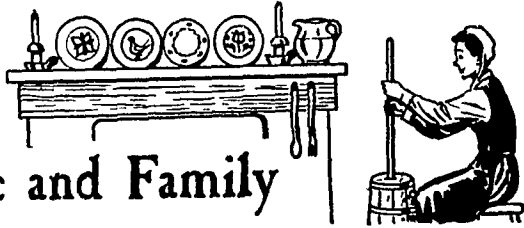


## For the Farm Wife and Family



### Pickles of All Styles Take Care In Selection, Preparation, Storage

Several weeks ago Mrs. Phares G. Keller requested a recipe for Kosher Style Dill Pickles. We have three different recipes for her today and we hope one of them will be what she is looking for. First of all we have a few facts about pickles for you.

Pickles are divided into four classes:

1. Quick process pickles — vinegar takes the place of the results of brining. Vegetables may be made directly into pickles without being soaked, or they may be soaked for a short time. Quick pickles are easy to make, but may not be so crisp or flavorful as brined pickles.
2. Relishes — chopped vegetables or fruits are combined with vinegar, salt, sugar, and spices.
3. Fruit pickles — Whole or sliced fruit is heated in a spicy sweet-sour syrup.
4. Brined or cured pickles — vegetables are held in a salt solu-

tion for a week or for several weeks. During this time, changes in color, flavor, and texture take place. Sweet, sour, dill, or mustard pickles may then be made.

#### USE QUALITY INGREDIENTS WHEN MAKING PICKLES

- Fruits and vegetables should be:
  - Fresh, crisp, and free from blemishes.
  - Sorted for size and degree of maturity — immature cucumbers make the best pickles — fruits should be firm and slightly under-ripe.
  - Processed within 24 hours of picking.
  - Vinegar should be. Good and clear with a standard four to six per cent acetic acid. Homemade vinegar may not give good results because its exact strength is not known.
  - Distilled white to produce light colored pickles, such as onions or cauliflower.
  - Cider or distilled white when making other pickles.
  - Salt should be: Pure granulated salt or common salt. Table salt with an ingredient to prevent caking or iodized salt is not desirable.
  - Spices should be: Fresh to give the flavor desired. Whole so pickles will not be-

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Norristown WNAR 8:00 A. M.  
Hanover WHVR 1:00 P. M.

#### USE TESTED RECIPES —

Because vinegar is now standardized, use modern recipes rather than old ones. Too much acid (strong vinegar) in the pickling solution may make pickles too sour and make them shrivel. Too little acid (weak vinegar) may make pickles soft and slippery and interfere with keeping qualities.

#### USE PROPER EQUIPMENT—

Aluminum, stainless steel, glass, or unchipped enamel pans should be used in making pickles. Copper or iron containers should never be used.

#### PROPER STORAGE —

Store pickles and relishes in cool, dry, dark place.

- Soft, slippery pickles — Vinegar solution too weak. Pickles cooked too long. Pickles stored in warm place.
- Hollow pickles — Faulty development of cucumbers (hollow cucumbers usually float). Cucumbers, stood too long after picking (should not stand more than 24 hours).
- Shriveled pickles — Vinegar solution too strong. Too much sugar or salt in solution.
- Darkened pickles — Allspice, cinnamon, and cloves ground rather than whole. Vinegar too dark. Iron in water or in utensils.

The above facts and suggestions are from the Division of Agriculture Extension, Pennsylvania State University. Alice Murray, Home Economics Editor, Pennsylvania State University, sends us a recipe for Dill Pickles.

#### KOSHER STYLE DILL PICKLES

Soak medium-sized cucumbers 24 hours in a brine made of one cup salt to eight cups water. Remove from brine and dry. Make a vinegar solution of two cups white vinegar to three cups water. Add two 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 the heat. Into each clean quart jar place

two cloves of garlic and two small hot peppers. Pack cucumbers in jar, along with at least one small bunch of the dill. Put vinegar back on heat, bring to boil, pour over cucumbers in jar having the liquid covering the cucumbers in the jar, and seal at once.

#### DILL PICKLES

4 pounds (one gallon) 4-inch pickling cucumbers  
6 tablespoons salt  
3 cups vinegar  
3 cups water  
¾ cup dill seed or 6 heads dill  
18 peppercorns

Wash cucumbers thoroughly and cut in half lengthwise. Combine, salt, vinegar, and water and bring to a boil. Pack cucumbers into clean hot jars. Add two tablespoons dill (or one head dill) and three peppercorns to each jar. Fill with boiling syrup, adjust covers, and process in boiling water bath 10 minutes. To make Kosher Dill Pickles, add 12 cloves garlic to pickling solution. Put four halves garlic in each jar.

Mrs. Mary Klinoski, P.O. Box 12, Sadsburyville sends us her recipe for Dill Pickles.

#### KOSHER STYLE DILL PICKLES

Mrs. Mary Klinovsk, PO Box 12, Sadsburyville

1 peck dill-size cucumbers four to five inches long  
3 pints cider vinegar  
1½ cups salt  
4½ quarts boiling water  
3 large bunches fresh dill grape or cherry leaves  
2 large or 4 small cloves of garlic  
1 hot red pepper  
1½ teaspoons powdered alum

Choose crisp, freshly picked cucumbers, preferably with short stem left in each. Wash gently through two or three waters, never rubbing with hands to remove the bottom or the surface and never use a brush. Put vinegar, salt, and water into a large kettle, ready for heating. Look over dill, trimming off roots and any damaged leaves. Wash quickly through cold water to remove dirt. Wash grape or cherry leaves. Have ready 10 or 11 clean sterile quart jars. Place a stalk of dill in each jar and pack in the cucumbers, leaving space enough to fold another stalk of dill into the top. Put one-eighth of the peeled garlic (¼ to ½ clove) two ¼-inch slices of red peppers and ½ of the alum into each jar. Lay a clean grape leaf or two or three cherry leaves over the top. The liquid should come at least a quarter inch over dill and leaves. Seal immediately. Store in a cool, dark place. The pickles will be ready for eating in three or four weeks. Makes eight to nine quarts.

And now for some other pickle recipes—

- 4 pounds (one gallon) three to four-inch pickling cucumbers
- 1 quart vinegar
- 3 tablespoons salt
- 1 tablespoon mustard seed
- ¼ cup sugar

3 1-3 cups vinegar  
3 ¼ cups sugar  
2 ¼ teaspoons celery seed  
1 tablespoon white allspice

Wash cucumbers thoroughly and cut into ¼-inch slices. Combine with vinegar, salt, mustard seed, and sugar. Simmer in covered pan for 10 minutes. Drain and discard this liquid. Bring to a boil three and one-third cups vinegar and remaining ingredients. Place cucumber slices in hot sterilized jars. Fill with boiling vinegar mixture and seal.

Here is a syrup for whole pickles that we're sure you'll like. It uses a small amount of saccharine.

#### PICKLES

Mrs. Melvin Horning, Rheems

- 1 cup vinegar
- 3 cups water

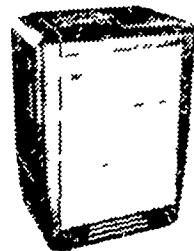
(Continued on page 9)



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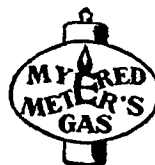
9384  
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