IT'S ALL IN THE JAR
Preserving Recipes

Worth Preserving
The E-Z Seal Jar

Buy this jar.
It eliminates the danger of your fruit spoiling.
Takes fruit whole and preserves it weeks, months, years, and in the same luscious condition as when you put it into the jar.
It is exactly like the old style Lightning Jar except that it has a much wider mouth and a perfectly smooth top.
Note that it is all glass.
No metal to come in contact with the fruit.
It is the simplest and easiest operated jar now on the market.
A mere pressure on the wire spring seals and unseals the jar instantly.
Approval from Maine to California

Letters received in one day show that this Jar displaces all other Jars

A lady from Los Angeles, Cal., under date of July 15th, writes: “I have used your jars and think them to be the best on the market.”

Another from Billston Lake, N. Y., writes under date of July 20th: “I use Atlas E-Z Seal Jars and like them best of all fruit jars.”

Still another from West Walworth, N. Y., writes under date of July 18th: “I am using E-Z Seal Jars and think they are excellent.”

Again a lady from Watertown, Conn., under date of July 19, writes: “I have used your jars for two seasons and am buying more for the remainder of my canning.”

Hear what a Henderson, Neb., lady says: “I am a user of Atlas E-Z Seal Jars and think them above any other kind.”
An enthusiastic user of Los Angeles, Cal., under date of July 15th, writes: "If your book of recipes is as great a success as your E-Z Seal Fruit Jar, will be glad to have you send me a copy."

One of experience of Beattyville, Ky., under date of July 17th, writes: "I am a constant user of E-Z Seal Jars and will never use any other when I can get them."

Some (or Many) Consider Sanitary Feature.—A lady from Thorndike, Me., under date of July 15th, writes: "I am using your E-Z Seal Jars and think they are the most sanitary and best fruit jars I have ever used."

"They never spoil," writes a lady from Collingswood, N. J. "I have used your E-Z Seal Jars for some time and would not do without them. Nothing ever spoils in them."

"Best ever." A lady from Newburg, N. Y., writes: "I find the E-Z Seal Jars excel all others for convenience and good results."

"They are the only reliable," emphatically writes a lady from Los Angeles, Cal. "We have always used E-Z Seal and will use no other."

From the North, Hastings, Minn., a lady writes: "I have used E-Z Jars with great satisfaction, and my outfit is not complete without your book of recipes."
Success in Preserving

Success in canning and preserving lies in complete sterilizing. This sterilizing or cooking is the destruction of bacteria, and it is to bacteria that the spoiling of fruit and vegetables is primarily due.

Sterilizing of fruit may be done either before or after putting it in the jar. But most vegetable sterilizing ought to be done only in the jar. Whichever method is followed successful results come only when the bacteria life is killed and when the jar is securely sealed against the air.

For such satisfactory results, be guided by the following instructions and recipes. They are from the experience of the best pure food and preserving authorities.

Handling Jars

§ 1. All jars, caps and rubbers ought to be boiled and kept hot until filled. This is particularly true when fruits are cooked before filling and sealing jars. The rubber ring is more easily adjusted before heating the jar. The jar is then ready to receive the cap immediately after filling.

§ 2. When hot preserves and stewed fruits are filled into jars, the caps must be put on and clamped down immediately—the quicker done, the better the seal. They can at once be set away to cool.

§ 3. When fruits and vegetables are cooked in the jars, the wire spring must be up (See Figure 1) during the sterilization. Use a boiler or other tall covered receptacle in this method of sterilizing. It should have a false bottom of wire mesh or wood to prevent jars from touching the bottom.

The water should come to the shoulder of the jars.

The water must be boiling before timing the sterilizing and must continue to boil.

The cover must be on the boiler during sterilizing.

§ 4. Spring must be snapped down at once after sterilizing; not before.

§ 5. Jars must not be placed in a draught of air to cool, for they may crack.
Read §§ 1 to 5 on handling jars.

§ 6. Fruits and fruit sauces, when thoroughly cooked before canning, are perfectly sterilized and will keep if filled boiling hot into hot jars.

§ 7. This method may be safely followed on cherries, pears, apples and apple sauce, apricots, peaches, rhubarb, strawber ries, plums, currants, gooseberries, pineapple, quinces, and also preserves of all fruits, including pickled and brandied fruits.

§ 8. The hot jar, with rubber in place, should be completely filled, the cap put on, and the spring clamped down at once, as shown in Fig. 2.

§ 9. Sour Cherries. To ten pounds of pitted cherries, add four pounds of sugar. Mix thoroughly in a preserving kettle and bring contents slowly to boil. Simmer 15 minutes, keeping fruit under syrup with skimmer and removing scum as it rises. Dip into hot jars directly from kettle. See §§ 1 and 2. Adjust cap on rubber ring, passing the bail over the groove on the cap and snapping the spring down. Set aside to cool.

§ 10. Strawberries. The most approved recipe is pound for pound of fruit and sugar. After placing fruit and sugar in a preserving kettle, let stand for 1 hour, so that the sugar may penetrate the fruit and draw out the juice. Then bring slowly to the boil and boil gently for 20 minutes, keeping fruit under syrup with skimmer and removing scum as it rises. Proceed as with Sour Cherries (§ 9).

§ 11. Currants—Gooseberries. To ten pounds of fruit add six pounds of sugar and a cup of water. Proceed as with Sour Cherries (§ 9).

§ 12. Apples. One pound sugar, four pounds apples. The grated yellow rind of one lemon, one quart of water. Pare the apples, throw them into cold water to prevent discoloration. When you have enough to fill one
or two jars take them from the water, put
them in a porcelain-lined kettle cover with
boiling water, stand them on the back part
of the fire, where they will scarcely bubble,
until tender. While they are cooking, put the
sugar and water in another kettle, stir the
sugar until dissolved, add the lemon rind, and
boil 3 minutes. When the apples are suf-
ficiently tender to admit a straw, lift them
carefully with a strainer from the water into
the syrup, bring to boiling point, skim, fill
carefully into the jar, and when brimful of
syrup seal as in § 9.

§ 13. Apple Sauce. Take any good acid
apple. Cut up, place in porcelain-lined ket-
tle, cover with water, cook until tender. Put
through colander, sweeten to taste, boil again
and put immediately in hot jars. Fasten lids
at once over rubber rings.

§ 14. Cranberries. One quart of berries,
one cup of sugar and one-half cup water; boil
in kettle 45 minutes; pour into hot jars and
seal. (See § § 1, 2).

§ 15. Peaches—Apricots. Halve and
remove stones. Pour over fruit a hot syrup
of a pound of sugar to a pint of water. Bring
to boil and simmer 15 minutes. Dip carefully
from kettle into hot jars and seal.

§ 16. Whole Peaches. Pare peaches
throw in cold water to prevent discoloration.
Weigh peaches, also sugar. Use pound for
pound. Make syrup of sugar. Sterilize jars
and tops, have rubber rings soaking in hot
water. Fill jars with raw peaches, set jars in
hot water. Pour hot syrup over peaches: set lids
on loosely, as in Fig. 1. Let jars filled with
the peaches boil in the hot water for three-
quarters of an hour. (See instructions in §
3, 4.)

§ 17. Some delicate small fruits retain
better their shape and flavor, if entirely cook-
ed or sterilized in the jar in a light sugar
syrup. This syrup is made by dissolving one
to two pounds of sugar in a gallon of water.
In sterilizing such fruits in jars the following
recipes and instructions give the best results:

§ 18. Raspberries. Fill jars with fully
ripe, clean fruit. Add sugar syrup (See § 10)
to cover fruit and nearly to brim of jar.

§ 19. Adjust cap and bail so that the cap
is held in place on the rubber ring (See Fig.
1.) Sterilize in boiling water for 20 minutes
in the sterilizer described in § § 3 to 5. Re-
move jars from sterilizer immediately and snap
down spring against side of jar, thus holding
cap tightly and preventing air from leak-
ing back as the fruit cools and contracts.

§ 20. Blackberries, loganberries,
brochleberries, and unpitted cherries are
handled the same as raspberries.
§ 21. With the exception of tomatoes, the canning of vegetables at home has been very limited. But it is a branch of canning which is no more difficult than fruit, and yields delicate food for winter consumption. Beets, carrots, cauliflower and eggplant, when put up fresh from the garden, retain that tenderness and flavor which deteriorate if the raw vegetables are stored in the cellar.

§ 22. Also vegetables which wilt quickly, such as string beans, peas, corn, asparagus and tomatoes may be kept with their first freshness if put up promptly in season.

§ 23. Tomatoes. This vegetable is easily kept. Stewed tomatoes should be filled boiling hot into hot sterilized jars (See §§ 1, 2); cap and clamp down immediately. Tomatoes may also be peeled and packed into jars whole; add a teaspoon of salt to each jar and fill with strained tomato juice. Sterilize in covered boiler (See §§ 3 to 5), boiling 45 minutes.

§ 24. Okra stewed with Tomatoes. One gallon of tomatoes, two quarts of okra. salt to taste. Wash the okra and cut in thin slices. Peel the tomatoes and cut in slices. Put both in a porcelain-lined or granite kettle, add salt; cover the kettle and boil gently for a half hour. Put hot in sterilized jars and seal tightly.

§ 25. Beets. Select young, deep-red beets. Wash carefully, but do not cut or scrape them. If the skin is broken before cooking, they lose their flavor and color in the boiling water. Young beets will cook tender in 1 hour. When done, throw them into a pan of cold water and quickly rub off the skins; pack whole or in thin slices into jars; cover with water. Sterilize as directed in §§ 3 to 5, boiling 1 hour.

§ 26. Pickled Beets. Prepare a mixture of the following proportions: One gallon of vinegar, one ounce of allspice, one ounce of cloves, one ounce of whole peppers, one cup of sugar. Boil this mixture and pour over skinned beets (as prepared above) that have been placed in hot sterilized jars. Seal tightly, place in dark, cool place.

§ 27. Corn. Select the ears with full grains before they have begun to harden, as this is the period of greatest sweetness. Husk them and brush the silk off with a stiff brush. Shear off the grains with a sharp knife. Use the following: Ten cups corn, one-half cup sugar, three-quarters cup salt, two cups water. Boil twenty minutes. Fill the jars and run them over with boiling water. Seal tightly. Keep in dark, cool place.
§ 28. Lima Beans. Lima beans lose their flavor very quickly after being shelled; there-fore it is necessary to can them as soon as possible after gathering. Discard all pods that have begun to harden. Shell and cook beans 20 minutes in boiling salt water. Sterilize jars, rubbers and tops. Put beans in jars, press down tight as they will go. Fill with water in which they were cooked. Put caps loosely on jars, as in Fig. 1. Boil for 3 hours as directed in § § 3 and 4. As soon as taken from boiling water tighten spring, as shown in Fig. 2. Keep in dark, cool place.

§ 29. Corn on the Cob may be canned in same manner as lima beans.

§ 30. Asparagus. Use young and tender asparagus or tips only. Can in the same way as lima beans, except cook first five minutes instead of 20 minutes.

§ 31. Peas. After shelling young peas, pack in jars and sterilize three hours, as di-rected for lima beans.


§ 33. String Beans. Select young and tender beans, string them, and break them into short lengths. Pack firmly in the jar, cover with cold water, and add a teaspoon of salt to each quart. Sterilize for 3 hours as with lima beans.

§ 34. String Beans (another method). Prepare as for table young string beans. Cook in open vessel in slightly salted water for three-quarters hour till little more than half done. Pack at once in hot, sterilized jars and fill with the boiling water that beans were cooked in. Cover at once and clamp tightly.

§ 35. Egg Plant. Pare the egg plant; cut in thin slices, and drop in boiling water for 15 or 20 minutes. Drain off the water and pack the slices in the jar. Cover with water and sterilize as directed under “Lima Beans.” The slices of egg plant are pliable and may be taken from the jar without being broken, and either fried in bread crumbs or made into pudding and baked.

§ 36. Old Fashioned Tomato Pre-serves. One peck of ripe tomatoes, one dozen lemons; 10 cents’ worth green ginger, granu-lated sugar equal to weight of tomatoes. Scald and skin tomatoes, cut them up; weigh. Put in porcelain kettle add an equal weight of sugar, slice lemons thin, remove seeds, add to tomatoes and sugar. Scrape and slice ginger; add to mixture. Boil until tomatoes and lemons are clear. Pour hot into sterilized E-Z Seal Jars and seal tightly at once.
Half-Gallon Jars

§ 37. If half-gallon jars are to be used for cooking fruits and vegetables, increase the length of sterilization by one-half the time specified.

Testing Jars

As soon as cold, jars may be tested to see if sealed. Lift the spring and slip bail off cap. Lift the jar by the cap. If the cap does not come off, the seal is perfect. The jars may then be set away in a cool, dark place.

Opening a Jar

The opening of a jar is easy if done right. Raise the spring, remove the bail, and run a thin knife blade under the rubber and press against it firmly. This will admit air into the jar and the cover will lift off.
Preserved Pears

Peel the pears, but do not remove the stems. Allow a pound of sugar to each pound of fruit, and put in alternate layers in the preserving kettle. Heat slowly so that the sugar will not scorch. Gently stew the pears until they are clear and tender, then lay them carefully on platters in the sun while you boil the syrup until thick and clear, skimming off any scum that arises. Put the pears into jars, fill these with the boiling syrup, and seal immediately.

Preserved Crabapples

Select firm, sound crabapples, wash them and examine them for any sign of decay or spot. Weigh them, and to each pound of fruit allow a pound of sugar. Arrange fruit and sugar in a preserving kettle in alternate layers, beginning with the sugar. Proceed as with Preserved Pears. Pack the fruit into jars and pour the syrup over the apples. Close the jars while the contents are still hot.

Preserved Plums

Wipe the plums carefully, and pick each one with a fork to prevent bursting. Weigh the fruit, and to every pound of it allow a pound of sugar and a pint of water. Cook the sugar and water to a clear syrup, then lay in the plums and boil very gently for 20 minutes. Remove the fruit carefully, not to break it, and lay on dishes to cool. Boil the syrup until thick, pack the plums in glass jars, fill to overflowing with the boiling syrup, and seal immediately.

Preserved Green Grapes

Cut each grape in half, remove the seeds and weigh the fruit. Allow a pound of granulated sugar to every pound of the fruit. Put all into a preserving kettle and bring very slowly to a boil. Cook until thick, then pour boiling water into jars and seal.
Preserved Cherries

Stone and stem tart cherries, saving all the juice. To every pound of fruit allow a pound of sugar. Put the sugar and juice in the preserving kettle over the fire, and when the sugar is entirely dissolved, add the cherries. Cook until the syrup is very thick; put into glass jars and seal.

Preserved Pineapple

After you have peeled the fruit and removed the "eyes," weigh it and allow a pound of sugar to every pound of the fruit. Slice the pineapple and put it and the sugar in the kettle in alternate layers. Pour in a cup of water to prevent burning and bring slowly to a boil. Remove the pineapple, spread on platters to cool, and boil the syrup for 15 minutes more. Pack the fruit in jars and fill these with the boiling liquid. Seal immediately.

Brandied Peaches

Choose firm, white fruit for this purpose. Peel and weigh the peaches. To every four pounds of fruit allow three of sugar, a pint of brandy, and a half-pint of water. Put the sugar and water in the preserving kettle, and, when they begin to boil, drop in the peaches. Let these boil gently for 20 minutes, then remove the fruit with a perforated spoon and pack in glass jars. Let the syrup cook 10 minutes longer, add the brandy, and just as the boiling point is reached, remove the kettle and fill the jars with the scalding liquid. Seal at once.

Preserved Peaches

Peel, stone and weigh firm, white peaches, allowing to each pound of fruit a pound of white sugar. Arrange fruit and sugar in alternate layers in a broad preserving kettle, and set the kettle at the side of the stove where the contents will heat slowly. Stew for about half an hour after the preserves come to a boil, or until the peaches are tender when pierced by a fork. With a perforated skimmer take the peaches from the syrup and spread them on a platter while you boil the syrup until clear and thick, skimming often. Pack the fruit in jars, fill these to overflowing with the boiling liquid and seal immediately. Stand the jars in a pan of hot water while filling them.
Recipes by
MARION HARLAND

Strawberries, Preserved Whole

Cap the berries, preserving all the juice that flows from them. Weigh the fruit and allow to every pound of it one pound of granulated sugar. Put the sugar and juice into the preserving kettle and cook slowly until the sugar is entirely dissolved, then carefully lay in the berries. Simmer for 7 minutes; turn all into shallow porcelain-lined pans or stoneware dishes, and set in the hot sun, covering each dish with a pane of glass or with mosquito netting. Leave in the hot sunshine every day until the syrup is thick. Put into preserve jars and keep in a dark, cool, dry place.

Ripe Tomato Preserves

Peel the tomatoes, and to every pound of them allow a pound of granulated sugar. Cover the tomatoes with the sugar and set aside over night. In the morning drain off the syrup and boil it, skimming frequently. Lay in the tomatoes and simmer for 20 minutes, then remove them and spread on platters in the sunshine while the syrup boils until thick. Add the juice of three lemons to seven pounds of sugar just before taking from the fire. Pack the tomatoes in jars and fill these to overflowing with the boiling syrup. Seal immediately.

To be on the safe side, one should, in making pickles, always use a porcelain or agate-lined preserving kettle, as the action of sharp acid upon a copper vessel may, unless great care be practiced, produce a corroding poison.

Green Tomato Pickle

Slice a gallon of unpeeled green tomatoes and six large onions, and mix them together. Stir these into a quart of vinegar, one cupful of brown sugar, a tablespoonful each of salt, pepper and mustard seed, and a half-tablespoonful each of ground allspice and cloves. Stew all until the tomatoes are very tender, then put them into glass jars and seal.

Sweet Pickles

In putting up sweet pickles bear in mind that the fruit of which they are made must be very thoroughly cooked. If this precaution is not taken, fermentation may possibly set in and the contents of your jars will be spoiled. Under the head of Sweet Pickles may be included such relishes as spiced grapes and currants, as well as the larger fruits.
**Chow-Chow**

Prepare a mixture of string beans, tiny cucumbers, small onions (peeled), a cauliflower (cut in clusters), and green tomatoes (sliced). Add to these four small, long red peppers, and arrange the vegetables in a wide-mouthed jar, alternating each layer of these with one of salt. When all are in, cover with cold water, laying a board with a weight upon it on top of the contents of the jar to keep them from floating. Leave them thus for three days, drain the pickles, wash them with fresh water and let them lie in unsalted water for a day. Make a pickle vinegar by cooking together a gallon of vinegar, a teaspoonful each of celery seed, white mustard seed, whole cloves, whole mace, and whole black peppers, and one of ground horse-radish, two teaspoonfuls of tumeric, three tablespoonfuls of ground mustard and a cupful and a half of brown sugar. Put over the fire in a preserving kettle, and when it reaches a boil, drop in the pickles. Be careful that there are no decayed ones among them. After they have simmered 5 minutes, take them out with a skimmer and put them into a stone jar. Pour the vinegar over them, and let them stand for two days. Drain the vinegar off, put it back on the fire, add to it a tablespoonful of curry powder, and when the vinegar is boiling, pour it over the pickles in the crock. When cold, put the pickles into small jars and seal. Ready for use in two or three weeks.

**Pickled Peaches**

Choose firm, freestone peaches for pickling. Morris whites are good for this purpose. Peel the peaches, dropping them into cold water as you do so, to preserve the color. Drain and weigh the fruit, allowing to every three pounds of it a pound and a half of sugar (granulated), and a cupful of vinegar. Stick a whole clove into each peach and put the fruit and sugar in layers in a porcelain-lined preserving kettle. Put the vinegar on to boil in a separate saucepan, with a cheese-cloth bag containing a tablespoonful each of mace, cinnamon and cloves. Boil this for 5 minutes, then remove the spice bag. Cook the sugar and peaches together for 5 minutes more, and add the vinegar. Boil until the fruit looks clear and is tender, but not broken. Remove the fruit carefully with a skimmer and spread upon platters to cool, while you boil the syrup for 15 minutes longer, or until it is very thick. Pack the peaches in jars set in a pan of hot water, fill with boiling syrup, and seal.
**Recipes by**

**MARION HARLAND**

**Pickled Cherries**

Bring to the boiling point a pint and a half of vinegar, into which you have stirred half a cupful of brown sugar, a tablespoonful of whole cloves and a dozen blades of mace. Boil all together for 5 minutes and set aside to cool.

Have ready three quarts of firm, tart cherries (leaving the stones in them), and put them into glass jars. Strain the spices from the cold vinegar, and pour the vinegar over the fruit, filling the jars to the brim. Seal at once.

**Pickled Beets**

Select nice red beets and boil until tender. Plunge each one separately into cold water, and with your hands give a little twist to strip off the skin. Cut lengthwise into strips. Place these, not too closely, in glass jars, leaving room, that the liquor may surround each piece. To two quarts of vinegar, add four pounds of brown sugar. Let this boil. After skimming, add one teaspoonful each of cloves, allspice, mustard, a few peppercorns—all unground and tied in a bag. Boil again, adding a little cayenne and salt. Pour over the beets. Next day drain off the syrup, bring to a boil, pour over the bets again, then seal. This pickle will be of a rich red color and very delicious.

**Chutney**

Chop a white cabbage and eight onions. Pack in a crock with alternate layers of salt and let it stand 24 hours. Into a pint of vinegar stir a half-pound of brown sugar, a heaping teaspoonful each of turmeric, powdered alum, cinnamon, allspice, mace, black pepper, mustard, and celery seed, and heat all to boiling. Pour this liquid over the cabbage and onions, and set aside for 24 hours longer. Now drain off the liquid, bring again to the boil, and pour it again over the pickle. Do this for three mornings; put liquor and vegetables together in the preserving kettle, boil for 5 minutes; set aside until cold, then pack in jars.
Cherry Conserve

One quart pitted cherries, one quart red raspberries, one quart currants, two quarts sugar, pulp and juice of two oranges and one lemon (add chopped rind if desired). Cook fast until thick—about three-quarters of an hour.

Warm your Atlas jars, then fill and seal; always soak rubbers in warm water before using, and see that the jars are warm.

Plum Conserve

Six pounds plums, five pounds sugar, one pound seeded raisins two oranges, juice and yellow rind chopped. Cook about one-half hour.

Warm Atlas jars, then fill and seal; always soak rubbers in warm water before using, and see that jars are warm.

Gingered Pears

Peel and core and cut in very thin slices. For eight pounds of sliced fruit put into a kettle the juice of five lemons, one cup water, seven pounds sugar, one-half pound ginger root scraped and cut in thin slices.

Let the sugar dissolve before adding the fruit. Cut the peel of a lemon in long, thin slices and add to the fruit. Let it cook slowly for an hour, uncover and seal in Atlas jars while hot, having first soaked rubbers in warm water and warmed the jars.

To Keep Pineapples

Pare and cut out eyes of ripe pineapple, strip all pulp from core with silver fork; to a pint of this add a pound of granulated sugar, stir constantly until sugar is dissolved, and put into Atlas fruit jars. This will keep a long time.
Tomato Preserves

Scald and peel carefully small, perfectly formed tomatoes, not too ripe (yellow pear-shaped are best); prick with a needle to prevent bursting; add an equal amount of sugar in weight, let lie over night; then pour off the juice in preserving kettle and boil until it is a thick syrup, clarifying with the white of egg. Add tomatoes and boil carefully until they look transparent. A piece or two of ginger root or one lemon to a pound of fruit sliced thin and cooked with fruit may be added. Seal carefully in Atlas jars.

Preserved Citron

Boil the citron in water until soft enough to pierce with a fork; take out and put into nice syrup of water and sugar, and boil until the sugar has penetrated it. Take out and put on dishes to dry slowly, sprinkle several times with powdered sugar, turning until it is dried enough. Seal carefully in Atlas jars, first soaking rubber in warm water.

Strawberry Preserves

Put two pounds of sugar in pan, pour over it one-half pint of boiling water; when sugar is dissolved and hot, put in two pounds of fruit, let boil 10 minutes, or until fruit is clear; gently take up with small strainer, and keep hot while syrup is boiled down until rich and thick, then pour over berries, which have been placed in Atlas jars, and seal at once, being careful to soak rubbers in warm water before applying to jars.

Gooseberry Jam

Stew fruit in a kettle of water, press through coarse sieve, return to kettle and add three-quarters of a pound of sugar to each pound of fruit, after it is pulped. Boil three-quarters of an hour and pour into Atlas jars and seal carefully.
Recipes of Famous

VIRGINIA COOKS

Peach Preserves

Proportion: One pound of fruit, three-quarters of a pound of sugar, one-half pint of water to every pound of fruit.

Boil pits of peaches in the water, adding more water as it evaporates; when well boiled, remove pits and add sugar, clarify, and when scum ceases to rise, drop in small quantities of fruit at a time, allowing it to cook about 10 minutes; take out and add more fruit, and so on until all is done; then pour hot syrup over all. Next day again pour off syrup and boil until clear. Then place in Atlas jars and seal at once.

Chopped Cucumber Pickle

One quart cut cucumbers, three large onions, two red peppers, one-third of a cup of salt, horse-radish (to suit taste), one pint vinegar, one large cup sugar, one dessertspoon mustard seed, one dessertspoon allspice, whole.

Pare the cucumbers and cut in small pieces, chop the onions, take seeds from peppers and let stand over night. Next day squeeze dry and put in boiling vinegar in which sugar, mustard and allspice have been mixed. Let cook for three-quarters of an hour. When ready to put in jars, put a few strips of horse-radish with it.

This is a delicious pickle and well worth the trouble.

Pineapple Marmalade

Take nice, ripe pineapples, pare and cut out the eyes, cut from the core, and put the pieces of pineapple through any good meat-grinder. To every pound of this pulp add three-quarters of a pound of granulated sugar and cook rapidly for one-half hour. If preferred stronger, it may be cooked a little longer.

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Recipes of Famous
VIRGINIA COOKS

Sweet German Pickle

Three dozen medium-sized cucumbers, put into brine for a week or ten days, take out and cut the cucumbers across into pieces about an inch thick. Wash in cold water and let lie in unsalted water for a day.

To every seven pounds of cut cucumbers, take two quarts of vinegar, three or four pounds of sugar, one-half ounce mace, one-half ounce cloves, one-quarter pound cinnamon and plenty of celery seed. Boil, and when cool pour over cucumbers. Next morning drain, reheat and pour over cucumbers, repeating this for three mornings, being careful each time to have the vinegar cool, or it will make them soft.