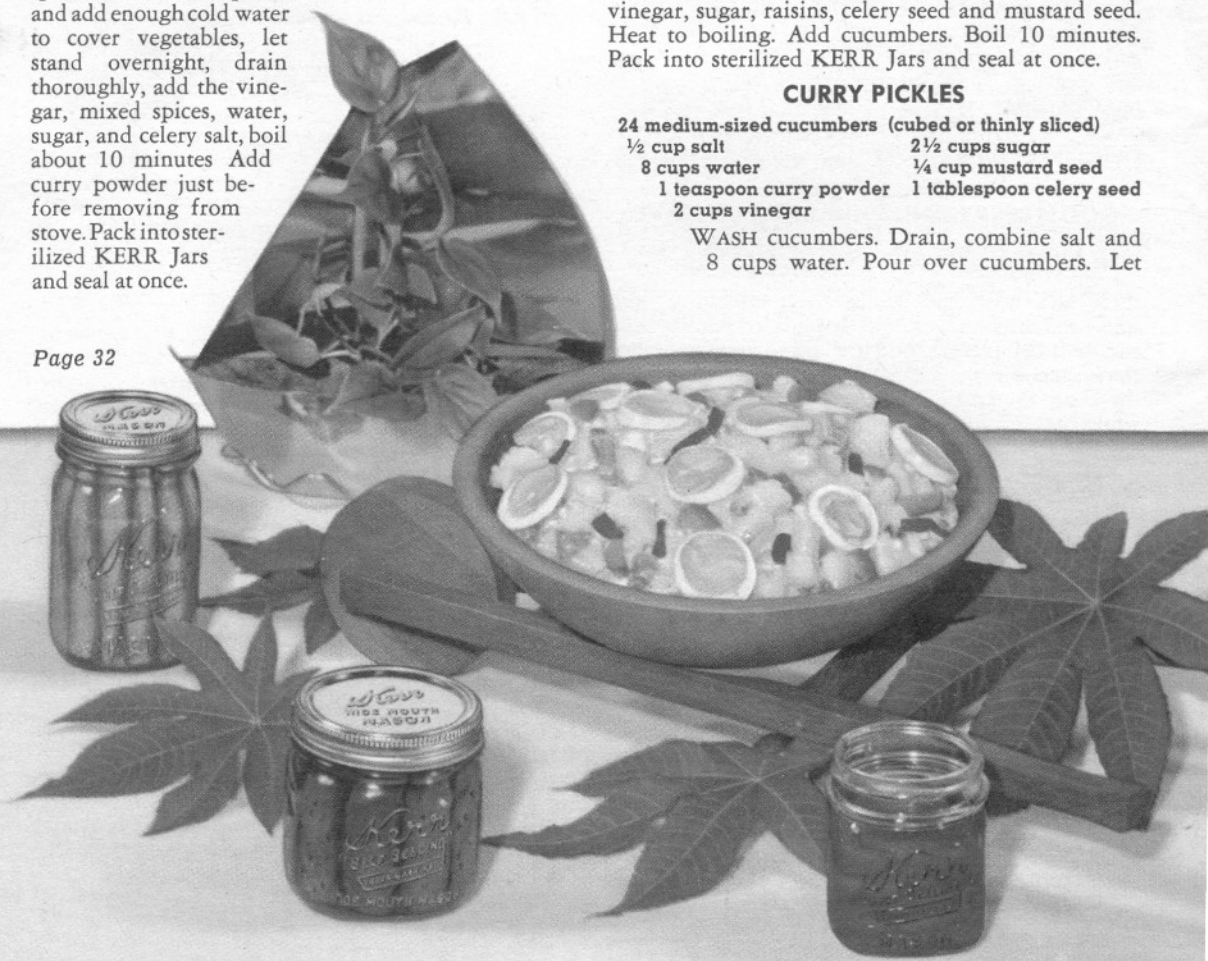
SOAK cucumbers overnight in a salt solution made of 1 cup salt to 1 gallon water. Drain. Combine vinegar, sugar, raisins, celery seed and mustard seed. Heat to boiling. Add cucumbers. Boil 10 minutes. Pack into sterilized KERR Jars and seal at once.

CURRY PICKLES

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| 24 medium-sized cucumbers (cubed or thinly sliced) | |
| ½ cup salt | 2½ cups sugar |
| 8 cups water | ¼ cup mustard seed |
| 1 teaspoon curry powder | 1 tablespoon celery seed |
| 2 cups vinegar | |

WASH cucumbers. Drain, combine salt and 8 cups water. Pour over cucumbers. Let

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stand 5 hours. Drain, rinse thoroughly, combine remaining ingredients. Heat to boiling, pour over cucumbers, heat to boiling and pack into sterilized KERR Jars and seal at once.

DELICIOUS PICKLES

WASH cucumbers, pack into sterilized KERR Jars. Solution (sufficient for 3 gallons of pickles in glass jars):

- 1 gallon vinegar
 - 1 cup salt
 - ½ pound (16 tablespoons) dry mustard (work into paste with a little of the vinegar)
- Pour over cucumbers in jars and seal at once.

DILL PICKLES

SOAK medium-sized cucumbers overnight in a brine made of 1½ cups of salt to 4 quarts of water.

Make a canning brine of 10 quarts of water, 1 quart of vinegar and 2 cups of salt and boil 10 minutes. Let this brine stand overnight. In morning, drain cucumbers and place in sterilized KERR Jars with small bunches of dill. If desired, 1 cup of grated horseradish and 1 cup of mustard seed may be used with the dill by placing a small amount of each in each jar.

Pack cucumbers tight. Add small red pepper to each jar if desired. Cover cucumbers in jars with the cold canning brine, being sure brine covers cucumbers. Put on cap, screwing band tight. These will ferment for 3 or 4 days.

DILL PICKLES—Kosher Style

SOAK medium-sized cucumbers 24 hours in a brine made of 1 cup salt to 8 cups water. Remove from brine and dry. Make a vinegar solution of 2 cups white vinegar to 3 cups water. Add about 2 tablespoons of mixed pickling spices, and several small bunches of dill (as much as your taste requires). Let come to the boiling point. Add the cucumbers and take from heat. Into each clean KERR Quart Jar place two buttons (cloves) of garlic and 2 small hot peppers. Pack cucumbers in jar, along with at least one small bunch of the dill. Put vinegar back on stove, bring to boil, pour over cucumbers in jar having the liquid covering the cucumbers in the jar, and seal at once.

DILL GREEN TOMATO PICKLES—Kosher Style

- Green tomatoes
- 2 quarts water
- Stalk celery
- 1 quart vinegar
- Sweet green peppers
- 1 cup salt
- Garlic
- Dill to taste

USE small, firm green tomatoes. Pack into sterilized KERR Jars. Add to each quart jar a bud of garlic, 1 stalk of celery and 1 green pepper cut in fourths. Make a brine of the water, vinegar and salt and boil with the dill for 5 minutes. Pour the hot brine over the pickles in the jars and seal at once. These will be ready for use in 4 to 6 weeks. This amount of liquid fills about 6 quarts.

END OF THE GARDEN PICKLES

- 1 cup sliced cucumbers
- 1 tablespoon
- 1 cup chopped sweet peppers
- celery seed
- 1 cup chopped cabbage
- 1 cup chopped celery
- 1 cup sliced onions
- 2 cups vinegar
- 1 cup chopped green tomatoes
- 2 cups sugar
- 1 cup chopped carrots
- 2 tablespoons turmeric
- 1 cup green string beans cut in inch pieces
- 2 tablespoons mustard seed

SOAK cucumbers, peppers, cabbage, onions and to-

matoes in salt water overnight (½ cup salt to 2 quarts water). Drain. Cook the carrots and string beans in boiling water about 10 minutes; drain well. Mix soaked and cooked vegetables with remaining ingredients and boil 10 minutes. Pack into sterilized KERR Jars; seal at once.

FIG PICKLES

COVER 3 quarts figs with 2 quarts boiling water and allow to stand 5 minutes. Make syrup of:

- 1 cup water
- 6 cups sugar
- 1 cup vinegar
- Small cheesecloth bag containing whole spices, cloves, stick cinnamon

Drain figs and boil in this syrup 3 consecutive mornings 10 minutes each morning, then pack into clean KERR Jars. Put on cap, screwing the band tight. Process in water bath, 10 minutes.

FRENCH PICKLE

- 1 quart carrots (diced)
- 1 quart lima beans (small)
- 1 quart celery (cut fine)
- 1 quart corn (cut from cob)
- 1 quart onions (chopped fine)
- 1 quart small green cucumbers (cut fine)
- 1 quart green tomatoes (sliced fine)
- ½ quart sweet red peppers (cut fine)

COOK each vegetable separately until vegetables are barely tender. Season to taste with salt. Drain well.

Add:

- 5 teaspoons turmeric
- 3 tablespoons celery seed
- ½ cup white mustard seed

Mix thoroughly, cover with vinegar and let come to the boiling point, stirring frequently. Pack into sterilized KERR Jars and seal at once.

GREEN TOMATO PICKLES

- 1 gallon green tomatoes (16 cups sliced)
- ¼ cup salt
- ½ tablespoon powdered alum
- 3 cups (50 grain strength) vinegar
- 1 cup water
- 4 cups sugar
- 1 tablespoon mixed spices
- ½ teaspoon cinnamon
- 1 tablespoon celery seed
- ½ teaspoon allspice
- 1 tablespoon mustard seed

SLICE tomatoes. Sprinkle with salt and allow to stand overnight. Next morning drain and pour 2 quarts of boiling water with ½ tablespoon of powdered alum over the tomatoes and let stand 20 minutes. Drain and cover with cold water and drain. Combine vinegar, water, sugar and spices (tie cinnamon, allspice, and celery seed in bag) and bring to a boil. Pour this over the tomatoes, drain off for 2 mornings repeating and the third morning bring the pickles and mixture to the boil. Pack into sterilized KERR Jars and seal at once.

HUNGARIAN PEPPERS

THOROUGHLY wash Hungarian Peppers and make a small slit in each one in about two places. Place the peppers in a brine made of 1 gallon water to 2 cups of salt. Weight just enough to hold peppers under brine. Next day drain well and pack peppers into sterilized KERR Jars. Make a pickling solution of 1 gallon water, 1 cup salt, 1 cup vinegar, 1 clove garlic, 1 grape leaf and 1 bunch dill. Bring the solution to the boiling point, pour over peppers in jars and seal at once.

ICE WATER PICKLES

SIX pounds medium-sized cucumbers (each cut in 4 to 8 pieces according to size of cucumbers). Soak in ice water 3 hours—drain, pack into sterilized KERR Jars. Add 6 pickling onions, 1 piece celery, 1 teaspoon mustard seed to each jar.

Solution:

3 quarts white vinegar 3 cups sugar
1 cup salt

Bring to boil, pour over cucumbers and seal at once. This makes 6 quarts.

KERR KRISPY LUNCH PICKLES

25 to 30 medium-sized cucumbers
8 large white onions 5 cups sugar (2½ pounds)
2 large sweet peppers 2 tablespoons mustard seed
½ cup salt 1 teaspoon turmeric
5 cups cider vinegar ½ teaspoon cloves

WASH cucumbers and slice as thin as possible. Chop onions and peppers; combine with cucumbers and salt; let stand 3 hours and drain. Combine vinegar, sugar, and spices in large preserving kettle, bring to boil. Add drained cucumbers; heat thoroughly but do not boil. Pack while hot into sterilized KERR Jars and seal at once.

MIXED PICKLES

2 large heads cauliflower
1 gallon green tomatoes 6 green peppers
6 large onions 6 cucumbers

SEPARATE cauliflower, chop green tomatoes, onions, green peppers and cucumbers. Mix well. Put in a kettle in layers, first a layer of vegetable mixture, then a very thin layer of salt until all ingredients are used, being sure the last layer is salt.

Let stand 24 hours, then squeeze as dry as possible. Make a pickling solution of:

1 pint vinegar 1 level teaspoon each of cloves,
1 pound sugar cinnamon, allspice and mace
If desired little red peppers may be added

Mix sugar and spices with vinegar, boil 5 minutes and pour over vegetables, stirring well so that vinegar will mix in with them. Allow to stand several hours. Bring pickles to boil and cook 15 minutes, then pack into sterilized KERR Jars and seal at once.

MUSTARD PICKLES

2 quarts tiny cucumbers not over 2 inches long
2 quarts small white pearl onions
2 quarts green string beans cut in half
2 quarts green tomatoes coarsely chopped
2 heads fresh cauliflower cut in small pieces
1 small head white, hard cabbage

SPRINKLE with salt—let stand 24 hours—drain off brine and put pickles into preserving kettle.

Add:

1 ounce turmeric ½ tablespoon whole cloves
1½ cups brown sugar 1 tablespoon allspice
2 tablespoons celery seed ⅔ cup dry mustard
6 sweet peppers coarsely chopped
2 tablespoons mustard seed

Enough cider vinegar to cover ingredients
½ cup flour mixed with a little water

Boil ingredients (except the flour) for 15 minutes. Add flour mixed to smooth paste with a little water, boil 5 minutes longer or until vegetables are tender but not mushy. Pack into sterilized KERR Jars and seal at once.

OLIVE OIL PICKLES

1 peck (or 11 pounds) large gherkins Olive oil
1 quart large pickling onions
Cider vinegar

1 ounce each celery seed, mustard seed, white pepper
WASH and slice gherkins and onions, allow to stand in brine made of ½ cup salt to 3 quarts water for 12 hours. Drain well and pack into sterilized KERR Jars. For each jar allow 2 cups cider vinegar and ½ cup olive oil. Mix vinegar and spices together and boil 5 minutes. Allow to cool, add olive oil, mixing well. Pour over gherkins to within 1 inch of top of jar. Seal at once.

PEAR OR PEACH SWEET PICKLES

1 quart vinegar
6 pounds sugar
12 pounds peeled fruit (6 quarts)

MAKE a syrup of the vinegar and sugar and add a spice bag made of 1 tablespoon of ground cloves, and 1 piece of ginger root if desired. Add 4 or 5 whole sticks of cinnamon to the syrup and drop a few at a time of the peaches or pears into this boiling syrup. Cook until the fruit can be readily pierced with a straw, let stand in covered kettle overnight. Next day pack into clean KERR Jars to within ½ inch of top of jar, covering fruit with the syrup. Put on cap, screwing the band tight. Process in water bath at simmering temperature (180° F.) for 20 minutes.

PICKLED BEETS

SELECT small, young beets, cook until tender, dip into cold water. Peel off skins. Make the following syrup:

2 cups sugar 1 teaspoon cloves
2 cups water 1 teaspoon allspice
2 cups strong vinegar 1 tablespoon cinnamon

Pour over beets and boil 10 minutes. Pack into sterilized KERR Jars and seal. A little grated horseradish added to pickled beets gives variety.

PICKLED CARROTS (SWEET)

1 quart vinegar 1 tablespoon mace
1 tablespoon whole cloves 1 quart sugar
1 tablespoon whole allspice Stick cinnamon

BOIL young carrots until skins slip. Remove skins, slice or leave whole. Pour syrup made of vinegar, sugar and spices (in bag) boiling hot over carrots. Let stand overnight, then bring to boil and boil 5 minutes. Remove spices and pack carrots into sterilized KERR Jars. Fill to within ½ inch of top of jar with the hot spiced syrup and seal at once.

PICKLED CRAB APPLES

CHOOSE sound crab apples uniform in size. Do not pare them. Make a spiced syrup by heating together 1 quart of vinegar, 1 cup water, 1 quart of sugar, 1 tablespoon each of cinnamon, cloves, and 1 teaspoon each of mace and allspice. This is enough syrup for about 5 pints. When cool, add crab apples, and heat slowly, being careful not to burst the fruit. Let stand in syrup overnight, pack cold into clean KERR Jars, and fill to within ½ inch of top of jar with syrup. Put on cap, screwing the band tight. Process in water bath at simmering temperature (180° F.) for 20 minutes.

PICKLED ONIONS

SELECT tiny white pickling onions. Peel and place in a salt brine made by dissolving 1½ pounds of salt in 1 gallon water. Allow onions to stand in brine for five weeks. If necessary, use a weight to hold onions under brine. Drain and rinse in cold water. Drain and pack in sterilized KERR Jars. Make a syrup of equal proportions of vinegar and sugar and bring to boiling point. Pour boiling hot over onions in jar. Cover jar but do not seal. Drain off vinegar solution for 3 mornings, reheating it and pouring over onions in jar. With the third and last heating, add 1 teaspoon pickling spices to each pint jar of onions, pour hot solution over them and seal at once.

SACCHARINE PICKLES

7 quarts medium-sized cucumbers 1 cup salt
1 teaspoon powdered saccharine 1 gallon vinegar
1 cup dry mustard

WASH cucumbers and pack into sterilized KERR Jars. Mix saccharine, mustard and salt and add to the vinegar. Pour over cucumbers in the jar and seal at once.

SALAD DRESSING PICKLES

12 large cucumbers 1 tablespoon turmeric
12 onions ½ cup flour
3 cups sugar 1 quart vinegar
1 tablespoon celery seed
½ teaspoon ground cayenne pepper
1 small jar pimiento or 2 sweet red peppers

PEEL and slice cucumbers and let stand overnight in brine made with ½ cup salt to 3 quarts water. Slice thin or chop fine the onions. Mix sugar, spices, flour and vinegar. Add cucumbers, onions and pimientos. Cook 10 minutes. Pack while hot in sterilized KERR Jars and seal at once.

SENF GURKEN (RIPE YELLOW CUCUMBERS)

PEEL ripe yellow cucumbers. Cut in halves lengthwise. Scrape out seeds with a spoon. Cut each half in fourths and soak in water overnight. Drain and make a syrup of:

2 cups white vinegar ½ teaspoon mustard seed
1 cup water 1 teaspoon mixed spices
1 cup sugar

Bring to boil. Add cucumbers and boil about 3 minutes. Pack pickles solidly into clean KERR Jars. Add 1 teaspoon salt and ½ onion, sliced, to each quart. Cover with boiling syrup and seal at once.

SOUR PICKLES

Medium-sized cucumbers 1 cup salt
1 gallon cider vinegar 1 cup sugar
1 quart water 1 cup white mustard seed

WASH medium-sized cucumbers and pack them into sterilized KERR Jars. Mix the vinegar, water, salt, sugar and mustard seed and bring to the boiling point. Pour the hot solution over the cucumbers in the jars and seal at once.

SWEET PICKLES (14 DAYS)

INTO a clean stone jar put 2 gallons of cucumbers, washed and sliced lengthwise. Regardless of size, cucumbers must be sliced or they will shrivel. Dissolve 2 cups of salt in one gallon of boiling water and

pour while hot over pickles. Then cover and weight down pickles and let stand for 1 week. On the eighth day, drain, then pour 1 gallon of boiling water over them and let stand 24 hours. On the ninth day, drain and pour 1 gallon of boiling water with 1 tablespoon of powdered alum over the pickles and let stand 24 hours. On the following day or tenth day, drain again, pour 1 gallon boiling water over them, let stand 24 hours then drain.

For the pickling mixture, combine 5 pints of vinegar boiling hot, 6 cups of sugar, ½ ounce (5 teaspoons) celery seed, 1 ounce (3 tablespoons, broken) cinnamon stick. Pour this over the pickles, drain off for three mornings, reheating it and adding 1 cup of sugar each morning. With third and last heating pack pickles into sterilized KERR Jars, pour hot liquid over them and seal at once.

TOMATO PICKLE

30 large ripe tomatoes 1 pint vinegar
6 large pears 4 large onions
6 large peaches 4 cups granulated sugar
6 large apples 2 tablespoons salt
1 package mixed pickling spices (tied in cloth)

PEEL and chop fine the tomatoes, pears, peaches, apples and onions. Mix all ingredients and boil until thick. Pour into sterilized KERR Jars and seal at once.

VIRGINIA CHUNK SWEET PICKLES

75 cucumbers 4 or 5 inches long, or 2 gallons small ones

Or use what you have; most any nice solid cucumber makes a nice pickle

MAKE brine of a proportion of 2 cups salt to one gallon water, boil and pour over cucumbers boiling hot. Let stand one week. In hot weather skim daily. Drain and cut in chunks. For the next three mornings make a boiling hot solution of one gallon water and one tablespoon powdered alum and pour over the pickles, make this fresh hot bath for three mornings. On the fourth morning drain and discard alum water. Heat 6 cups vinegar, 5 cups sugar, ⅓ cup pickling spice and 1 tablespoon celery seed to boiling point and pour over the pickles. On the fifth morning drain this liquid off and add 2 cups more sugar, heat again to boiling point and pour over the pickles. On the sixth morning drain liquid, add one cup sugar, heat, pack the pickles into sterilized KERR Jars and fill to within ½ inch of top of jar with the hot liquid. Seal at once.

WATERMELON PICKLES

RIND of one large watermelon. Peel and remove all green and pink portions from the watermelon rind. Cut in one inch cubes and soak overnight in salt water (four tablespoons of salt to one quart of water). Drain, cover with fresh water and cook until almost tender. Drain the watermelon and make a syrup of 8 cups of sugar, 4 cups of vinegar and 8 teaspoons of whole cloves, 16 sticks of cinnamon and a little mustard seed. (Tie spices in cheesecloth bag.) Heat the syrup and spices to boiling and allow to set for 15 minutes. Add the drained watermelon rind and cook until clear and transparent. If desired a few minutes before removing from heat, add enough green or red fruit coloring to color the pickle. Pack boiling hot into sterilized KERR Jars and seal at once.