

## Garden Special Pickles

More cucumbers end up in pickle jars than all the other vegetables put together. But few country women let summer slip into autumn without putting up pickled beets. They add a flash of red color to meals and contribute a likable sweet-sharp flavor.

Some of the other garden vegetables, like corn and zucchini, when pickled, also contribute tasty morsels to meals. Do try the recipes that follow. You're bound to like them.

### PICKLED BEETS

*Slice beets with corrugated cutter to give them a fancy look*

- 24 small beets
- 1 c. cooking liquid
- 1 pt. vinegar
- 1 1/4 c. sugar
- 2 tbs. salt
- 6 whole cloves
- 1 (3") stick cinnamon
- 3 medium onions, sliced

- Remove beet tops, leaving roots and 1" stems. Cover with boiling water; cook until tender. Drain, reserving 1 c. cooking liquid. Remove skins; slice.
- Combine cooking liquid, vinegar, sugar and salt. Add spices tied in thin white cloth. Heat to boiling.
- Add beets and onions. Simmer 5 minutes. Remove spice bag. Continue simmering while quickly packing beets and onions into one hot pint jar at a time. Fill to within 1/2" of jar top. Adjust lids. Process in boiling water bath (212°F.) 30 minutes.
- Remove jars from canner and

complete seals unless closures are self-sealing type. Makes 4 pints.

### ITALIAN PICKLES

In California, where zucchini grows extensively and good cooks prize it highly, "bread and butter" pickles are made from the squash. The month woman who sent this recipe obtained it from her County Extension Home Economist.

### SLICED ZUCCHINI PICKLES

*Make sandwiches taste better*

- 1 qt. vinegar
- 2 c. sugar
- 1/2 c. salt
- 2 tsp. celery seeds
- 2 tsp. ground turmeric
- 1 tsp. dry mustard
- 4 qts. sliced, unpeeled zucchini
- 1 qt. onions, sliced

- Bring vinegar, sugar, salt and spices to a boil; pour over zucchini and onions and let stand 1 hour.
- Bring to a boil; cook 3 minutes.
- Pack in hot jars; adjust lids at once. Process in boiling water bath (212°F.) 5 minutes. Remove jars from canner and complete seals unless closures are the self-sealing type. Makes 8 or 7 pints.

### VARIATION

- DILLED ZUCCHINI PICKLES: Substitute 2 tsp. dill seeds for mustard.

### PICKLED ONIONS

*Quick and easy version of delicious fix old-fashioned pickled onions*

- 4 qts. small onions
- 1 c. salt
- 1/4 c. mixed pickling spices
- 2 qts. vinegar
- 2 c. sugar

- Peel onions. Add salt and let stand overnight.
- In the morning, put in colander and rinse thoroughly with cold water; remove all salt. Drain.
- Tie spices loosely in clean, thin white cloth; boil 10 minutes with vinegar and sugar. Discard spices.
- Pack onions into hot jars. Pour boiling hot vinegar mixture over. Adjust lids at once. Process in boiling water bath (212°F.) 5 minutes. Remove from canner and complete seals unless closures are the self-sealing type. Makes 8 pints.

### BEET RELISH

*Add a spot of color to the plate*

- 3 c. drained finely chopped ground canned beets
- 1 c. vinegar
- 6 1/2 c. sugar
- 2 tsp. prepared horseradish
- 1/4 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/4 tsp. ground allspice
- 1 bottle liquid fruit pectin

- Measure beets into a very large saucepan. Add vinegar, sugar, horseradish and spices, mixing well.