Some Pickling Recipes

0

n en

es-

ts .

d

er-

on

n-

in

.

.

.

0

0

.

.

0)

0)

0.1

Although dry weather may have cut the usual cucumber crop in some gardens, pickle lovers are washing jars and checking supplies of spices in anticipation of pickling season.

We thought you'd enjoy these recipes from a new Cleveland County cookbook, "Recipes Of A Lifetime" by Martha Smith Allen. The new cookbook is available in the Herald Hallmark

Gift Shop for \$5. PICKLED BEETS

4 qt. beets 3 c. vinegar 2 c. water 21/2 c. sugar 2 tsp. allspice 3 inch stick cinnamon 1/2 tsp. whole cloves 1 tsp. salt

Cook beets until tender. Peel. Combine vinegar, water, sugar, spices and salt. Bring to a boil and simmer 15 minutes. Add the beets and simmer 5 minutes longer. Pack beets in hot sterilized jars. Bring the syrup to a boil. Pour over beets. If you do not have enough to cover add hot vinegar. Seal. Makes four quarts. NOTE-When preparing beets, leave from 2-3 inches of the tops of stems which will prevent bleeding while cooking to insure better color.

BREAD AND BUTTER PICKLES

4 qt. sliced cucumbers, 8 pt. green pepper, cut in strips 3 cloves garlic 6 med. white onions sliced

1 sweet red pepper, cut in strips Wash and slice cucumbers

thin. Add onions and pepper, cut in narrow strips and garlic cloves. Sprinkle 1/3 cup salt over layers as you work. Now, mix tray of ice cubes through pickles. Put another tray of ice on top. Let stand 3 hours. May need to add more ice. It is the ice and salt mixture that makes the pickles crisp. Drain thoroughly divide into two batches and cook in two kettles. Small batches keep

crispness and green color. Combine:

3 cups wgute white vinegar 11/2 tsp. turmeric 2 Tbsp. mustard seed 5 c. sugar 1 12 1/2 tsp. celery seed Pour over cucumbers. Heat just to boiling point. Ladle hot pickles into hot, sterlized pint jars and seal. Makes 8 pints. Do not open for a month. PEACH PICKLE

6 lb. peeled peaches

- 3 lg. sugar
- 1 gt. vinegar
- 1 stick cinnamon
- 1 Tbsp. cloves

Peel peaches, drop in cold salt water and vinegar water (2 tablespoons salt, 2 tablespoons vinegar, 1 gallon water) immediately to prevent turning dark. Mix sugar and vinegar. Add cinnamon and cloves. Bring

Programs Planned This Week At Park

Conserve fuel and energy by taking a mini-trip to the Kings Mountain National Military Park this weekend. The Park helps you get the month of August off to a spirited start by presenting two weekend programs reminiscent of our nation's heritage.

Friday, Aug. 1, Park Techni-cian Chris Revels will present "Moonshining: Carolina Style." Slides and demonstrations will show how the ancient art of whiskey distilling made its mark on the Carolina back-country in the 18th and 19th centuries. Revels will review the process of turning corn into white lightning, an important crop for the

farmers of the region. Will this almost lost art be used again to help solve our energy crisis? The program will begin at 9 p.m. in the National Park Amphitheater. Park Technician Revels is a recent graduate of Clemson University with a

Youth Retreat Is Scheduled

A total of 31 young people and adults from Macedonia Baptist Church will participate in a Youth Retreat at Garden City, S.C. Aug. 4-8 and will depart from the church at 9 a.m. on Mon., Aug. 4.

degree in Recreation and Park Administration.

Saturday, August 2, you can return to the year 1803 as the Park's interpretive staff guides you on an exciting tour of the Howser House by candlelight. This locally famous 177-year-old home is a fascinating example of stone masonry and carpentry of the 1800's. The tours will describe how Henry Howser carved a comfortable life in the Carolina back-country as farmer, stonemason, distiller, and miller. Meet at the National Park Visitor Center for directions to the home. Tours will be given from 6:30 p.m. until 10 p.m. by Park Interpreters Jeanne Gold

and Steve Marlowe. Ms. Gold is a recent graduate of the University of South Carolina with a degree in elementary education. Marlowe is a graduate of Western Carolina University who teaches political science at Hunter Huss High School in Gastonia.

Weather permitting, the Living History program will con-tinue on Saturday and Sunday afternoon. A Revolutionary War campsite will be set up near the Visitor Center and tended by Park employees in Revolutionary period dress. 18th century musket and rifle firing demonstrations will be held at 1, 2, 3 and 4:00 o'clock.

Also, the 177-year-old Howser House will be open for visitation on Sunday afternoon from 1 p.m. until 4 p.m. A member of the interpretive staff will be stationed at the House to reveal the history behind the rock structure.

Other ongoing daily programs include: an 18-minute film "Kings Mountain - Turning Point in the South", an 11-minute audio-visual museum tour, 1.5 mile Battlefield Trail. 16 mile system of hiking trails, and a 10 mile horse trail.

The public is invited and encouraged to attend all programs. There are no admission fees for any of the programs.





0

Methodist Church. All members

are encouraged to attend.