How To Make Low Cost Pickles and Relishes

Circular HE-113

Evelyn Crayton
Extension Foods And Nutrition Specialist
Alabama Cooperative Extension Service
Auburn University, Alabama 36849-5621

Originally prepared by Isabelle Downey, formerly Home Economist-Food Preservation, Alabama Cooperative Extension Service.

The information given in this publication is for educational purposes only. Reference to commercial products or trade names is made with the understanding that no discrimination is intended and no endorsement by the Alabama Cooperative Extension Service is implied.

Issued in furtherance of Cooperative Extension work in agriculture and home economics, Acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. The Alabama Cooperative Extension Service, Auburn University, Ann E. Thompson, Director, offers educational programs and materials to all people without regard to race, color, national origin, sex, age, or handicap and is an equal opportunity employer. UPS, 6506, 9:90, HE-113
Do this on the third day: (Start at 7:00 in the morning.)

1. Take the cucumbers out of the alum water.
2. Pour the water out of the jar. Wash the jar. Rinse it.
3. Fill the jar with clean water.
4. Put the cucumbers back in the jar. The water must cover the cucumbers.
5. Put a cloth over the jar. Let the cucumbers stay in the water till about 12:00 noon.
6. In a large boiler mix:
   - 1 quart of distilled (white) vinegar
   - 1 pint of water
   - 1 1/2 teaspoons of salt
   - 5 cups of sugar
7. Put 1 tablespoon of mixed whole pickling spices on a clean piece of thin cloth. Tie the spices in the cloth. Put it in the vinegar mixture. This is a syrup.
8. Put the boiler on the stove. Let the syrup come to a boil. Then take the boiler off the stove.
9. Pour the water off the cucumbers. Drain the cucumbers.
10. Put the cucumbers in the hot syrup. Put a lid on the boiler. Let the cucumbers sit in the syrup for 4 hours.
11. Turn the stove on low heat under the boiler. Let the cucumbers boil about 30 minutes. They will look clear.
12. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
13. Wash standard canning jars and rings in soapy water. Rub your finger around the jar mouth. If it is chipped, do not use it.
14. Rinse the jars and rings in clean water.
15. Put the jars in a boiler. Add enough water to come halfway up on jars. Put some water in jars. Rings will be used later.
16. Put the boiler on the stove. Let the jars boil 15 minutes.
17. Turn the heat on low. Let the jars stay in hot water.
18. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
19. Take the spices out of the syrup.
20. Take a jar out of hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
21. Fill a jar with cucumber sticks. Add enough syrup to cover the cucumbers. Leave 1/2 inch space at the top of the jar.
22. Wipe the jar mouth with a clean, damp cloth. Wipe the outside of the jar where the ring will be.
23. Take a jar lid out of the water.
24. Put a jar ring on the jar. Turn until it is tight.
25. Put the jar in the deep pot.
26. Fill the other jars like you did this one.
27. Add enough water like you did this one. Put a lid on the pot.
28. Let the water boil 10 minutes.
29. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
30. If the jar rings are loose, do not tighten them. The jars have begun to seal.
31. The next day, put the jars in a dark, dry, cool place.

The crunchy cucumber sticks are ready to eat.
Crunchy Cucumber Sticks
(Cherokee County)
(Read pages 4 and 5 before you make Crunchy Cucumber Sticks.)

What you use to make 6 pints:
3½ pounds of large cucumbers
1¼ cups of builder’s lime
1 gallon of water
2 ounces of alum
1 gallon of water
1 quart of distilled (white) vinegar
1 pint of water
1 1/2 teaspoons of salt
5 cups of sugar
1 tablespoon of mixed whole pickling spices

How to make:
Do this on the first day:
(Start at 7:00 at night.)
1. Wash the cucumbers real good.
2. Peel the cucumbers. Cut them into 2 pieces the long way. Scrape out the seeds. You can use a spoon. Cut each piece into 4 or 5 pieces the long way. These are called cucumber sticks.
3. Wash a 2-gallon glass jar. You can use a big enamel pot. The enamel must not be cracked. It must not be chipped.
4. Mix 1 gallon of water and 1 1/4 cups of builder’s lime in the jar. Stir.
5. Put the cucumber sticks in the jar. Stir them. The cucumbers must be covered with the water.
6. Put a clean cloth over the jar. Stir once in a while. Leave the cucumbers in the jar until this time tomorrow.

Do this on the second day:
1. Take the cucumbers out of the jar. Put them in a large pan.
2. Cover the cucumbers with clear water. Stir them.
3. Pour off the water. Leave the cucumbers in the pan.
4. Cover the cucumbers again with clear water. Stir them real good.
5. Pour the lime water out of the big jar. Wash the jar. Rinse it with clean water.
6. Mix 1 gallon of water and 2 ounces of alum in the jar. Stir.
7. Put the cucumber slices in the alum water. Stir them. The cucumbers must be covered with the alum water.
8. Put a clean cloth over the jar. Stir the cucumbers once in a while.

WHAT IS IN THIS BOOK

Page
How To Use Pickles And Relishes............................. 4
Things To Know About Measuring............................ 4
Salt For Pickles and Relishes.................................. 4
Vinegar For Pickles and Relishes.............................. 5
Alum For Pickles..................................................... 5
Lime For Pickles...................................................... 5
Water Bath Canner.................................................. 5
Standard Canning Jars, Rings, And Self-Sealing Lids. 5
Recipes
  Bread and Butter Pickles.................................... 6
  Sweet Tomato Relish......................................... 8
  Dixie Relish...................................................... 10
  Pepper Onion Relish........................................ 12
  Kraut or Sauerkraut........................................... 14
  Pear Relish....................................................... 16
  Hot Dog — Hamburger Relish.............................. 18
  3-Day Cucumber Pickles...................................... 20
  Crisp Cucumber Pickles..................................... 22
  Sweet Pear Pickles............................................. 24
  Dill Pickles....................................................... 25
  Crunchy Cucumber Sticks.................................... 26
Salt For Pickles And Relishes

Some cucumbers must be put in salt water. They must stay 4 to 6 weeks. You must use meat curing salt. Most curing salt does not have anything added to it. It is a coarse salt. It is pure salt. Table salt has something added to it to keep it from getting damp in wet weather.

Some cucumbers must have salt and alum added. Table salt can be used for these. Some cucumbers must have salt and lime added. Table salt can be used for these, too. But do not use table salt that is marked Iodized. It makes dark spots on the cucumbers.

How To Use Pickles and Relishes

1. They are good to eat with cooked vegetables. Eat them with:
   - Snap beans
   - Dried beans
   - Peas
   - Turnip greens
   - Butter beans
   - Collards
   - Dried peas
   - Other vegetables
2. They are good to eat with cooked meats, chicken, and fish.
3. They are good in sandwiches.
   - Peanut butter: Add relish or chopped pickle. Mix with a little mayonnaise. Spread on bread.
5. Cooked fish or sardines: Add relish or chopped pickle. Mix with a little mayonnaise. Spread on bread.
6. Hot dogs and hamburgers: Put cooked hot dog or hamburger on bread. Add pickles or relish. You can add catsup or mustard.
8. Potatoes: Cut up cooked potatoes in small pieces. Add relish or chopped pickles. You can add some chopped onion. Mix with a little mayonnaise, salt, and pepper.

Dill Pickles

(Read pages 4 and 5 before you make Dill Pickles.)

What you use to make 7 pints:
- 30 to 40 small cucumbers
- ¼ cup of sugar
- ¼ cup of salt
- 1 quart of cider (red) vinegar
- 1 quart of water
- 3 tablespoons of mixed pickling spices
- 7 heads of green or dry dill

How to make:
1. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
2. Wash pint standard canning jars and lids. Put some water in the jars. Do not use it.
3. Turn the heat on low. Let the jars stay in the water. Keep them there until the water is hot.
4. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put them in the boiler. Cover the lids with hot water.
5. Add enough water to cover the top of each jar. Put a lid on each jar.
6. Put a jar ring on each jar. Turn it until it is tight.
7. Put the jars in the deep pot.
8. Let the water boil 15 minutes.
9. Wipe the mouth of each jar with a clean, damp cloth. Wipe outside of the jars where the rings will be put.
10. Take the jar lids out of the water. Put a lid on each jar.
11. Take the jars out of the water. Put them in a dark, dry place. The jars have begun to seal.
12. Set them used later.
13. The dill pickles are ready to eat.

Dill Pickles

(Read pages 4 and 5 before you make Dill Pickles.)

What you use to make 7 pints:
- 30 to 40 small cucumbers
- ¼ cup of sugar
- ¼ cup of salt
- 1 quart of cider (red) vinegar
- 1 quart of water
- 3 tablespoons of mixed pickling spices
- 7 heads of green or dry dill

How to make:
1. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
2. Wash pint standard canning jars and lids. Put some water in the jars. Do not use it.
3. Turn the heat on low. Let the jars stay in the water. Keep them there until the water is hot.
4. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put them in the boiler. Cover the lids with hot water.
5. Add enough water to cover the top of each jar. Put a lid on each jar.
6. Put a jar ring on each jar. Turn it until it is tight.
7. Put the jars in the deep pot.
8. Let the water boil 15 minutes.
9. Wipe the mouth of each jar with a clean, damp cloth. Wipe outside of the jars where the rings will be put.
10. Take the jar lids out of the water. Put a lid on each jar.
11. Take the jars out of the water. Put them in a dark, dry place. The jars have begun to seal.
12. Set them used later.
13. The dill pickles are ready to eat.
Serlet Pear Pickles
(Read pages 4 and 5 before you make Sweet Pear Pickles.)

What you use to make 4 quarts:
4 quarts of pear pieces
2 cups of water
8 cups of sugar
1 quart of cider (red) vinegar
3 sticks of cinnamon
2 tablespoons of whole allspice

How to make:
1. Wash pears.
2. Put 1 quart of water and 1 tablespoon of salt in a large pan. Add another quart of water and tablespoon of salt. Add enough to fill the pan half full.
3. Peel a pear. Cut it in 2 pieces.
4. Cut out the core and seeds. Cut out any bad spots.
5. Cut each piece in 4 or 5 small pieces.
6. Do all the pears like this one.
7. Take the pears out of the salt water.
8. Put the pears in a large boiler. Add 2 cups of water. Put a lid on the boiler. Let the pears boil for 10 minutes.
9. Wash standard canning jars and rings in soapy water. Run your finger around the ring. Rinse them. You will need 4 quarts of pear pieces.
10. Rinse the jars and rings in clean water.
11. Put the jars in a boiler. Add enough water to cover the top of the jars by at least 1 inch. Put a lid on the pot.
12. Put the boiler on the stove. Let the jars boil 15 minutes.
13. Turn the heat to low. Let the jars stay in hot water.
14. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
15. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot must be much deeper than the jars. Fill the pot half full with water.
16. Mix with the pears in the boiler:
   - 8 cups of sugar
   - 1 quart of cider vinegar
   - 3 sticks of cinnamon
   - 2 tablespoons of whole allspice
17. Put a lid on the boiler. Let it boil until the pears are tender.
18. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
19. Fill a jar with pears. Be sure the juice covers the jar. Leave ½ inch space at the top of the jar.
20. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the ring will be put.
21. Take a lid out of the water. Put the lid on the jar.
22. Put a jar ring on the jar. Turn it until it is tight.
23. Put the jar in the deep pot.
24. Fill the other jars like this one.
25. Add enough water to cover the top of the jars by at least 1 inch. Put a lid on the pot.
26. Let the water boil 10 minutes.
27. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
28. If the jar rings are loose, do not tighten them. The jars have begun to seal.
29. The next day, put the jars in a cool, dark, dry place.

The pickles are ready to eat.

Vinegar For Pickles And Relishes
Cider vinegar is used in most recipes. It is the red vinegar. Distilled vinegar is white or clear. Use white vinegar only when the recipe says white vinegar.

Vinegar must be at least 5% acidity or 50 grain strength. These words will be on the label. Do not use vinegar that is less than 5% or 50. It will not make good pickles and relishes. They may spoil.

Alum For Pickles
Alum can be used to make pickles. It makes pickles crisp. Measure alum carefully. Too much alum can make you sick. Buy alum at a grocery store or drug store. Cucumbers must be in a glass jar to use alum. Or you can use an enamel pot. The enamel must not be chipped or cracked. Do not put alum in an aluminum boiler or plastic bowl.

Lime For Pickles
Builder’s lime can be used to make pickles. It is sometimes called slaked lime. It makes pickles crisp. Measure lime carefully. Buy builder’s lime at a hardware store or feed store. Do not buy quick lime. Cucumbers must be in a glass jar to use builder’s lime. Or you can use an enamel pot. The enamel must not be chipped or cracked. Do not put builder’s lime in an aluminum boiler or plastic bowl.

Water Bath Canner
You need a water bath canner to make pickles and relishes. It can be a big pot or a lard can. It must be 6 inches deeper than your jars.

Do not let your jars touch the bottom of the canner. When it gets hot, the jars may break. You can put some wire in the canner. Use chicken wire or any wire with small holes. Cut the wire to fit the bottom of the canner. Cut two pieces. Or fold two clean cloths to fit the bottom. Sit the jars on the wire or cloths.

You need canning tongs to take hot jars out of the canner. If you do not have tongs, you can do it this way. Do not fill the canner with jars. Use less jars than the canner will hold. Wrap 2 big spoons in a clean cloth. Fold the cloth so the spoons will not fall out. Tie the cloth with a string. Put the cloth in the pot where a jar would be put.

When it is time to take jars out, take out the cloth first. Use a fork to do this. Dip as much water out of the canner as you can. Use a thick cloth to take out jars.

Standard Canning Jars, Rings, And Self-Sealing Lids
Standard canning jars are best to use for canning. Mayonnaise and peanut butter jars break easily. A standard canning jar has a name in big letters on the side of the jar. The name may be Ball, Kerr, Atlas, Bernardin, or Knox.

Use enamel coated lids when making pickles. They have rubber around the edge and a white center. The color of the rubber may be red or gray or white. The rubber must not be scratched. Always rinse lids in clean water before using. Use standard canning rings (screw bands) for jars. Do not use mayonnaise tops. They sometimes cause the jar to break.
Bread And Butter Pickles
(Read pages 4 and 5 before you make Bread and Butter Pickles.)

What you use to make 5 pints:
8 cups of sliced cucumbers
2 cups of sliced onions
4 tablespoons of salt
1 pint of cider vinegar
4 green bell peppers
3 cups of sugar
2 teaspoons of celery seed
2 teaspoons of turmeric
a 3-inch stick of cinnamon
(or 1 teaspoon of ground cinnamon)

How to make:
1. Wash the cucumbers and onions.
2. Slice the cucumbers and onions about this thick.
   Put them in a glass bowl.
   Or you can use an unchipped enamel boiler.
3. Sprinkle 4 tablespoons of salt on the cucumbers and onions. Mix them well.
4. Cover the cucumber mixture with a lid or clean cloth. Let it sit for 1 hour.
5. Wash standard canning jars and rings in soapy water. Run your finger around the jar mouth. If it is chipped, do not use it.
6. Rinse the jars and rings in clean water.
7. Put the jars in a boiler. Add enough water to come halfway up on jars. Put some water in the jars.
8. Add enough water to come halfway up on the jars. Put some water in the jars.
9. Put the boiler on the stove. Let the jars boil 15 minutes.
10. Turn the heat on low. Let the jars stay in hot water.
11. Rinse new, flat, metal jar lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
12. Drain off all the juice from the cucumber and onion mixture.
13. Put the mixture in a boiler.
14. Add:
   2 cups of cider vinegar
   4 chopped green bell peppers
   3 cups of sugar
   2 teaspoons of celery seed
   2 teaspoons of turmeric
   a 3-inch cinnamon stick broken into 3 or 4 pieces (or 1 teaspoon of ground cinnamon)
15. Bring the mixture to a boil.
16. Turn the heat down until the mixture boils slowly. Cook for about 20 minutes.
17. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
18. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
19. Fill a jar with pickles. Be sure the juice covers the pickles. Leave ⅛ inch space at the top of the jar.

Do this on the third day:
1. Take the lid off the cucumbers. Put the boiler on the stove. Let the cucumbers come to a boil. Boil on low heat for about 1 hour.
2. Wash standard canning jars and rings in soapy water. Rub your finger around the jar mouth. If it is chipped, do not use it.
3. Rinse the jars and rings in clean water. Put the jars in a boiler. Add enough water to come halfway up on jars. Put some water in the jars.
4. Put the boiler on the stove. Let the jars boil for 15 minutes.
5. While the jars boil, rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. Rings will be used later.
6. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot about half full with water.
7. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
8. Fill a jar with cucumbers. Leave ⅛ inch space at top.
9. Cover the cucumbers with the vinegar mixture they were cooked in. Leave ⅛ inch space above the vinegar mixture.
10. Wipe the jar mouth with a clean, damp cloth. Wipe the outside of the jar where the ring will be put.
11. Take a jar lid out of the water. Put the lid on the jar. Put a jar ring on the jar. Turn it until it is tight.
12. Fill the other jars like this one.
13. Add enough water to cover the top of the jars by at least 1 inch. Put a lid on the pot. Let the water boil 10 minutes.
14. Take the jars out of the water. Set them on a newspaper. Do not put the jars near a window or door. Do not cover them. Let them cool.
15. If the jar rings are loose, do not tighten them. The jars have begun to seal.
Crisp Cucumber Pickles
(Read pages 4 and 5 before you make Crisp Cucumber Pickles.

What you use to make 8 pints:
3 pounds of small cucumbers
1 gallon of water
1 1/2 cups of builder's lime
5 cups of sugar
5 cups of distilled (white) vinegar
1/2 teaspoon of ground cinnamon
1/2 teaspoon of ground cloves
1/2 teaspoon of ground allspice
1/2 teaspoon of celery seed

Do this on the first day:
1. Use small cucumbers. Wash them real good. Cut the cucumbers in slices about this thick.
2. Mix 1 gallon of water and 1 1/2 cups of builder's lime in a large glass jar. Or you can use an uncracked enamel pot. Mix the water and lime.
3. Put the cucumber slices in the lime water. Stir them. Be sure the water covers the cucumbers. Put a cloth over the jar.
4. Leave the cucumbers in the jar until this time tomorrow. Stir them once in a while.

Do this on the second day:
1. Take the cucumbers out of the jar.
2. Pour the lime water out of the jar. Wash the jar. Rinse it with clean water.
3. Put the cucumber slices back in the jar. Cover the cucumbers with clear water. Let them stay for 1 hour.
4. Pour the water off the cucumbers.
5. Cover the cucumbers with clear water again. Let them stay for 1 hour. Do this two more times. Leave the cucumbers in the jar.
6. Pour the water off the cucumbers. Drain the cucumbers.
7. In a large boiler mix:
   - 5 cups of sugar
   - 5 cups of distilled vinegar
   - 1/2 teaspoon of ground cinnamon
   - 1/2 teaspoon of ground cloves
   - 1/2 teaspoon of ground allspice
   - 1/2 teaspoon of celery seed
8. Put the boiler on the stove. Let the vinegar mixture come to a boil. Take it off the heat.
9. Put the cucumbers in the vinegar mixture. Put a lid on the boiler. Let the cucumbers stay in the vinegar until tomorrow morning.

20. Wipe the jar with a clean, damp cloth. Wipe outside of the jar where the ring will be put.
21. Take a jar lid out of the water. Put the lid on the jar.
22. Put the jar ring on the jar. Turn it until it is tight.
23. Put the jar in the deep pot.
24. Fill other jars like you did this one.
25. Add enough water to cover the top of the jars at least 1 inch. Put a lid on the pot.

26. Let the water boil 10 minutes.
27. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
28. If the jar rings are loose, do not tighten them. The jars have begun to seal.
29. The next day, put the jars in a dark, dry, cool place.

The pickles are ready to eat.
Put one jar in the refrigerator. Pickles taste better when they are cold.
Sweet Tomato Relish
(Read pages 4 and 5 before you make Sweet Tomato Relish.)

What you use to make 4 pints:
2 quarts of ripe tomatoes
3 cups of cider vinegar
6 cups of sugar
1 or 2 green bell peppers
1 or 2 hot peppers
2 large onions

How to make:
1. Wash standard canning jars and rings in soapy water. Run your finger around the jar mouth. If it is chipped, do not use it.
2. Rinse the jars and rings in clean water.
3. Put the jars in a boiler. Rings will be used later.
4. Add enough water to come halfway up on the jars. Put some water in the jars. Rings will be used later.
5. Put the boiler on the stove. Let the jars boil for 15 minutes. Turn the heat on low. Let the jars stay in hot water.
6. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
7. Wash the tomatoes.
8. Cut out the tomato core. Cut out any bad spots.
9. Cut each tomato in 4 pieces. Put the tomatoes in a boiler.
10. Mash the tomatoes a little to get some juice.
11. Cook the tomatoes on low heat until they are mushy. Stir them once in a while.
12. Add:
   - 3 cups of cider vinegar
   - 6 cups of sugar
   - 1 or 2 chopped green bell peppers
   - 1 or 2 chopped hot peppers
   - 2 chopped onions
13. Let the tomato mixture cook some more. Stir once in a while. Cook until the mixture is thick.
14. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
15. Wash standard canning jars and rings in soapy water. Run your finger around the jar mouth. If it is chipped, do not use it.
16. Rinse the jars and rings in clean water. Put the jars in a boiler. Add enough water to come halfway up on the jars. Put some water in the jars. Rings will be used later.
17. Put the boiler on the stove. Let the jars boil 15 minutes. Turn the heat on low. Let the jars stay in hot water.
18. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
19. Pour the cucumbers and vinegar mixture in a large boiler. Put the boiler on the stove. Let it boil on low heat for 20 minutes.
20. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
21. Fill a jar with cucumbers. Leave ½ inch space at the top of the jar.
22. Cover the cucumbers with the vinegar mixture they were cooked in. Leave ½ inch space above the vinegar mixture.
23. Wipe the jar mouth with a clean, damp cloth. Wipe the outside of the jar where the ring will be put.
24. Wipe the jar mouth with a clean, damp cloth. Wipe the outside of the jar where the ring will be put.
25. Take a jar lid out of the water. Put the lid on the jar. Put a jar ring on the jar. Turn it until it is tight. Put the jar in the deep pot.
26. Fill the other jars like this one.
3-Day Cucumber Pickles
(Baldwin County)
(Read pages 4 and 5 before you make 3-Day Cucumber Pickles.)

What you use to make 7 pints:
7 pounds of cucumbers
1 cup of builder's lime water
5 pounds (10 cups) of sugar
½ box of cinnamon sticks
2 tablespoons of salt
2 tablespoons of pickling spice
2 quarts of distilled (white) vinegar

How to make:
Do this on the first day:
1. Wash the cucumbers real good.
2. Cut the cucumbers in slices this thick.
3. Put 1 cup of builder's lime and 4 cups of water in a large glass jar. Or you can use an uncracked enamel pot. Mix the lime and water.
4. Put the sliced cucumbers in the jar.
5. Add enough lime water to cover the cucumbers. Stir. Be sure the cucumbers are covered with lime water. Cover the jar with a clean cloth.
6. Leave the cucumbers in the lime water until this time tomorrow. Stir them once in a while.

Do this on the second day:
1. Take the cucumbers out of the jar. Put them in a large pan.
2. Cover the cucumbers with clear water. Stir them. Pour off the water.
3. Cover the cucumbers again with clear water. Stir real good.
4. Pour the lime water out of the big jar. Wash the jar. Rinse it with clean water.
5. Put the cucumber slices back in the jar.
6. Mix in a bowl:
   - 5 pounds of sugar (10 cups)
   - ½ box of cinnamon sticks
   - 2 tablespoons of salt
   - 2 tablespoons of pickling spice
   - 2 quarts of distilled (white) vinegar
7. Pour the vinegar mixture over the cucumbers. Cover them with a clean cloth.
8. Leave the cucumbers in the vinegar mixture until this time tomorrow. Stir once in a while.
18. Take a jar lid out of the water. Put the lid on the jar.
19. Put a jar ring on the jar. Turn it until it is tight.
20. Put the jar in the deep pot.
21. Fill the other jars like you did this one.
22. Add enough water to cover the top of the jars by at least 1 inch. Put a lid on the pot.
23. Let the water boil 10 minutes.
24. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
25. If the jar rings are loose, do not tighten them. The jars have begun to seal.
26. The next day, put the jars in a dark, dry, cool place.

The tomato relish is ready to eat.
It is good with vegetables or meats.
Dixie Relish

(Read pages 4 and 5 before you make Dixie Relish.)

What you use to make 4 pints:
- 4 or 5 red bell peppers
- 4 or 5 green bell peppers
- 1 gallon of water
- 1 cup of salt
- 1 quart of chopped cabbage
- 1 pint of chopped white onions
- 4 tablespoons of salt
- 3/4 cup of sugar
- 4 tablespoons of mustard seed
- 2 tablespoons of celery seed
- 1 quart of cider vinegar

How to make:

Do this on the first day:
1. Wash all the peppers.
2. Put 1 gallon water and 1 cup of salt in a large jar. Or you can use an unchipped enamel pan.
3. Stir the salt and water. Add the whole peppers. This will help make the peppers crisp.
4. Cover the jar with a cloth or lid. Let the peppers stay in the salt water till this time tomorrow.

Do this on the second day:
1. Take the peppers out of the salt water. Put them in a clean pan.
2. Cover the peppers with fresh water. Let them stay in water 1 to 2 hours. This will take out some of the salt.
3. Take the peppers out of the water. Put them on a clean cloth or paper. Let them drain.
4. Cut out the seeds and white sections in the peppers.
5. Chop the peppers to about the size of a pea.
6. Put the chopped peppers in a large glass jar. Or you can use an unchipped enamel pan.
7. Add:
   - 1 quart of chopped cabbage
   - 1 pint of chopped white onions
   - 4 tablespoons of salt
   - 3/4 cup of sugar
   - 4 tablespoons of mustard seed
   - 2 tablespoons of celery seed
   - 1 quart of cider vinegar
8. Mix all of these together real well.
9. Cover the pan or jar. Let the mixture stay till the next day.

21. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
22. Fill a jar with relish. Leave 1/2 inch space at the top.
23. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the rings will be put.
24. Take a jar lid out of the water. Put the lid on the jar.
25. Put a jar ring on the jar. Turn it until it is tight.
26. Put the jar in the deep pot.
27. Fill the other jars like this one.
28. Add enough water to cover the top of the jars by at least 1 inch. Put a lid on the pot.
29. Let the water boil 10 minutes.
30. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
31. If the jar rings are loose, do not tighten them. The jars have begun to seal.
32. The next day, put the jars in a dark, dry, cool place.

The hot dog — hamburger relish is ready to eat.
It is also good with other meats.
Hot Dog — Hamburger Relish  
(Marion County)  
(Read pages 4 and 5 before you make Hot Dog — Hamburger Relish.)

What you use to make 10 pints:
1 large head of cabbage
1 quart of green tomatoes, cut in small pieces
1 quart of onions, cut in small pieces
3 cups of sugar
1 tablespoon of salt
1 cup of flour
3 cups of cider vinegar
1 quart of mustard

How to make:
1. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
2. Wash standard canning jars and rings in soapy water. Run your finger around jar mouth. If it is chipped, do not use it.
3. Rinse the jars and rings in clean water.
4. Put the jars in a boiler. Rings will be used later.
5. Add enough water to come halfway up on the jars. Put some water in the jars.
6. Put the boiler on the stove. Let the jars boil 15 minutes.
7. Turn the heat on low. Let the jars stay in hot water.
8. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
9. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
10. Fill a jar with relish. Leave 1/2 inch space at the top of the jar.
11. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the ring will be put.
12. Take a jar lid out of the water. Put the lid on the jar.
13. Put a jar ring on the jar. Turn it until it is tight.

Do this on the third day:
1. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
2. Wash standard canning jars and rings in soapy water. Run your finger around jar mouth. If it is chipped, do not use it.
3. Rinse the jars and rings in clean water.
4. Put the jars in a boiler. Rings will be used later.
5. Add enough water to come halfway up on the jars. Put some water in the jars.
6. Put the boiler on the stove. Let the jars boil for 15 minutes.
7. Turn the heat on low. Let the jars stay in hot water.
8. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
9. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
10. Fill a jar with relish. Leave 1/2 inch space at the top of the jar.
11. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the ring will be put.
12. Take a jar lid out of the water. Put the lid on the jar.
13. Put a jar ring on the jar. Turn it until it is tight.
Pepper-Onion Relish

(Read pages 4 and 5 before you make Pepper-Onion Relish.)

What you use to make 2 1/2 pints:
1 quart of finely chopped onions (about 6 to 8 large onions)
1 pint of finely chopped red bell peppers (4 or 5 medium peppers)
1 pint of finely chopped green bell peppers (4 or 5 medium peppers)
1 cup of sugar
1 quart of cider vinegar
4 teaspoons of salt

How to make:
1. Wash standard canning jars and rings in soapy water. Run your finger around the jar mouth. If it is chipped, do not use it.
2. Rinse the jars and rings in clean water.
3. Put the jars in a boiler. Rings will be used later.
4. Add enough water to come halfway up on the jars. Put some water in the jars.
5. Put the boiler on the stove. Let the jars boil for 15 minutes.
6. Turn the heat on low. Let the jars stay in hot water.
7. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
8. In a boiler put:
   1 quart of chopped onions
   1 pint of chopped red bell pepper
   1 pint of chopped green bell pepper
   1 cup of sugar
   1 quart of cider vinegar
   4 teaspoons of salt
9. Put the boiler on the stove.
10. Let the mixture boil. Stir it once in a while. Cook until the mixture is a little thick. It will need to cook about 45 minutes.
11. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
12. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
13. Fill a jar with relish. Leave 1/2 inch space at the top of the jar.
14. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the ring will be put.
15. Take a jar lid out of the water. Put the lid on the jar.
16. Put a jar ring on the jar. Turn it until it is tight.
17. Fill a jar with relish. Leave 1/2 inch space at the top.
18. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the ring will be put.
19. Take a jar lid out of the water. Put the lid on the jar.
20. Put a jar ring on the jar. Turn it until it is tight.
21. The pepper relish is ready to eat.
   It is good with vegetables and meats.
Pear Relish
(Read pages 4 and 5 before you make Pear Relish.)

What you use to make 8 pints:
4 quarts of peeled and cored pears
3 green bell peppers
2 red bell peppers
1 1/2 hot peppers
4 medium onions
2 1/2 cups of cider (red) vinegar
2 1/2 cups of sugar
1/2 teaspoon of salt

How to Make:
1. Wash pears.
2. Put 1 quart of water and 1 tablespoon of salt in a large pan. Add another quart of water and a tablespoon of salt. Add enough to fill the pan half full.
3. Peel a pear. Cut it in 2 pieces. Cut out the core and seeds. Cut out any bad spots.
4. Cut each piece in 4 or 5 small pieces. Put the pieces in the salt water.
5. Do all the pears like this one.
6. Take the pears out of the salt water. Rinse them. You will need 4 quarts of pear pieces.
7. Grind the pears in a food chopper. Use the coarse blade. Or you can chop them in very small pieces. The pieces should be the size of a half-grown pea.
8. Drain the chopped pears. Put the juice in the refrigerator. It is good to drink.
9. Wash:
   3 green bell peppers
   2 red bell peppers
   1 1/2 hot peppers
10. Take out the seeds. Chop the peppers about the same size as the pears.
11. Wash 4 medium onions. Peel them. Chop the onions about the same size as the pears.
12. Mix in a big boiler:
   chopped pears
   chopped peppers
   chopped onions
   2 1/2 cups of cider vinegar
   2 1/2 cups of sugar
   1/4 teaspoon of salt
13. Put the boiler on the stove. Let the mixture come to a boil. Stir it once in a while. Let it boil 20 minutes.
14. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
15. While the mixture boils, wash standard canning jars and rings in soapy water. Run your finger around the jar mouth. If it is chipped, do not use it.
16. Rinse the jars and rings in clean water. Put the jars in a boiler. Add enough water to come halfway up on the jars. Put some water in the jars. Rings will be used later.
17. Put the boiler on the stove. Let the jars boil for 15 minutes.
18. While the jars boil, rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler.
19. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
20. Let the water boil 5 minutes.
21. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
22. If the jar rings are loose, do not tighten them. The jars have begun to seal.
23. The next day, put the jars in a dark, dry, cool place.

The pepper-onion relish is ready to eat.
It is good with vegetables and meats. You can mix relish with peanut butter or cheese.
This is good on bread.
Kraut or Sauerkraut

(Read pages 4 and 5 before you make Kraut or Sauerkraut.)

What you use to make 4 pints:
- 5 pounds of cabbage (This makes about 2 quarts of shredded cabbage.)
- 3 tablespoons of pure salt (Do not use iodized salt.)

How to make:
1. Wash a big bowl or jar. Be sure it is clean. Do not use a metal container. Do not use a crock or churn that had milk or fat in it. Do not use a plastic bowl.
2. Rinse the cabbage. Take off the outside leaves. Save these leaves.
3. Cut the cabbage about this thick. Do not use the core.
4. Add 3 tablespoons of salt to the cabbage. Mix it real well.
5. Pack the cabbage into the big bowl.
6. Press the cabbage down in the bowl. Press it until juice covers the cabbage. Leave several inches of space at the top of the bowl.
7. Cover the cabbage with the outside leaves you saved. Be sure all the cut cabbage is covered.
8. Fill a small jar with water. Put a lid on it. Turn the lid tight. Put the jar on top of the cabbage. Do not lay the jar down. This will hold the cabbage under the juice.
9. Spread a thin clean cloth over the bowl. This will keep out bugs.
10. Put the cabbage in a cool place. The temperature should be about 70° F.
11. In a few days you should see some bubbles. This means the cabbage is "working."
12. Scum will form on the cabbage. Take the scum off with a spoon.
13. It may take 5 or 6 weeks for kraut to "make." When the bubbles stop, the kraut will be ready to use. Or can some to use later.

How To Can Kraut
1. Put two pieces of wire with small holes in the bottom of a deep pot. Or use several clean cloths. The pot needs to be much deeper than the jars. Fill the pot half full with water.
2. Wash standard canning jars and rings in soapy water. Run your finger around the jar mouth. If it is chipped, do not use it.
3. Rinse the jars and rings in clean water. Rings will be used later.
4. Put the jars in a boiler. Add enough water to come halfway up on the jars. Put some water in the jars.
5. Put the boiler on the stove. Let the jars boil for 15 minutes. Turn the heat on low. Let the jars stay in hot water.
6. Rinse new, flat, metal canning lids. Be sure the rubber is not scratched. Put the lids in a small boiler. They will be used later.
7. Put the kraut in a boiler. Put the boiler on the stove. Let the kraut just come to a boil.
8. Take a jar out of the hot water. Pour the water out of the jar on the lids in the boiler. Cover the lids with hot water.
9. Fill a jar with kraut. Be sure the kraut is covered with juice. Leave ½ inch space at the top of the jar.
10. Wipe the jar mouth with a clean, damp cloth. Wipe outside of the jar where the lid will be put.
11. Take a jar lid out of the water. Put the lid on the jar.
12. Put a jar ring on the jar. Turn it until it is tight. Put the jar in the deep pot.
13. Fill the other jars like you did this one. You may need to make more juice. Do this by adding 2 tablespoons of salt to 1 quart of water.
14. Add enough water to cover the top of the jars by at least 1 inch. Put a lid on the pot.
15. If you used pint jars, let the water boil 15 minutes. If you used quart jars, let the water boil 20 minutes.
16. Take the jars out of the water. Set them on newspaper. Do not put them near a window or door. Do not cover them. Let them cool.
17. If jar rings are loose, do not tighten them. Jars have begun to seal.
18. The next day, put jars in a dark, dry, cool place.

The kraut is ready to eat.
Kraut is good on hot dogs. Or you can boil backbone until it is done and add canned kraut. Let it boil about 20 to 30 minutes. Then it is ready to eat.