



PRESERVE THE PICK OF THE CROP TO ENJOY NOW AND THROUGHOUT THE YEAR

From each far east it appears that home-pickling has become a hobby for many people in the north. Pickling is the simplest method and also the cheapest. Preserving is done in a water bath canner for truly home-pickled products. The jars are filled with the pickles and the liquid, then the lid is put on and the jar is placed in the water bath canner. Once the canner is full, you'll be glad you did it.

For home pickling, the most popular and easiest to make are cucumbers, tomatoes, and carrots. Pickling is also done for the variety of fruits and vegetables. Pickling is done in a water bath canner for truly home-pickled products. The jars are filled with the pickles and the liquid, then the lid is put on and the jar is placed in the water bath canner. Once the canner is full, you'll be glad you did it.

For home pickling, the most popular and easiest to make are cucumbers, tomatoes, and carrots. Pickling is also done for the variety of fruits and vegetables. Pickling is done in a water bath canner for truly home-pickled products. The jars are filled with the pickles and the liquid, then the lid is put on and the jar is placed in the water bath canner. Once the canner is full, you'll be glad you did it.

For home pickling, the most popular and easiest to make are cucumbers, tomatoes, and carrots. Pickling is also done for the variety of fruits and vegetables. Pickling is done in a water bath canner for truly home-pickled products. The jars are filled with the pickles and the liquid, then the lid is put on and the jar is placed in the water bath canner. Once the canner is full, you'll be glad you did it.

Hot Pepper Mix

- 4 pounds small pickling cucumbers
- 4 cups water
- 1/4 cup salt
- 1 medium head red or green pepper
- 1 small cauliflower
- 1 cup pickling onions
- 2 pounds long red, green or yellow pepper
- 1 1/2 cups canning salt
- 1 quart water
- 10 cups white vinegar
- 3 tablespoons canning salt
- 1 1/2 cups canning salt
- 1 quart water
- 10 cups white vinegar
- 3 tablespoons canning salt

Wash cucumbers, tomatoes and cauliflower. Cut into quarters, lengthwise. From boiling water to cover cover cucumbers, let stand 2 hours. Prepare home canning jars and lids according to manufacturer's instructions. Heat remaining ingredients to a boil. Drain cucumbers, pack into hot jars, leaving 1/4-inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps. Process half pints, 10 minutes in boiling water bath canner. Yield: about 10 half-pint jars.

Sweet Pickle Spears

- 4 pounds small pickling cucumbers
- 4 cups water
- 3/4 cup white vinegar
- 3 tablespoons canning salt
- 4 tablespoons celery seed
- 4 tablespoons dill seeds
- 1-1/2 teaspoons mustard seed

Wash cucumbers, tomatoes and cauliflower. Cut into quarters, lengthwise. From boiling water to cover cover cucumbers, let stand 2 hours. Prepare home canning jars and lids according to manufacturer's instructions. Heat remaining ingredients to a boil. Drain cucumbers, pack into hot jars, leaving 1/4-inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps. Process half pints, 10 minutes in boiling water bath canner. Yield: about 10 half-pint jars.

Dill Pickles

- 4 pounds small pickling cucumbers
- 4-1/4 cups water
- 4 cups white vinegar
- 6 tablespoons canning salt
- 1/2 cup dill seed
- Mustard seed
- Peppercorns

Wash cucumbers, tomatoes and cauliflower. Cut into halves or quarters, lengthwise. From boiling water, vinegar and salt, bring to a boil. Pack cucumbers into hot jars, leaving 1/4-inch head space. Add 2 heads of dill or 1/4 cup dill seed, 1/2 teaspoon mustard seed and 2 peppercorns to each jar. Carefully pour hot liquid over cucumbers, leaving 1/4-inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps. Process pints, 15 minutes in boiling water bath canner. Yield: about 7 pint jars.



Tomatoes

- 3 pounds firm, ripe tomatoes per quart (about 6 medium)
- Salt

Prepare home canning jars and lids according to manufacturer's instructions.

Wash tomatoes, drain. Dip tomatoes into boiling water for 1/2 to 1 minute to loosen skin. Dip into cold water, drain. Cut out core, remove stem, trim any green spots. Place whole tomatoes into hot jars, leaving 1/2-inch head space. Press tomatoes with a non-metallic spatula to release juice. If necessary, pour salt water or add tomato to achieve 1/2-inch head space. Add 1 teaspoon salt to each quart jar. Remove air bubbles with a non-metallic spatula. Adjust caps. Process quarts, 45 minutes in boiling water bath canner.

Dilled Green Tomatoes

- 6 pounds small, firm green tomatoes (about 20 small)
- 3 1/2 cups white vinegar
- 3 1/2 cups water
- 1/4 cup canning salt
- 6 or 7 heads of dill
- 6 or 7 bay leaves
- 1/2 cup dill seed

Prepare home canning jars and lids according to manufacturer's instructions.

Wash and core tomatoes, cut into halves or quarters. Combine vinegar, water and salt, bring to a boil. Pack tomatoes into hot jars, leaving 1/4-inch head space. Add 1 quart dill, 1 bay leaf, 1 head of dill or 2 tablespoons dill seed to each jar. Carefully pour hot liquid over tomatoes, leaving 1/4-inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps. Process pints, 15 minutes in boiling water bath canner. Yield: about 7 pint jars.

Spicy Tomato Juice

- 12 to 14 pounds firm, ripe tomatoes (about 40 medium)
- 2 tablespoons lemon juice
- 2 tablespoons prepared horseradish
- 4 teaspoons seasoned salt
- 1-1/2 teaspoons Worcestershire sauce
- 1 teaspoon hot pepper sauce (optional)

Wash, core and quarter tomatoes. Extract juice from tomatoes using an electric juice extractor or by simmering until soft and pressing through sieve or food mill.

Prepare home canning jars and lids according to manufacturer's instructions.

Pour tomato juice into a large saucepot. Add remaining ingredients and heat juice to a simmer. Do not boil. Carefully pour hot juice into hot jars, leaving 1/4-inch head space. Adjust caps.

Process juice decanter jars or quarts 15 minutes in boiling water bath canner. Yield: about 4 juice decanter jars.

