

Remove jars from canner immediately. Set jars on a wire rack several inches apart to cool. Complete seals and closures are self-sealing type. Takes 9 to 10 quarts.

2. Use of garlic gives dill pickles flavor of those sold in delicatessen. The original brine is usually cloudy as a result of yeast development during the fermentation period. This cloudiness is objectionable, and brine may be used to cover the jars when packing them. Make it the same proportions of vinegar, salt and water as in the original brine. Fermentation brine is generally added for added flavor; it should be strained and heated to boiling.

### "My Pickles?"

The cucumbers may have waited too long between gathering time and pickling. (3) A gaseous type of spoilage may have occurred.

4. When making whole pickles, you can check the cucumbers that are floating—usually they float in water.

Why are my pickles shriveled and dry?

This occurs more frequently in sweet or very sour pickles, and in the ones rather than in chunks or slices. It is caused by (1) too strong brine solution or (2) too heavy packing at beginning of cooking, (3) by giving fruits a chance to plump up, (4) using too much salt, (5) cucumbers standing too long between gathering and pickling, or (6) over-fermenting or overprocessing.

Q. Why are my pickles dark?

A. The darkening may be due to corrosion of some metal utensils or jar lids, iron in water, use of ground rather than whole spices, or leaving spice bag in jars. Dark spots are caused by holding cucumbers too long after picking before pickling them.

Q. Why does the garlic clove in my

pickles turn green?

A. The garlic was not dry enough.

Q. My pickles have a bitter flavor. What went wrong?

A. Among the possible causes: using cucumbers that had a very dry growing season; too much spice; packing whole spices with the pickles.

## Homemade Sauerkraut

Country cooks often make sauerkraut when there's a surplus of cabbage. They find its sharp flavor adds a pleasing change of pace in winter meals. And it's a real country convenience food—ready to serve cold in salads or appetizers and to heat in a few minutes with frankfurters for a main dish. Many families prefer it hot alongside meats. Some FARM JOURNAL readers in Pennsylvania prefer sauerkraut with turkey to the New Englander's favorite, cranberry sauce.

Use pure granulated (sack salt) salt to make sauerkraut by the following directions and do measure it accurately. The cabbage will not ferment properly if you add too much salt.

### GLASS-JAR SAUERKRAUT

If you have a big crop of cabbage, it is economical to cure it in brine—to make sauerkraut. The fermented vegetable serves as a "pickle" and brings variety to winter meals when fresh vegetables are not always abundant. Good country cooks like to serve it cold with a dash of celery or caraway seeds, a few chunks of chilled, drained canned pineapple or a little pineapple

juice added, for an appetizer. They know that the sharpness of its flavor, when hot, depends on how long it is cooked. For the most tang and greatest crispness, they only heat it. They cook it longer for a milder flavor.

An easy way to make sauerkraut is to ferment the cabbage in glass fruit jars. Here are directions:

1. Remove and discard outer leaves from firm, matured heads of cabbage. Wash, drain, cut in halves or quarters and remove and discard cores.

2. Shred 5 lbs. cabbage at a time with a shredder or sharp knife. It should be no thicker than a dime.

3. Sprinkle  $3\frac{1}{2}$  tbsp. salt over shredded cabbage (5 lbs.) and mix thoroughly by hand.

4. Pack into clean glass jars, pressing cabbage down firmly with wooden spoon. Fill to within  $1\frac{1}{2}$  to 2" from jar top. Be sure juice covers cabbage. A quart jar holds about 2 lbs.

5. Wipe off jar top. Cover cabbage with pads of cheesecloth, edges tucked down against inside of jar. Hold cabbage down by crisscrossing two dry wood strips (some good kraut makers first coat the strips with melted paraffin) so they catch under the neck of



the jar. Wipe off jar, put on lids, but *do not seal tightly*.

6. Set filled jars in shallow pans or on folded newspapers—the brine may overflow during fermentation. *Keep at room temperature (70°F.) for top-quality sauerkraut.*

7. Skim film every few days if it forms. If directions have been followed carefully and correct temperature maintained, little or no film should form.

8. Keep cabbage covered with brine. If necessary add more weak brine made by dissolving  $1\frac{1}{2}$  tblsp. salt in 1 qt. water.

9. Let ferment about 10 days, or until liquid settles and bubbles no longer rise to the surface. Remove the cheesecloth and wood strips and add more weak brine if needed. (Some women fix 1 extra qt. cabbage for every 4 qts. to use in refilling jars when fermentation ends and shrinkage occurs.)

10. If sauerkraut is to be used soon, wipe mouths of jars and seal tightly; keep in a cool place. If it is to be stored longer than a few weeks, remove lids and set jars in a pan of cold water. Water should extend to shoulder of jars. Bring water slowly to a boil; then remove jars. Add boiling weak brine to sauerkraut, if needed to fill the jar to within  $\frac{1}{2}$ " from top. (To make brine, dissolve  $1\frac{1}{2}$  tblsp. salt in 1 qt. water.) Wipe off jar rims. Adjust lids. Process in boiling water bath (212°F.).

Quart jars 30 minutes

Remove jars from canner and complete seals unless closures are self-sealing type.

*Note:* For 20 to 25 lbs. cabbage, use  $\frac{1}{2}$  lb. salt. Makes 8 to 10 quarts.

## NEW YORK AND WISCONSIN SAUERKRAUT TIPS

From good cooks in these two lake states, famed for excellent sauerkraut, we learned of these good ways to use sauerkraut.

**SAUERKRAUT SANDWICH:** Make a round, open-face hot dog sandwich. Slice the frankfurters to make "pen-nies" and arrange them around the outer edges of buns cut in crosswise halves. Put a spoonful of sauerkraut in center of each sandwich. Serve with knife and fork. Buns may be toasted and buttered, frankfurter slices heated in a little water and well drained.

**SCALLOPED SAUERKRAUT:** Scallop sauerkraut with Cheddar cheese slices.

**SAUERKRAUT CARROT SALAD:** Make a salad with chilled sauerkraut and shredded carrots.

## STONE-JAR SAUERKRAUT

Prepare 40 to 50 lbs. cabbage as directed for Glass-Jar Sauerkraut. Shred and salt 5 lbs. cabbage at a time.

1. To 5 lbs. cabbage, add  $3\frac{1}{2}$  tblsp. salt. Mix thoroughly.

2. Pack firmly and evenly with a potato masher into a stone jar (or crock) that has been washed in soapy water, rinsed and scalded.

3. Repeat shredding and salting cabbage until jar is filled to within 5" from top. Press firmly (do not pound) with masher to extract enough juice to cover cabbage by the time jar is filled. Keep cabbage covered with juice.

4. Cover with white, clean cloth against inside scalded, heavy side the jar. Weight it down with water (or stone—or put juice comes out).

5. Ferment following the at high temperature. The best at room temperature.

6. Give the move the film and scald the necessary to.

7. When but weeks—or 4 tap jar or crock rise, ferment.

8. Pack in within 1" of kraut juice. I add a weak brine (qt. water). So water. Water der of jar. I boil; remove. Adjust lids. Bath (212°F.). Quart jars

Remove jar plete seals in sealing type.

*Note:* If you will use your ends, it will be cold room (5