



Recipe Swap

If you never knew how to make dill pickles, pay attention to this week's column, because our dill pickle makers out there have sent in eight basic different ways to transform cucumbers into sour treats.

Once more, the replies were tremendous to the request made in July for a dill pickle recipe using grape leaves, dill, and mustard seed. All totaled, Lancaster Farming received 27 recipes from our helpful contributors. Unfortunately, many of them were so close to those we are printing this week that we were unable to use all of them. However, we thank each of you for your time and effort.

Many of this week's recipes are those which have been handed down from generation to generation. Because of this, some include processing times, which we are now required to print with each pickle recipe. Therefore, concluding the instructions to each contribution not containing a processing time, is a suggestion on how long the latest findings indicate each recipe should be processed.

DILL PICKLES

- Grape leaves
- Cucumbers, 4 to 5 in. long, halved lengthwise
- 4 heads and stems dill
- 1 teaspoon mustard seed
- 1 large onion, sliced
- 5 cups water
- ½ cup vinegar
- One-third cup salt

Line bottom of a two-quart jar with grape leaves. Fill jars with cucumbers. Add 4 heads and stems of dill, mustard seed, and onion, sliced, to each jar. Boil together water, vinegar, and salt. Pour solution over pickles and seal. Editor's note: Current health standards recommend processing dill pickles in a boiling water bath for 15 minutes.

Annie R. Stoltzfus
Madisonburg, Pa.

- ## DILL PICKLES
- 20 - 25 dill-sized cucumbers (5 to 6 in. long)
 - ½ teaspoon garlic salt, or
 - 1 fresh clove garlic
 - ½ teaspoon hot red pepper
 - ¼ teaspoon alum
 - 2 heads dill
 - 1 cup salt
 - 1 quart white vinegar
 - 3 quarts water
 - Grape leaves

Let cucumbers stand overnight in water in refrigerator. Slice lengthwise in halves or quarters and pack in quart jars. To each quart add the specified amounts of garlic salt or fresh clove garlic, red pepper, alum, dill. One head of dill should be placed in bottom of jar. If they're not available, ½ teaspoon dill seed can be substituted.

Fill jars with boiling liquid made from combination of salt, vinegar, and water. Place a grape leaf on top and seal jars. Process in boiling water bath for 15 minutes. Makes about eight quarts. Do not use for several weeks to allow flavors to penetrate pickles.

Mrs. Jay Epler
Middletown, Pa.

DILL PICKLES

- Cucumbers (not over 4 or 5 inches)
- 1 washed grape leaf
- 5 whole peppercorns
- 1 to 2 garlic cloves
- ¼ to ½ teaspoon ground horseradish
- 1 head of dill, or
- 1 teaspoon of dill seed
- 3 cups vinegar
- 3 cups water
- 6 tablespoons salt

Rinse grape leaf in cold water to remove bugs and dust. Do not use leaves that have spray residue or dry bug killer on them.

For each quart jar of cold packed firm cucumbers add grape leaf, peppercorns, garlic cloves, horseradish, and head of dill. Then, combine vinegar, water, and salt. Heat the three ingredients to boiling and fill jars. Seal and process for 10 to 15 minutes in boiling water bath. Allow pickles to stand for a week to 10 days to develop full flavor.

Joanne Lewis
Lincoln University, Pa.

KOSHER DILL PICKLES

- 3 dozen cucumbers (3 or 4 in.)
- 4 cups vinegar
- 4 cups water
- ¾ cup sugar
- ½ cup pickling salt
- 3 tablespoons pickling spices
- Grape leave
- Garlic cloves
- Small red peppers
- Sprig of dill

Wash, dry and split cucumbers in half lengthwise. Combine vinegar, water, sugar, salt, and pickling spices. Simmer for 15 minutes. Place a grape leaf in bottom of each quart jar of pickles, adding one garlic clove, one red pepper, and one sprig of dill to each jar. Pour boiling liquid on pickles. Seal and process for 10 to 12 minutes in boiling water bath. Makes three quarts.

Mrs. Arthur Fink
Allentown, Pa.

JEWISH DILL PICKLES

- Cucumbers
- 1 cup vinegar
- 2 cups water

- 1 tablespoon coarse salt (kosher)
 - Grape leaves
 - Clove garlic
 - 2 teaspoons dill seed
 - 1 teaspoon mustard seed
- Scrub cucumbers. Slice and discard end. Place the sliced cucumbers in a crock or plastic bowl. Cover with cold water to which has been added two to four trays of ice (two trays for five quarts). Keep in ice box for three to four hours, stirring occasionally.

Bring water, vinegar, and salt to a boil. With hot, sterile jars on hand, drain cucumber slices. Working into one jar at a time, place in bottom, one grape leaf and a clove of garlic. Pack raw cucumbers into jar on top of grape leaf. Fill jar with boiling brine to one half inch of top. Add two teaspoons dill seed and one teaspoon mustard seed. Slide knife around sides inside of jar to eliminate air pockets. Screw on two-piece lid tight and place in hot water bath. With water level one inch over jar, boil five minutes, counting time from when water returns to rolling boil.

Place hot jars on dish towel to cool, out of the way of fans or air conditioners, to cool slowly. Check lids for proper seals (takes approximately one-and-one-half to two hours).

Store in cool place for four to six weeks before using.

Sharon Carter
Runnemede, N.J.

DILL PICKLES

- Cucumbers 4 to 5 ins. long
- 8 heads and stems of dill or 1 teaspoon dill seed
- 2 teaspoons ground horse radish
- 2 teaspoons mustard seed
- 2 large onions, sliced
- 5 cups water
- ½ cup vinegar
- One-third cup salt
- Grape leaves

Line bottom of quart jar with grape leaves. Halve cucumbers lengthwise and pack in jars. To each jar add half of dill, horse radish, muscard seed, and onion slices in bottom and top. Boil water, vinegar, and salt together, pour hot syrup over cucumbers in jar. Process jars for five minutes in boiling water. Remove at once. Recipe makes two quarts or four pints.

Edna Nolt
Manheim, Pa.

7-DAY PICKLES

- 7 pounds medium-sized pickles
- Boiling water to cover
- 1 quart vinegar and water (1-one-third c. vinegar, 2-two-thirds c. water)
- 8 cups sugar
- 2 tablespoons salt
- 2 tablespoons mixed pickling spices

Wash pickles and pack them into crock or kettle. Cover them with boiling water. Weight them down to keep them completely immersed. Let stand for 24 hours. Drain. Repeat each day for four days, using fresh boiling water each time. On the fifth day, cut pickles in ½ inch rings. Combine vinegar, water, salt, and spices. Bring liquid to boil, pour over sliced pickles and let stand for 24 hours. On the sixth day, drain syrup bring to boil again. Pour over pickles. On the seventh day drain syrup, bring to a boil again add pickles, and bring to boiling point, but do not let them boil, and put them in jars, and cover them with boiling hot syrup. Pickles should be green, crisp, and delicious. Editor's note: Current health standards recommend that pickles be processed in a boiling water bath for 10 minutes.

Mrs. Gertrude Miller
Glen Rock, Pa.

FROSTY PICKLES

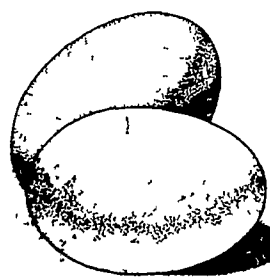
- 4 cups cut cucumbers (¾ inch thick slices)
- 1-½ cups sliced onions
- 4 teaspoons salt
- 2 tablespoons water
- ¾ cup sugar
- ½ cup vinegar
- 1 teaspoon celery or dill seed

Cut cucumbers into ¾ inch thick slices-measure about four cups. Place in a large bowl with sliced onions, salt, and water. Let stand for two hours. Stir occasionally. Drain. but do not rinse. Return cucumbers to bowl.

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