



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

From the first frost happens that home preserving has become a thriving American growth industry. And now that vegetables most likely to be found throughout in home gardens are tomatoes and cucumbers which also happen to be favorite of new gardeners as well as another pick from your neighbor's or friend's garden beds of the roadside shrubs and bushes's mainly plan to put some up when they eat their peak and most flavorful. Once the season is past, you'll be glad you did.

Canning preserves are perhaps popular and tomatoes, too, are delicious canned for home canning, preserving, pickling, freezing, dried method and all. The simplest process to home canning is to boil for only two of fifteen minutes. Depending on the recipe. For those special recipes, the home canner of Bell Corporation have created some nice recipes for the tasty relishes.

Hot Peppers & **Tomatillo Salsa** are two all time favorite accompaniments to sandwiches, salads and meats. **Find the Hot Pepper Mix**, a special blend of vegetables, to the perfect flavor in each jar of your own products.

Tomato Canning, crisp and juicy, are just the thing to keep up under sun, shade, rainy days or sunny days. **Spicy Tomato Juice** is a fancy treatment that need only 15 minutes to a boiling water bath canner. **Find** many kinds of tomatoes on the market for various methods of preservation. The standard for no trouble **Bell Blue** Glass is a must-hold.

Hot Pepper Mix

4 pounds small pickling cucumbers	1 1/2 cups canning salt
4 pounds green bell peppers	1 1/2 cups canning salt
1/4 cup fresh chives	1/2 cup white vinegar
1 medium red bell pepper	2 1/2 cups cold water
peppers, seeded and cut into strips	1 1/2 cups sugar
1 small cauliflower, separated into florets	1 1/2 tablespoons prepared horseradish
1 cup peeled shelling beans	4 cloves garlic
2 pounds green bell peppers, sliced and	4 oz. jalapeno peppers or sliced red
peppers, cut in half	peppers, cut in half

Prepare cucumbers, trim ends and cut into 1 1/2-inch pieces. Combine 1 1/2 cups salt and water with 1/2 cup prepared horseradish and garlic. Place cucumbers with other vegetables, remove stems from jalapeno peppers and add 1 1/2 tablespoons. Bring to a boil, cover, reduce heat, simmer 10 minutes, remove lid.

Combine remaining 1 1/2 cups water, sugar, horseradish, garlic, jalapeno peppers, chives, 1/2 cup vinegar, 1/2 cup oil and 1/2 cup cold water. Pour over vegetables and stir to combine. In hot water, bring to a boil. Fill jars with jalapeno peppers, sliced red pepper, chives, garlic, horseradish, vinegar and oil. Adjust caps.

Process jars 10 minutes in boiling water bath canner. Yield about 8 pint jars.

Sweet Pickle Spears

4 pounds small pickling cucumbers	4 teaspoons canary seed
4 cups sugar	4 teaspoons turmeric
3 3/4 cups white vinegar	1-1/2 tablespoons mustard seed
3 tablespoons canning salt	

Wash cucumbers, trim ends. Cut into quarters, lengthwise. Pour boiling water to cover over 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. Carefully pour hot liquid over cucumbers, leaving 1/4-inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps.

Process jars 10 minutes in boiling water bath canner. Yield about 10 half-pint jars.

Dill Pickles

4 pounds small pickling cucumbers	Fresh dill or dill seed
4 1/4 cups water	Mustard seed
4 cups white vinegar	Peppercorns
6 tablespoons canning salt	

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

Wash cucumbers, trim ends. Cut into halves or quarters, lengthwise. Combine 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 jars 15 minutes in boiling water bath canner. Yield about 7 pint jars.



Tomatoes

3 pounds firm, ripe tomatoes (about 9 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 skin, trim ends. Sprinkle. Place whole tomatoes in hot water, bring to a boil. Press tomatoes with a non-metallic spatula to release juice. If necessary, pour off juice and add tomato to another 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

5 pounds small, thin green tomatoes (about 20 small)	
4 1/2 cups white vinegar	
3 1/2 cups water	
1/4 cup canning salt	
6 oz. 1 clove garlic	
6 oz. 1 bay leaves	
Fresh dill or 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 jars, leaving 1/4-inch head space. Add 6 oz. garlic, 6 oz. bay leaves, 1 head of garlic, 1 clove garlic, 1 dill and 1 bay leaf. Gently pour hot liquid over tomatoes, leaving 1/4-inch head space. Remove air bubbles with a non-metallic spatula. Adjust caps. Process quarts 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 tablespoons 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. 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.

