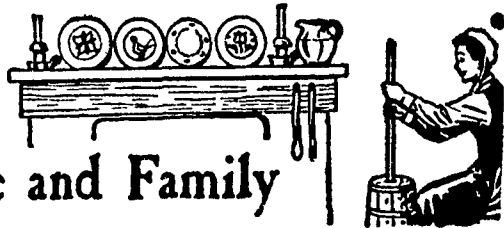


For the Farm Wife and Family



Late Summer Canning Notes

By Mrs. Richard C. Spence

Now is the time for canning and making pickles. The secret of having a good can of food when it is opened in the winter is starting with good ingredients at canning time. Just as pickling ingredients is the key to good pickles, processing is the key to good preservation of the pack.

If you plan to make pickles, be sure to use fresh pickled cucumbers. Don't let them stand around for days then decide to use them for pickles.

Sort out the cucumbers for size choosing recipes to

suit the size cucumber you have on hand. Be sure to take off the blossom end of the pickle since this is a good spot for spoilage to start. Leave a fourth-inch of

the stem on.

Wash the cucumbers carefully using a soft cloth, not a brush. This keeps the skin from being broken. Take out any pickles that float as they are apt to be hollow. Rinse thoroughly so you're sure all garden soil is removed.

You'll need good cider or white vinegar, not homemade since you need a controlled amount of acid. It takes the right mixture of vinegar, sugar, salt and spices to do a good pickling job.

Pure granulated salt is best to use, since it has no filler ingredients but you can use table salt.

Usually you use whole spices for cooked spices and they should be fresh to give best flavor. Usually these are used only in the syrup and not packed in the jar. Granulated sugar is always used unless a recipe says otherwise.

To make pickles you'll need aluminum, enamel, glass or stainless steel pans and spoons. Other substances may cause reactions with the pickling liquids.

Be sure to use an up-to-date recipe that takes into account the acidity of today's vinegar and the kinds of other ingredients we use.

Q. My dill pickles were soft last year. What is wrong and how do I prevent this?

A. Soft or slippery pickles are spoiled pickles. This may have happened because the vinegar you used was too weak, the salt brine not strong enough or the pickles were stored in too warm a place.

Start with a reliable recipe buy good quality vinegar and use pure granulated salt for best pickling results.

Some new quick-pickling recipes you might like to try:

DILL PICKLES

4 pounds 4-inch pickling cucumbers
6 tablespoons salt
3 cups distilled white vinegar
3 cups water
¾ to 1 cup dill seed
21 peppercorns

Wash cucumbers thoroughly; cut in half lengthwise. Combine salt, vinegar and water. Heat to boiling. Pack cucumbers into clean hot jars. Add 2 tablespoons dill seed and 3 peppercorns to each jar. Fill with boiling pickling syrup to within ½ inch from top of jar. Immediately adjust covers as jar manufacturer directs. Place filled jars on wire rack in covered deep kettle. Add enough boiling water to cover top of jars; place over heat. Process (boil) 10 minutes, counting time from moment activity resumes. Remove jars; adjust seal as manufacturer directs. (Turn to page 7)



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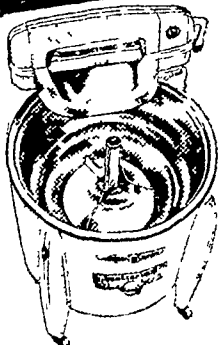
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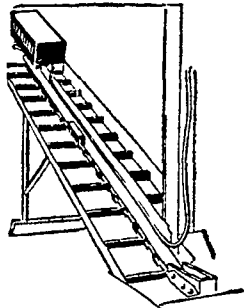


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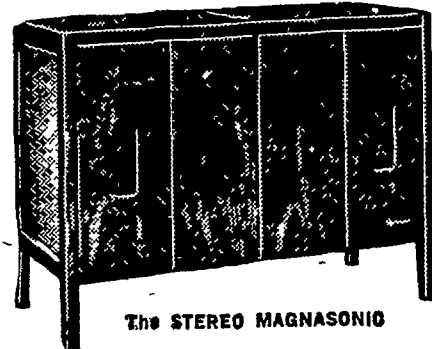
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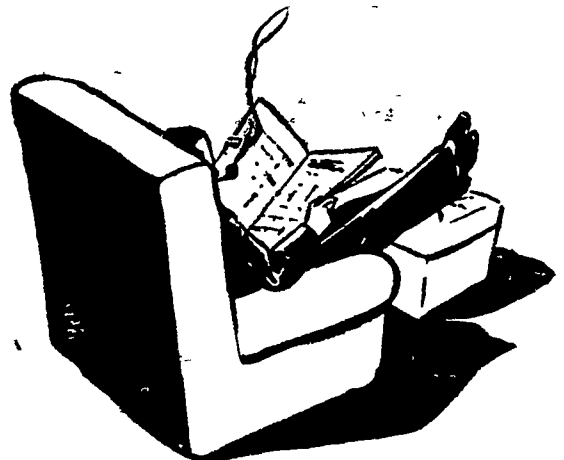
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