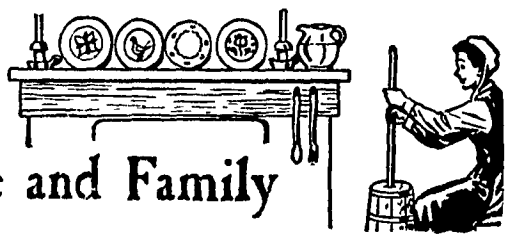


For the Farm Wife and Family



Pickles and Relishes

By: Mrs. Richard C. Spence

Relishes always add that 'extra touch' to a meal and as usual, the ones you make yourself are always "extra special"

Fruits and vegetables alike lend themselves to the pickling process as you can see in the following recipes

CELERY RELISH

2 cups distilled white vinegar
Wash tomatoes, apples and peppers thoroughly. Trim quarter tomatoes. Core, quarter apples, do not pare. Seed and quarter peppers. Put the vegetables and fruit through coarse blade of food grinder. Combine salt and remaining ingredients, heat to boiling. Add vegetables. Simmer, stir ring occasionally, 30 minutes. Continue simmering while quickly packing one hot sterilized jar at a time. Makes 6 pints.

CHILI SAUCE

1 gallon (or 6 1/4 pounds) ripe tomatoes (peel and core before measuring)
3/4 cup chopped white onions

1 1/2 cups sugar
1 teaspoon nutmeg, grated
3/4 teaspoon tabasco sauce
1/2 teaspoon curry powder
2 cups vinegar
5 teaspoons salt

2 teaspoons ginger
1 teaspoon cinnamon
1 teaspoon mustard
Put tomatoes and onions through food chopper. Add all other ingredients and boil 2 hours or until thick, stirring frequently to prevent scorching. As soon as sauce is of desired consistency, pour into sterilized jars and seal at once. If desired, 3/4 teaspoon of red pepper may be used instead of the tabasco sauce

DIXIE RELISH

1 pint chopped sweet red peppers
1 pint chopped sweet green peppers
1 quart chopped cabbage
1 pint chopped onions
2 hot peppers
5 tablespoons salt
4 tablespoons mustard seed
2 tablespoons celery seed
1/2 cup sugar
1 quart vinegar

Mix vegetables together, cover with the salt and let stand overnight in a crock or enameled pan. Drain, add spices, sugar, and vinegar and pack into clean jars. Put on cap screwing the band tight. Process in water bath at simmering temperature (180 degrees) for 15 minutes. This pickle is a splendid filling for the mango peppers

CORN CHOWDER

12 ears sweet corn
4 cups chopped cabbage
3 sweet green peppers
3 sweet red peppers
2 teaspoons dry mustard
1 tablespoon celery seed

1 1/4 teaspoons turmeric
2 cups sugar
1/2 cup flour
1 teaspoon salt
1 quart vinegar

Cut corn from cob. Chop other vegetables fine. Mix spices, sugar, flour, salt and vinegar. Add chopped vegetables and corn. Cook 10 minutes. Pack into sterilized jars and seal at once.

7 medium onions
2 tablespoons mustard seed
2 tablespoons salt
3 cups vinegar
3 cups sugar
Grind peppers and onion saving the juice. Combine with juice and other ingredients. Boil 30 minutes and pack into sterilized jars and seal at once.

RED PEPPER RELISH
2 doz sweet peppers (red)

STUFFED GREEN PEPPERS
Select fresh, firm medium green peppers. Cut a circle

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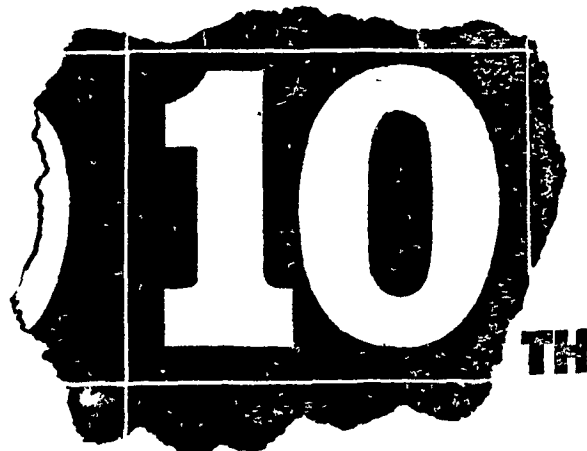
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APPLE CHUTNEY

3 pounds (10 to 12 medium) green tomatoes
1 1/4 pounds (4 medium) red apples
3 medium sweet red peppers
4 medium onions, peeled, quartered
1 1/2 tablespoons salt
1 1/2 teaspoons pepper
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground cloves
2 1/2 cups sugar

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