

scum daily when formed. Scum may start forming in 3 to 5 days. Do not stir pickles around in jar but be sure they are completely covered with brine. If necessary make additional brine, using original proportions.

In about 3 weeks the cucumbers will have become an olive-green color and should have a desirable flavor. Any white spots inside the fermented cucumbers will be eliminated by processing. The original brine is usually cloudy as a result of yeast development during the fermentation period. If this cloudiness is objectionable, fresh brine may be used to cover the pickles when packing them make it with the same proportions of vinegar, salt, and water as in the original brine. The fermentation brine is generally preferred for added flavor and should be strained and heated to boiling.

Pack the pickles, along with some of the dill into clean, hot jars; add garlic, if desired. Cover with boiling brine to 1/2 inch of the top of jar. Adjust lids. Put the jars into canner containing boiling water

stirring occasionally. This relish may be thickened by adding 1/4 cup flour blended with 1/2 cup water at the time the corn is added for cooking. Frequent stirring will be necessary to prevent sticking and scorching.

Pack loosely while boiling hot into clean, hot pint jars, filling to 1/2 inch of top. Adjust lids. Process in boiling water bath for 20 minutes. Start to count processing time as soon as water in canner returns to boiling.

**CORN RELISH**  
 2 quarts corn  
 1 pint sweet red peppers (4 to 5 medium) diced  
 1 pint green peppers (4 to 5 medium) diced  
 1 quart celery, chopped  
 1 cup onions, finely chopped or thinly sliced.  
 1 1/2 cups sugar  
 1 quart vinegar  
 2 tablespoons salt  
 2 teaspoons celery seed  
 2 tablespoons mustard, powdered dry  
 1 teaspoon turmeric

Combine peppers, celery, onion, sugar, vinegar, salt, and celery seed. Cover pan until mixture starts to boil, then boil uncovered for 5 minutes, stirring occasionally. Mix dry mustard and turmeric and blend with liquid from boiling mixture; add, with corn to boiling mixture. Return to boiling and cook for 5 minutes

**PICKLED PEARS**  
 8 pounds (4 to 5 quarts) seckel pears  
 10 pieces stick cinnamon, 2-inch pieces  
 2 tablespoons whole cloves  
 2 tablespoons whole allspice  
 8 cups sugar  
 1 quart white vinegar  
 1 pint water or liquid from pre-cooking

Wash pears; remove the blossom ends only. Cover pears with water and boil for 10 minutes; drain. Prick the skins with a fork or large needle to allow syrup to penetrate without causing shriveling.  
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**For the Farm Wife and Family**

**Ladies, Have You Heard? . . .**

By: Jane Thurston, Extension Home Economist

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THURSTON

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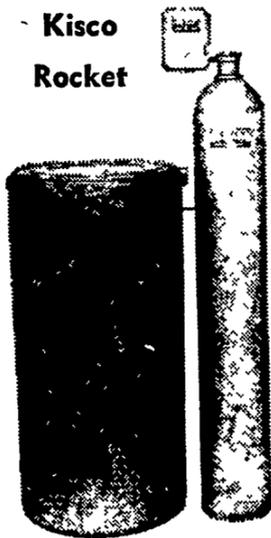
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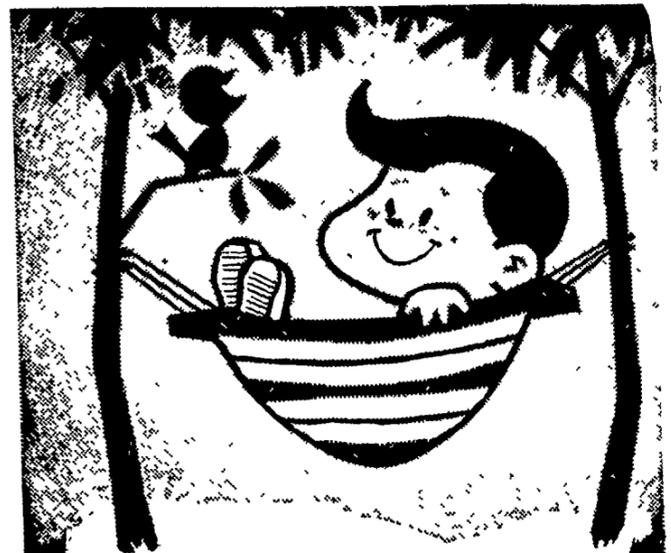
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