## COOKING DOWN EAST

By REBA MITCHELL

Summer time is the season for fresh vegetabies and fruits in abundance. Pickiing is one of the many methods of preserving frults and vegetables to be used iater.

Pickiing is a process of preserving foods in salt brine (a solution of salt and water) or vinegar. Pickles and relishes have little food value, but they add interest and color to meals and stimulate the appetite with their crispness, tangy flavor, ad color.
Both fruits and vegetables may be pickled whole, halved, quartered, or sliced. Cucumbers, tomatoes, onions, beets, red and green peppers, carrots, cauliflower, cabbage, peaches, pears, and crab apples are commonly used for pickles and relishes..

To make good pickles one must use the proper equipment the right ingredients and reliable recipes.

Many people are venturing out to try different kinds and types of pickles. Last year I had a friend to give me a jar of summer squash pickle. They were delicious. I found a recipe were dellcious. I found a recipe
for zucchini pickle slices so I
decided to substitute yellow summer squash this weekend. They turned out good.

## Zucchini Pickle Silces

$21 / 2$ cup zucchini slices, washed
and cut in $1 / 4 \mathrm{in}$. slices
$21 / 2$ cups thinly sliced onions
2 cups 5\% vinegar
1 cup sugar
1 tbs. salt
$11 / 2$ tsp. celery seed
$1 / 4-1 / 2$ tsp. turmeric
Prepare vegetables and set aside.

Mix remaining ingredients in a heavy sauce pan. Cook and stir until sugar is dissolved and mixture comes to boiling. Remove from heat, add vegetables, cover and let stand 1 hr .

Sterilize (4) pint jars. Leave
in hot water until ready to fill.
Bring vegetable mixture to boiling rapidly: Reduce heat and cook gently 3 min . Remove from heat.
Pack vegetables into hot jars. Add hot pickling liquid within $1 / 2$ inch of top, being sure vegetables are covered. Release air bubbles, adjust lids. Work quickly, completing one jar at a time.

| Make Someone |
| :---: |
| Happy Today! |

"Health" — Make It Last

## A Lifetime!

"Vital emphasis for older Americans is being projected in the theme, as adopted by the U.S. Department of Health and Human Services - "Health Make It Last A Lifetimel"
Two of the key strategies in maintaining good health is in a good mental attitude and proper nutrition and with the greater percentage of the elderly population living alone, little attention is given to maintaining a proper diet and far too often, loneliness affects the attitude in depressing a healthy outlook.

United Tri-County Senior Citizens, Inc. implements a program exclusively for senior citizens that provides a complete balanced meal Monday through Friday, as well as activities that offer fun
and fellowship for all persons in the 60 plus age group.
In-take applications, for participation in the 1984-85 program year will be processed June 25-June 29 at each of the senior centers in Craven, Jones and Pamlico counties.
Treat yourselves to the greatest gift of life - good health! By eating properly and maintaining a good attitude through social contact and fellowship, you have taken the first step.
For additional information, contact the following senior centers:

New Bern - 638-3800
Vanceboro-244-1067
Trenton-448-1001
Alliance - 745-3488

Happy Ads Must Be Pald In Advance and Signed

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