August Is The Month For Relish

By ELLY

It's that time of year again pickle-making time. The cucumbers are just about at their best. The tomatoes will soon reach their peak. If your plans include a batch of golden, homemade corn relish, August is the month to make it.

. These recipes are tried and

Maudie Smith's Bread and Butter pickles have been a favorite for almost 30 years. If there's a better bread and butter pickle I've yet to taste it. Gram Hart's corn relish is another old-timer that has stood the test of the years. Gram's meat pie can never be duplicated because she made it by heart; but she left the corn relish recipe and it turns out just like she used to make I. MAIDINE' & BREAD AND MAUDIE'S BREAD AND BUTTER PICKLES

BUTTER PICKLES

6.t. sliced occumbers

1 d. sliced onions

2 red sweet peppers

2 green sweet peppers

3 c. salt

Water to cover

Slice the peppers; combine
with the occumbers and onions. Soak in the salt and water
over night.

SYRUP:

2 d. cider vinegar

10 c. white sugar

10 t. white sugar

11 t. tumeric

11 t. ciery seed

12 whole cloves

Put syrup in kettle, heat to

Put syrup in kettle, heat to

12 whole cloves
Put syrup in kettle, heat to
scalding. Pour over drained
pickles, let cool. Drain off syrup, reheat to scalding, pour
over pickles, cool. Repeat this
procedure until cucumbers are
clear. Heat pickles in syrup
until steaming then pack in
sterilized jars and seal.

GRAM HART'S CORN RELISH

RELISH

12 large ears sweet white corn (Evergreen is best)

1 qt. cucumbers, peeled and chopped (if large remove seeds)

seeds)
1 qt. chopped onions
2 ripe tomatoes, peeled and chopped
1 qt. vinegar

1 T. tumeric 1 T. tumeric 1 T. celery seed 1 T. mustard Salt to taste (easy on salt)

Cook one hour or until corn is done, stirring often. Seal in sterilized jars while hot.

CHILI SAUCE

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10 chinons, chopped

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2 c. white vinegar

1 c. white vinegar

1 c. thinons

2 T. salt

1 c. tinnamon

2 T. salt

1 bunch celery, chopped

2 hot peppers, chopped

1 bunch celery, chopped

2 chopped

2 chopped

3 sweet peppers, chopped

2 hot peppers, chopped

3 or 4 apples, cored, peeled and
diced

1 pear, cored, peeled and
diced.

Cook all together in a large

Cook all together in a large kettle until thick. Stir fre-quently. Seal in sterilized jars. DILL PICKLES

DILL PICKLES

Sak washed, medium-sized
cucumbers in cold water over
night. Next day, wipe dry, put
in jars using plenty of green
dill between layers and on bottom and top.

To each two-quart jar, put
two bay leaves, clove garlic,
two chill peppers and some
green dill in bottom of jar. Put
as many cucumbers as possiSYRUP:
SYRUP:
1q. vinegar
1q. vinegar
1q. vinegar
11b. salt (no more)
1T. alum
Bring to a boil, stirring tbor-

I T. alum
Bring to a boil, stirring thoroughly. Pour over pickles and seal while hot. Don't open for at least two weeks. The longer they stand the better they are. WATERMELON RIND PICKLES

Rind of a watermelon
½ c. sait
3 qt. cold water
3 c. vinegar
6 c. sugar
½ t. oil of cloves
½ t. oil of cinnamon
Peel of 1 lemon

Remove all pink meat and reen skin from the rind. Cut Remove all pink meat and green skin from the rind. Cut in one-inch squares and measure. There should be four quarts. Prepare brine of the salt and water and soak rind over night. Drain and rinse with cold water. Parboil until tender, but not soft, about, 10 minutes. Drain. Combine vinegar, spices and temorped. Briary, spices and temorped. Briary spices and temorped the stand over night. In the morning, drain off syrup and bring drain off syrup and bring to a boil, then pour over rind. Repeat second morning. On the third morning, heat rind in syrup, pack in hot sterilized jars. Seal. Extra

Top

VALUABLE COUPON

Top
Value
Stamps
WITH COUPON

Top Value Stamps
WITH HIS COUPON
WITH HIS COUPON
WITH HIS COUPON
OF CLIGART HES
COUPON
WITH THIS COUPON
WITH HIS FRESH Whole

Fryers

USDA (U.S. CHOICE CHOICE TENDERAY Round eak

OF SAVINGS

COUNTRY CLUB POINT CUT Corned Beef

LB 69

Slab Bacon

FRESH 3-LEGGED OR DOUBLE BREASTED

Fryers 37

FRESH PICHIC STYLE Pork Roast

MARHOEFER Canned Ham

LOIN SLICED INTO Pork Chops

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JUMBO 27 SIZE VINE RIPENED

Cantaloupe

WITH THIS COUPON ON 3-LBS OR MORE ANY BRAND WIENERS THRU SAT, AUGUST 8, AT KROGER DET & EAST MICH

WITH THIS COUPON ON 2-LBS OR MORE CENTER CUT HAM SLICES THRUSAT, AUGUST 8, AT KROGER DET & EAST MICH

ICE CREAM SUNDAE CONES

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WITH THIS COUPON ON 8-10-11 THIS COUPON ON 8-20 WIJAR 18-0T SIZE

KROGER FREEZE KROGER INSTANT
DRIED COFFEE
THRU SAT, AUGUST 8, AT THRU SAT, AUGUST 8, AT KROGER DET 8 EAST MICH. C KROGER DET 8-EAST MICH. C