

Home on The Range

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4-½ teaspoons celery seed
4½ teaspoons tumeric
¾ teaspoons mustard seed
Choose fresh, firm, medium cucumbers. Wash them and cut them into sticks. Pour boiling water over them and let stand for four to five hours, then drain and pack into jars. Make a solution of vinegar, sugar, salt, celery seed, tumeric, and mustard seed. Boil solution five minutes. While boiling hot, pour over cucumbers in jar. Process in

boiling water for five minutes. This solution fills six pint jars. If sweeter pickles are desired, add a double measure of sugar.

Mary Kauffman
Oxford, Pa.

93 ZUCCHINI PICKLES

4 medium zucchini, sliced thin (one quart)
1 small green pepper, chopped
2 small onions, sliced thin
4 teaspoons pickling salt
2 trays ice cubes
¾ cup sugar
¾ cup white vinegar
1 teaspoon each dillweed and mustard seed
½ teaspoon celery seed
Put zucchini, pepper, onions, salt, and ice cubes in large mixing bowl. Let stand at room temperature for three hours, drain well. In

kettle bring to boil sugar, vinegar, and seasonings; add vegetables and heat just to boiling. Ladle into four hot, sterilized ½ pint jars, leaving ½ inch headspace. Seal at once and process in boiling water bath for five minutes. Let stand at least three weeks before serving.

Mrs. Ruth Ruos
Blain, Pa.

CORN RELISH

2 quarts corn, young
2 quarts tomatoes
1 quart onions
2 peppers, red
2 peppers, green
1 stalk celery
1 quart vinegar
1 quart sugar
2 tablespoons salt
Grind onions, peppers, and celery. Blend tomatoes. Add sugar, vinegar, and salt. Cook one half hour. Add corn

and cook one half hour. Process for 10 minutes in hot water bath. Very good served on hot dogs or hamburgers.

Mrs. Raymond Wenger
Lititz, Pa.

TOMATO JUICE COCKTAIL

2 quarts tomato juice, freshly extracted
2 teaspoons salt
1 tablespoon grated celery
1 teaspoon prepared horse radish
3 tablespoons lemon juice, fresh
½ to 1 teaspoon Worcester'shire sauce
1 to 1-½ teaspoons onion juice or onion powder
Add seasonings to tomato juice. Can it as you would tomato juice, or freeze it. Makes two quarts.

Mrs. Bonnie Kiser
Codorus, Pa.

PRIZE PEACH HALVES

Firm, ripe peaches
2 tablespoons salt
2 tablespoons vinegar
1 gallon water

Heavy syrup (1 cup sugar to 1 cup water)

Wash, rinse, and drain firm, ripe peaches. Place in wire basket or cheesecloth bag, and dip in boiling water, then in cold. Peel and pit. Next, drop halves into mixture of salt, vinegar, and water. Rinse. Cook peaches in heavy syrup of one cup sugar to one cup water until limp. Then, place peaches in hot quart jars in overlapping layers. Cover with syrup to within 1-½ inch of top of jars. Adjust lids. Process in boiling water bath at 212 degrees F. for 15 to 20 minutes.

Mrs. Bonnie Kiser
Codorus, Pa.

SPICED CANTALOUPE

Cantaloupes for one quart
½ cup sugar
2 tablespoons vinegar
5 drops oil of cinnamon
Pinch salt
Water
Peel and slice cantaloupes and pack in jars. For each quart, mix sugar, vinegar,

cinnamon, salt, and some water. Heat to melt sugar. Drain off cantaloupe juice and divide the above mixture evenly and fill up left over space in jars with water. Seal and coldpack for 10 to 15 minutes.

Lena Stoltzfus
New Providence, Pa.

DIED AND GONE TO HEAVEN PICKLES

Wash firm six-inch cucumbers and pack them in a crock. Cover with brine strong enough to float an egg. Let stand for three weeks. Drain, scald, and return cucumbers to the washed, scalded crock. Cover with cider vinegar and let stand for 10 days. Drain well and cut into pieces. Weigh. For each 10 pounds of cucumbers, use nine pounds of sugar; add two tablespoons whole cloves, 2 tablespoons whole allspice, and one box cinnamon bark. Cover crock, and let stand four to five weeks. Takes ½ bushel cucumbers.

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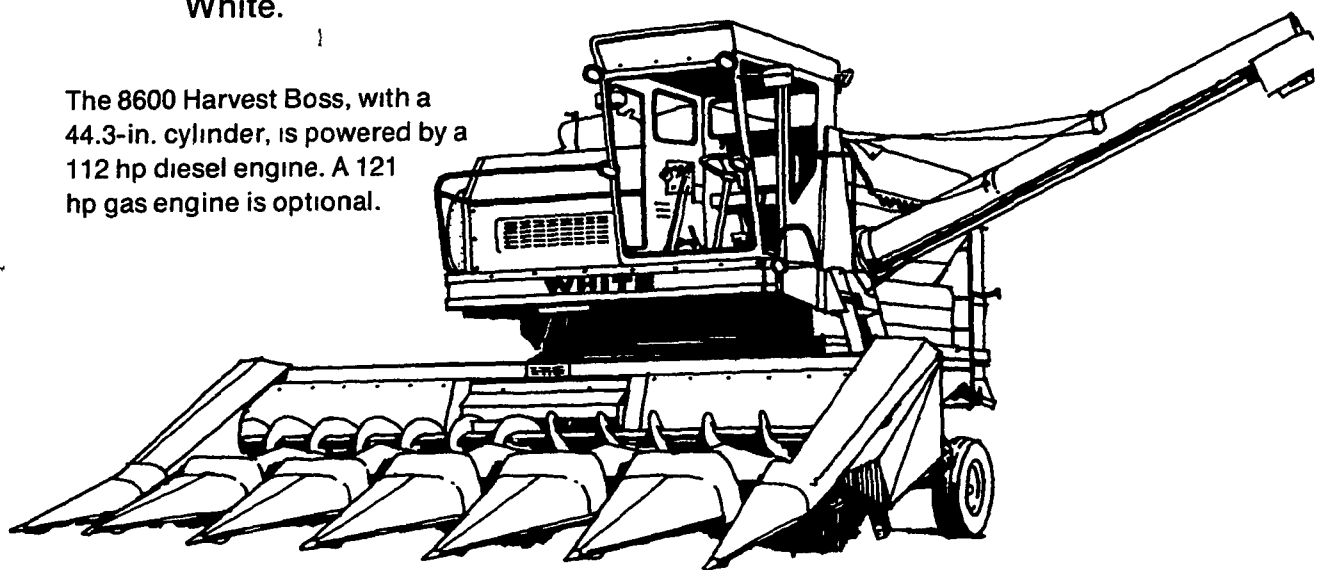
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