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Home Economics
Extension Circular
No. 1

SWEET PICKLED FRUITS

by

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Apple Relish

Wash, peel and core one qt. of apples, dice. Boil $\frac{1}{2}$ qt. of cider vinegar with 2 cups of brown sugar for 5 minutes. Add diced apples, $\frac{1}{2}$ lb. seeded raisins, 2 tbsps. of mustard seed and celery seed, 2 tbsps. of finely chopped onion; salt and paprika to taste. Cook for 1 hr. Add one cup of chopped pecans or walnut meats 5 min. before removing from fire. These ingredients may be varied according to taste.

Cherry Olives

Wash. Remove stems. Fill cans or bottles with cherries. Pour over them cold spiced vinegar made with mace, nutmeg, and coriander seed tied up in a thin cloth and boiled 12 min. in the vinegar. Paste paper over the bottles. Do not use for 6 weeks.

Sweet Pickled Peaches

$\frac{1}{2}$ pk. peaches 1 oz. stick cinnamon
1 qt. vinegar 3 cloves for each peach
4 cups brown sugar.

Select sound fruit not too ripe. Dip peaches quickly in hot water; peel. Make a syrup by boiling vinegar, sugar and seasonings tied in a cheesecloth. Put peaches into boiling syrup and cook until soft. Arrange peaches in sterilized jars. Adjust sterilized rubbers and covers.

Sweet Pickled Pears

Wash pears. Remove stem and blossom end. Pare or leave skins. Follow recipe as for peaches.

Sweet Pickled Crab Apples

Crab apples may be prepared as pears and peaches.

Sweet Pickled Prunes.

Pick over and wash 4 lbs. of large prunes. Soak prunes for 24 hrs, then steam for 20 min. Boil together for 10 min. 1 pt. of vinegar, an oz. of whole cloves, an oz. of stick cinnamon and a quarter

Home Economics Extension Circular No. 1. Sweet Pickled Fruits.

of an oz. of ginger. Add the prunes, simmer gently, then can and seal.

Sweet Pickled Canteloupe.

Remove soft part, pare and cut into strips. Place in a jar, cover with vinegar and let stand over night. In the morning drain, measure the vinegar and to each pt. of vinegar add 2 cups of sugar, 1 tbsp. of cloves, 1 oz. of cinnamon (stick), spices tied in a piece of cheese cloth. Heat the vinegar to boiling point and let boil 10 min. Add the melon and cook until translucent. Remove the fruit and place in sterilized jars. Cover with vinegar and sugar syrup. adjust covers and rubbers.

Water Melon Pickles

Cut the pared rind in thick slices. Boil 1 oz. of alum in 1 gal. of water and pour it on the rinds. Let stand several hours. Remove rinds into cold water and when cold boil half an hour in a sweet pickle vinegar as for peaches. Reheat the pickle vinegar and pour over pickles on two successive mornings. Keep in well sealed or covered stone jars.

These rinds may also be prepared as sweet pickled canteloupe.

It is not necessary to use the tbsp. of alum to 1 gal. of water to soak before putting into vinegar, as they keep without this if careful methods are used.

Pickled Beans.

Cook fresh green beans in salt water until tender, drain through a colander and put into cans. Put on the stove enough vinegar to fill the cans. Add 1 cupful of sugar to 1 qt. of vinegar, add cloves and spices to taste. Boil this together. Fill cans and seal.

German Cut Beans.

Take ordinary greenfield beans. Cut in diagonal pieces about a quarter of an inch in size - the finer the better. Put a layer of beans in a jar, then add salt. Pound down. Add another layer of beans and salt. Repeat until jar is full. Make brine cover entirely. Put weight on to keep beans under brine. When taken out, put in fresh water over night to freshen. The beans may be simply broken up and put in brine for home use, instead of being cut in pieces. They take a little longer to freshen when broken.

Corn Relish.

2 qts. of sweet corn cut from cob.	2 qts. vinegar
2 qts. of finely chopped cabbage	3 tbsp. mustard
8 medium sized onions	2 cups sugar
4 green peppers	4 tbsp. salt (level)

Remove seeds from peppers. Chop peppers, onions, cabbage and corn separately in chopping bowl. Combine. Add salt, sugar, mustard. Mix well. Add vinegar. Cook all together slowly, stirring well. Cook

Home Economics Extension Circular No. 1. Sweet Pickled Fruits.

about 1 hr. Fill sterilized jars while hot. Cover securely.

Piccalilli

2 qts. green tomatoes	4 cups brown sugar
2 qts. cabbage	1 tsp. pepper
1 qt. onions	3 tbsps. mustard seeds
2 green peppers	or 2 tps. mustard
3 red sweet peppers	1½ tsps. paprika
1 cup salt	2 qts. vinegar

Chop the vegetables. Sprinkle them with salt and let stand over night. Drain and press out as much liquid as possible. Pour on the vinegar, add sugar and spices. Boil about 1 hr. Put into sterilized jars. Adjust covers as per previous directions.

This mixture may be boiled 1½ to 2 hrs. slowly without sprinkling with salt and standing over night.

Apple Catsup.

One cup thick strained apple sauce. Boil together 10 min. ½ cup cider vinegar, ½ cup brown sugar, 1 small onion, ½ tsp. salt, ½ tsp. cloves, cinnamon, cayenne and black pepper to taste. Add apple sauce and simmer 20 min. or until thick. Put in bottles and seal securely.

Tomato Catsup.

½ bu. ripe (but not too ripe) tomatoes	1 tsp. white pepper
3 bay leaves	3 onions
1 lemon	1 tsp. red pepper
1 tsp. black pepper	1 tsp. paprika
2 tsp. mustard	3 cloves garlic
1 pt. vinegar (scent)	8 tbsps. salt or more to season

Wash the tomatoes thoroughly and cut in pieces; cook with bay leaves, lemon, white pepper, onion and garlic about 2 hrs. Strain through colander to remove the skins. Mix the remainder of the spices and stir into the strained portion; add the salt and vinegar; stir until well mixed; return to the large kettle, and cook slowly until the mixture thickens and is cooked down about one-half. Put in small sterilized bottles. Seal and keep in a cool dark place.

Grape Catsup

Five lbs. of grapes boiled and sifted. 3 lbs. or 6 cups of light brown sugar. One pt. of vinegar; 2 tsp. of all kinds of spices; 1 tsp. of black pepper; 1 tsp. of cayenne pepper. Mix spices; put into sugar, then put into grapes. Boil all together slowly for 1 hr.

ABBREVIATIONS used in these recipes:

hr. - hour	tbsp. - tablespoonful	pt. - pint	bu.-bushel
min. - minute	qt. - quart	oz. - ounce	lb.-pound.
tsp. - teaspoonful	pk. - peck	gal. - gallon	