

# Pickle Recipes From 'Here's What's Cooking'

The canning season is upon us and if you plan to prepare your favorite pickles you will enjoy some of these recipes from "Here's What's Cooking From the Kitchens of Boyce Memorial ARP Church."

## BREAD AND BUTTER PICKLES

1 gal. cucumbers, after sliced  
2 green peppers, sliced  
Mix and let stand 3 hours on ice.  
Mix Together:  
5 cups sugar  
5 cups vinegar  
1½ tsp. turmeric  
8 small onions, sliced  
½ cup salt  
½ tsp. celery seed  
2 tbsp. mustard seed  
Place on slow heat—Let come to boil, but do not boil. Drain pickles and drop in—do not boil. Pack in sterilized jars and seal

## BEET PICKLES

1 gal. small beets  
water, almost covered  
2 cups sugar  
1 long stick cinnamon  
1 tsp. whole allspice  
3½ cups vinegar  
1½ cups water  
Wash beets—use enough water—almost cover them. Leave roots and 2 inch stems on beets. Cook until tender. Dip in cold water and slip off skins. Combine sugar, cinnamon, allspice, and vinegar. 1½ cups water. Pour over beets and simmer 15 minutes. Pack beets into hot sterilized jars. Cover beets with hot syrup and seal. Process 10 min. on simmering temperature.

## CUCUMBER RELISH

12 medium cucumbers  
1 bunch celery  
4 or 5 onions  
Put above ingredients through food grinder, add 2 tbsp. salt and let stand 4 hours. Drain well.  
MIX:  
3 cups sugar  
1 pt. vinegar  
2 tbsp. mustard seed  
1 tsp. celery seed  
1 tsp. turmeric  
Bring this mixture to a boil and add drained mixture. Simmer 5 minutes. Place in jars and seal.

## DILL PICKLES

6 qts. cucumbers  
1 cup salt, plain  
3 cups vinegar  
9 cups water  
garlic and dill  
Pack cucumbers in jars whole. Put salt, water and vinegar all together and let come to hard boil and pour over cucumbers; have garlic and dill added. Use only undiluted vinegar.

## PEACH PICKLES

8 pounds medium peaches  
2 tsp. whole cloves  
8 cinnamon (2-inch pieces)  
2 lbs. sugar  
Wash and pare peaches. Put cloves and cinnamon loosely in clean, thin white cloth and tie tightly. Cook together spices, sugar and vinegar for 10 min. Add peaches; cook slowly till tender; not broken. Let stand overnight. In A.M. remove spices. Drain syrup from peaches; boil syrup rapidly till thickened. Pack peaches in clean, sterilized jars. Pour hot syrup over peaches—filling jars to top. Seal tightly. Process 10 min. at simmering temperature about 100 degrees.

## PEAR RELISH

1 peck pears  
4 cups sugar  
3 cups vinegar  
8 bell peppers, red  
4 bell peppers, green  
4 med. onions

## On Dean's List

Two students from Cleveland County were among the 279 undergraduates at the University of North Carolina at Greensboro who made all A's on courses completed during the spring semester. The two Cleveland County students who made all A's at UNC-G were Phyllis A. Blackwell of 1206 Gidney St., Shelby, an English major, and Jacquelyn D. McSwain, an English major, daughter of Margaret B. McSwain of Route 6, Box 115, Kings Mountain.

1 tbsp. salt  
1 tbsp. turmeric  
1 tbsp. celery seed  
1 tsp. powdered mustard  
Peel pears, grind pears, peppers and onions. Mix and let stand 5 min. Mix other ingredients together, cook all together 10 min. Seal in

sterilized jars.  
STRAWBERRY PRESERVES  
To one quart prepared berries, add one tbsp. vinegar and bring to boil. Cover; boil one minute. Add 3 cups sugar. Bring to boil and boil

gently, uncovered, 20 minutes. Stir occasionally. Pour into bowl and let stand overnight. Next day, can or freeze. (If a thicker syrup is desired, berries can be lifted out at end of cooking time and syrup boiled for an additional 5-10 minutes.)

ICICLE PICKLES  
1 gal. cucumbers cut lengthwise  
½ gal. boiling water in which 1 cup salt has been dissolved.  
Pour water over cucumbers and let stand one week. Stir everyday. Drain-

pour over cucumbers ½ gallon boiling water and 1 tbsp. alum, let stand 24 hours. Drain-pour 1 qt. hot vinegar and 8 cups of white sugar over pickles. Reheat mixture every morning for 4 days and pour it back over pickles. Can in sterilized jars.



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# Chuck Roast

# 88¢

**Bone-In Lb.**

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**98¢ Lb.**

Fresh Daily - 5 Lb. Pack Or More

## Ground Beef

**98¢ Lb.**

USDA Choice Beef Chuck - Bone-In

## Chuck Steak

USDA CHOICE

**\$1.28 Lb.**

USDA Choice Beef Chuck

## Boneless Roast

USDA CHOICE

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**10 Lb. Bag** **US #1 White**

# Potatoes

**\$1.29**

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**29¢ Lb.**

Sweet

## Juicy Peaches



**29¢ Lb.**

Golden Ripe

## Bananas

Sweet Western Cantaloupes ..... Each 99¢



**59¢ Lb.**

California

## Nectarines Or Plums

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## Pepsi Cola

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## Snuggle Fabric Softener



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