



x4=16qt

Here's what's cookin': Dill Pickles

Recipe from the kitchen of:
Theodora Minnichsoffer

3 c Hot water

1 c vinegar (apple cider)

1/4 c salt (pickling)

1 t. alum

1 clove garlic

Boil, makes enough for ^{Hot} 29 qt

jar. Pack cucumbers with
dill in jars. Pour boiling juice over.
Cap. (2 in not tight) (Rings tight) 29 qt

~~2 ne eggs.~~

~~Place in boiling water to process,
up to neck. Boil 5 min, in covered
container. Tighten after water bath.~~

* Rings & covers. Tighten First & then
process. (Heat caps first) ~~1 peck~~

Boil 10 min. Sit 5 min in bath
Ready 4-5 weeks 2 peck = 8 qt (1 qt vinegar)
1/2 bushel yields approx 13 qt + 9 qt.

20 to 4 qt



KOCH'S
STORES