HOW TO USE

HEINZ
DISTILLED WHITE VINEGAR
AGED IN WOOD
57 VARIETIES
MANUFACTURED IN U.S.A. BY
H. J. HEINZ CO., PITTSBURGH
FOR VICTORY GARDEN PICKLING
Facts about Heinz White Vinegar to Help Insure Your Canning Success

Heinz White Vinegar is made from corn, barley malt and rye—distilled and then aged in wood to bring out the full aroma and flavor.

Heinz White Vinegar is crystal clear and is excellent not only for pickling and preserving but also for table and salad use.

Heinz White Vinegar is standardized to a uniform strength of 5% acidity.

Attention

1. Use Heinz Distilled White Vinegar full strength for all pickling recipes. Do not dilute.

2. These recipes have been written in the most practical quantities from the standpoint of appearance and flavor of the product and time consumed in preparation. They may be increased if desired.

3. Vegetables may be drained for pickling through a cheesecloth bag, a wire sieve or a colander.

4. For pickling and spicing select vegetables that are fresh, firm and free from blemishes. Be sure they are cleaned thoroughly.
PROCEDURE FOR PROCESSING PICKLED PRODUCTS

1. Examine tops of jars and lids to be sure there are no nicks, cracks, sharp edges, etc.

2. Wash jars, new rubber rings and lids with hot soapy water until thoroughly clean and rinse well.

3. Pack pickled product and liquid into clean jars to not more than 1/2" from top. Be sure liquid covers all vegetables.

4. Wipe top of jars free of all seeds, pulp, etc.

5. Place new rubber ring and lid on jar and seal as directed for the type of lid being used. Glass tops are usually preferred over wartime metal caps for strongly acid vinegar products, such as pickles, relishes, etc.

6. Place the filled jars on a rack in a deep kettle or wash boiler filled with hot water. The water should come at least 1 1/2" above the jar tops. Add sufficient boiling water during the processing to keep it at this level. Bring the water to boiling point, cover and keep boiling for a specified time. The exact time depends upon the particular food being processed and should be estimated from the moment the water begins to boil after the jars are submerged in the water.

7. As soon as processing time is completed remove jars from water bath. Set them on several thicknesses of cloth and allow to cool in an upright position. Do not set hot jars in a draft.

8. Test for seal of glass-top jars after jars are cold. A tightly sealed lid can not be lifted off with the fingers. If jars are not properly sealed, the contents may be reprocessed or should be used immediately.
PROCEDURE FOR STERILIZATION OF EQUIPMENT

Follow this procedure when product is not to be processed after jars are filled.

1. The air is filled with bacteria which may contaminate anything that comes in contact with it. Therefore, sterilize equipment just before using. Equipment sterilized one day is not germ free the next day.

2. Examine tops of jars and lids to be sure there are no nicks, cracks, sharp edges, etc.

3. Wash jars, lids, caps and new rubber rings in hot soapy water. Rinse well.

4. Submerge the equipment in hot water and bring the water to a vigorous boil. Boil for 15 minutes.

5. Allow jars to remain standing in hot water until you are ready to fill them with the product being canned. If you remove the jars from hot water and allow them to stand exposed to the air, you will defeat the entire process of sterilization.

6. Warning—There are many types of lids and closures on the market. Be sure to follow the directions for sterilization which come with these lids, otherwise you may destroy the seal. Glass tops are usually preferred over wartime metal caps for strongly acid vinegar products, such as pickles, relishes, etc.

7. Fill the sterilized jars to \( \frac{1}{4} \)" from top while the product is boiling. Fill carefully so that none touches the top edge of the jar. Seal each jar immediately after it is filled.

8. Set jars on several thicknesses of cloth and allow to cool in an upright position. Do not set hot jars in a draft.
Pickles

FRESH CUCUMBER PICKLES

6 pounds (12 medium) cucumbers
1 pound (6 medium) white onions
1 green pepper
3 cups chopped (1 1/2 medium stalks) celery
1/4 cup chopped celery leaves
4 1/3 cups Heinz Distilled White Vinegar
3 1/2 cups sugar
1/4 cup Heinz Prepared Yellow Mustard
2 tablespoons yellow mustard seed
1/2 teaspoon turmeric
1/2 teaspoon whole cloves
3 tablespoons celery seed
6 tablespoons salt

Wash cucumbers and slice. Chop onions and pepper. Combine cucumbers, onions, pepper, celery and celery leaves. Combine Vinegar, sugar, Mustard and spices and bring to a boil. Add vegetable mixture and heat until small bubbles form around the edge of the kettle. Do not boil. Pack immediately into clean jars that have been rinsed in hot water. Be sure Vinegar solution covers all vegetables. Fill jars to not more than 1/2” from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 20 minutes. Yields 14 pints.

CUCUMBER ONION PICKLES

6 pounds (12 medium) cucumbers
1 pound (6 medium) onions
3 cups Heinz Distilled White Vinegar
2 cups brown sugar
1/2 cup salt
2 tablespoons Heinz Prepared Yellow Mustard
1 tablespoon turmeric
2 tablespoons cornstarch
1 cup Heinz Distilled White Vinegar

Peel and slice cucumbers and onions. Combine 3 cups of Vinegar and sugar and bring to a boil. Mix salt, Mustard, turmeric and cornstarch with the remaining 1 cup Vinegar. Add to the Vinegar and sugar solution. Add vegetables and bring to a boil. Pack immediately into clean jars that have been rinsed in hot water. Be sure Vinegar solution covers all vegetables. Fill jars to not more than 1/2” from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 20 minutes. Yields 8 pints.
MUSTARD PICKLES

3 pounds small pickles
4 cups Heinz Distilled White Vinegar
1/2 cup Heinz Prepared Yellow Mustard
1/2 cup salt
3 1/3 cups sugar

Wash pickles. Combine Vinegar, Mustard, salt and sugar. Heat to boiling. Add pickles and heat to boiling. Pack while boiling into hot sterilized jars filling to 1/4" from top. Be sure Vinegar solution covers pickles. Seal each jar immediately after it is filled. Yields 7 pints. Note: If small pickles are not available, cucumbers may be used cut into 1 1/2" pieces.

PICKLES—KOSHER STYLE

4 1/4 pounds (9 medium) cucumbers
3 1/2 tablespoons salt
1 1/2 tablespoons yellow mustard seed
3 cups Heinz Distilled White Vinegar
3 cups water
6 cloves garlic
6 bay leaves

Wash cucumbers and cut each in half crosswise. Cut each half in quarters lengthwise. Combine salt, mustard seed, Vinegar and water and heat to boiling. Pack cucumbers into clean jars that have been rinsed in hot water. Cover with boiling Vinegar solution and add 1 clove garlic and 1 bay leaf to each pint jar. Fill jars to not more than 1/2" from top. Seal jars as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 10 minutes. Yields 6 pints.

KOSHER DILL PICKLES

4 1/4 pounds (9 medium) cucumbers
6 tablespoons salt
1 1/2 tablespoons yellow mustard seed
3 cups Heinz Distilled White Vinegar
3 cups water
3/4 cup dill seed
6 bay leaves
6 cloves garlic

Wash cucumbers and cut in half crosswise. Cut each half in quarters lengthwise. Combine salt, mustard seed, Vinegar and water and heat to boiling. Pack cucumbers into clean jars that have been rinsed in hot water. Cover with boiling Vinegar solution and add 2 tablespoons dill
seed, 1 bay leaf and 1 clove garlic to each pint jar. Fill jars to not more than 1/2” from top. Seal jars as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 10 minutes. Yields 6 pints. Note: If desired, garlic may be omitted.

**SACCHARIN PICKLES**

6 pounds (12 medium) cucumbers
1 teaspoon saccharin
1/2 cup Heinz Prepared Yellow Mustard
1/2 cup salt
2 quarts Heinz Distilled White Vinegar
3 tablespoons mixed spices

Clean cucumbers. Cut each cucumber into 4 parts lengthwise. Combine saccharin, Mustard, salt, Vinegar and spices and heat to boiling. Pack cucumbers into clean jars that have been rinsed in hot water. Cover cucumbers with boiling Vinegar solution. Fill jars to not more than 1/2” from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 15 minutes. Yields 8 pints.

**CURRY PICKLES**

4 cups Heinz Distilled White Vinegar
2 cups sugar
1/4 cup salt
1 teaspoon curry powder
1/4 cup yellow mustard seed
1 tablespoon celery seed
12 medium cucumbers, washed and cubed

Heat Vinegar, sugar, salt and spices to boiling. Add cucumbers and boil gently for 10 minutes. Pack while boiling into hot sterilized jars filling to 1/4” from top. Be sure Vinegar solution covers cucumbers. Seal each jar immediately after it is filled. Yields 8 pints.

**MIXED SWEET PICKLES**

2 quarts cauliflower flowerets
4 cups Heinz Distilled White Vinegar
2 cups brown sugar
4 cups white sugar
1 stick cinnamon, broken
2 tablespoons whole cloves
1/2 cup salt
1/2 teaspoon turmeric
1/4 cup mixed pickling spices
1 teaspoon ground cinnamon
2 large sweet red peppers, coarsely diced
4 quarts (51/2 pounds) coarsely diced cucumbers
1 quart (11/4 pounds) coarsely diced onions
Drop cauliflower flowerets into boiling salted water. Cook for 10 minutes. Drain. Combine Vinegar, sugar and spices. Heat to boiling. Add all vegetables to hot Vinegar solution and boil gently, stirring occasionally, for 10 minutes. Pack immediately into clean jars that have been rinsed in hot water. Be sure Vinegar solution covers all vegetables. Fill jars to not more than \( \frac{1}{2} \)" from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 10 minutes. Yields 8 pints.

---

**PICCALILLI**

10 pounds (30 medium) green tomatoes
1 pound (6 medium) onions
\( \frac{2}{3} \) cup salt
1 1/2 green peppers, chopped
1 1/2 sweet red peppers, chopped
5 cups Heinz Distilled White Vinegar
2 1/4 cups sugar
2 teaspoons celery salt
2 tablespoons celery seed
1/4 cup mixed pickling spices

Wash and remove stem end from tomatoes. Slice. Skin and slice onions. Arrange tomatoes and onions in layers salting each layer. Drain for 2 hours. Combine Vinegar, sugar, celery salt and celery seed. Add pickling spices tied loosely in a cheesecloth bag. Boil for 15 minutes. Add all vegetables. Boil gently for 15 minutes. Remove spice bag. Pack while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top. Be sure Vinegar solution covers all vegetables. Seal each jar immediately after it is filled. Yields 8 pints.

---

**PICKLED BEETS**

3 1/2 pounds (12 medium) beets
1 cup cooking liquid from beets
4 cups Heinz Distilled White Vinegar
1 cup sugar
1/3 cup mixed pickling spices
3 medium onions, sliced

Remove tops from beets, leaving 1 1/2" of stem. Cook until tender. Drain and retain 1 cup cooking liquid. Remove skins, roots and stems. Slice beets. Combine 1 cup cooking liquid from beets, Vinegar and sugar. Add spices tied loosely in a cheesecloth bag. Bring to a boil. Add sliced beets and onions and boil gently for 5 minutes. Remove spice bag. Pack while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top.
Be sure Vinegar solution covers the vegetables. Seal each jar immediately after it is filled. Yields 6 pints.

**PICKLED SWEET RED PEPPERS**

1 dozen sweet red peppers
4 cups Heinz Distilled White Vinegar
2 cups sugar

Wash and remove seeds from peppers and cut into 1/2" strips. Boil Vinegar and sugar for 5 minutes. Pack peppers immediately into clean jars that have been rinsed in hot water. Cover peppers with Vinegar solution. Fill jars to not more than 1/2" from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 10 minutes. Yields 3 pints.

**PICKLED GREEN BEANS**

2 quarts Heinz Distilled White Vinegar
2 3/4 cups sugar
1 1/2 teaspoons whole allspice
1 1/2 teaspoons whole cloves
1 1/2 tablespoons broken cinnamon sticks
1 1/2 tablespoons yellow mustard seed
6 pounds green beans
1/4 cup salt

Combine Vinegar and sugar. Add spices tied loosely in a cheesecloth bag. Boil, covered, for 10 minutes. Wash beans and trim. Cook until tender in boiling water to which 1/4 cup salt has been added. Drain. Cover beans with Vinegar solution. Boil gently for 15 minutes, covered. Remove spice bag. Pack while boiling into hot sterilized jars filling to 1/4" from top. Be sure Vinegar solution covers beans. Seal each jar immediately after it is filled. Yields 7 pints.

**Relishes**

**SWEET PEPPER RELISH**

1 dozen sweet red peppers
1 dozen green peppers
4 1/2 pounds (26 medium) onions
6 tablespoons salt
Boiling water
4 cups Heinz Distilled White Vinegar
4 cups sugar
1 tablespoon celery seed

Clean vegetables thoroughly. Put all vegetables through the coarse grind of a food grinder. Mix well. Add salt and cover with boiling water.
water. Drain immediately. Combine Vinegar, sugar and celery seed. Add ground vegetables to Vinegar solution and cook, stirring occasionally, for 10 minutes. Pack while boiling into hot sterilized jars filling to ¼" from top. Be sure Vinegar solution covers all vegetables. Seal each jar immediately after it is filled. Yields 8 pints.

** CELERY RELISH **

4 medium green peppers
4 medium sweet red peppers
2 pounds (12 medium) onions
6 tablespoons chopped celery leaves
3 ¾ quarts (8 medium stalks) sliced celery
2 quarts boiling water
6 cups sugar
4 cups Heinz Distilled White Vinegar
½ cup salt
½ cup yellow mustard seed
1 teaspoon turmeric

Clean vegetables. Chop peppers and onions. Cover peppers, onions, celery leaves and celery with boiling water and let stand for 10 minutes. Drain well. Combine sugar, Vinegar, salt and spices and heat to boiling. Add drained vegetables and boil gently for 5 minutes, stirring occasionally. Pour while boiling into hot sterilized jars filling to ¼" from top. Be sure Vinegar solution covers all vegetables. Seal each jar immediately after it is filled. Yields 8 pints.
BEET RELISH

4 pounds (14 medium) beets
4 medium onions
4 medium sweet red peppers
3 cups Heinz Distilled White Vinegar
2 cups sugar
2 teaspoons salt
2 tablespoons mixed pickling spices

Wash and peel raw beets; remove skins from onions. Wash and remove seeds from peppers. Put vegetables through the coarse grind of a food grinder. Mix Vinegar, sugar and salt. Add spices tied loosely in a cheesecloth bag. Add vegetables and boil gently for 30 minutes. Remove spice bag. Pack while boiling into hot sterilized jars filling to 1/4" from top. Be sure Vinegar solution covers all vegetables. Seal each jar immediately after it is filled. Yields 5 to 6 pints.

CORN RELISH

10-12 ears (2 1/2 quarts, cut) corn
1 cup (2 medium) chopped green peppers
1 cup (2 medium) chopped sweet red peppers
1 1/4 cups (4 medium) chopped onions
1 cup (1/2 medium stalk) chopped celery
1 1/2 cups sugar
2 tablespoons Heinz Prepared Yellow Mustard
1 1/2 tablespoons yellow mustard seed
1 tablespoon salt
1 tablespoon celery seed
4 cups Heinz Distilled White Vinegar
3/4 cup water
1/2 teaspoon turmeric

Boil corn for 5 minutes. Dip in cold water. Cut from cob and measure. Combine all ingredients and boil gently for 20 minutes. Pack while boiling into clean jars that have been rinsed in hot water. Be sure Vinegar solution covers all vegetables. Fill jars to not more than 1/2" from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 15 minutes. Yields 7 1/2 pints.

CARROT RELISH

3 pounds (12 medium) carrots
5 medium green peppers
1 medium sweet red pepper
6 medium onions
1/2 teaspoon cayenne pepper
2 tablespoons celery seed
1/4 cup salt
6 cups sugar
6 cups Heinz Distilled White Vinegar
Clean carrots. Remove cores and seeds from peppers. Skin onions. Put all vegetables through the coarse grind of a food grinder. Heat spices, sugar and Vinegar to boiling. Add ground vegetables and boil gently for 20 minutes. Pack while boiling into hot sterilized jars filling to 1/4" from top. Be sure Vinegar solution covers all vegetables. Fill jars to not more than 1/2" from top. Be sure Vinegar solution covers all vegetables. Seal each jar immediately after it is filled. Yields 10 to 11 pints.

**VEGETABLE RELISH**

- 4 medium carrots
- 2 medium heads cabbage
- 9 medium sweet red peppers
- 9 medium green peppers
- 8 medium onions
- 1/2 cup salt
- 2 tablespoons Heinz Dehydrated Horse Radish
- 6 tablespoons water
- 6 cups Heinz Distilled White Vinegar
- 4 cups sugar
- 2 tablespoons celery seed
- 2 tablespoons yellow mustard seed

Clean all vegetables thoroughly. Put vegetables through the coarse grind of a food grinder. Mix well. Add salt and let drain for 1 hour. Soak Horse Radish in hot water for 10 minutes. Combine Vinegar, sugar and spices with Horse Radish. Add vegetables to Vinegar solution and mix well. Heat to boiling point. Pour while boiling into jars that have been rinsed in hot water. Be sure Vinegar solution covers all vegetables. Fill jars to not more than 1/2" from top. Seal as directed for hot pack method for the type of lid being used. Process immediately submerged in a boiling water bath for 25 minutes. Yields 13 to 14 pints.

**Sauces**

**TOMATO KETCHUP**

- 1 cup Heinz Distilled White Vinegar
- 11/2 teaspoons whole cloves
- 11/2 teaspoons coarsely broken stick cinnamon
- 1 teaspoon celery seed
- 8 pounds (32 medium) tomatoes
- 2 cups water
- 1 tablespoon chopped onion
- 1/2 teaspoon powdered red pepper
- 1 cup sugar
- 4 teaspoons salt

Combine Vinegar and spices. Bring to a boil, then remove from heat. Let Vinegar stand to absorb spices. Scald, then crush tomatoes. Combine tomatoes with
water, onion and red pepper and boil for 15 minutes. Put through a sieve. Combine sugar and hot tomato juice in a large cooking vessel and boil, stirring constantly, until volume is halved (about 45 minutes). Strain Vinegar and discard spices. Combine salt with spiced Vinegar and add to boiling tomato mixture. Continue boiling mixture for 30 minutes, stirring constantly. Pour while boiling into hot sterilized jars filling to 1/4" from top. Seal each jar immediately after it is filled. To help retain color, wrap jars individually in brown paper before storing. Yields 2 pints.

NOTE: If this recipe is doubled a longer cooking time will probably be required and a slightly darker product may result.

** **

BARBECUE SAUCE

20 medium green tomatoes
8 medium red apples
6 medium sweet red peppers
8 onions
3 tablespoons salt
1 tablespoon pepper
1 tablespoon cinnamon
1/2 tablespoon cloves
5 cups sugar
4 cups Heinz Distilled White Vinegar

Wash and remove stem end from tomatoes. Core apples; do not peel. Remove cores and seeds from peppers. Peel onions. Put all vegetables through the coarse grind of a food grinder. Combine remaining ingredients and heat to boiling. Add ground vegetables and boil gently, stirring occasionally, until thickened, approximately 30 minutes. Pack while boiling into hot sterilized jars filling to 1/4" from top. Seal each jar immediately after it is filled. Yields 8 pints.

* * *

CHILI SAUCE

1 1/2 cups Heinz Distilled White Vinegar
2 teaspoons whole cloves
1 teaspoon coarsely broken stick cinnamon
1 teaspoon celery seed
2 3/4 pounds (11 medium) tomatoes, peeled
1 tablespoon chopped onion
1/2 cup sugar
1/2 teaspoon powdered red pepper
2 3/4 pounds (11 medium) tomatoes, peeled
1/2 cup sugar
1 tablespoon salt

Combine Vinegar and spices. Bring to a boil, then remove from heat. Let Vinegar stand to absorb spices. Combine 2 3/4
pounds tomatoes, onion, \( \frac{1}{2} \) cup sugar and red pepper in a large cooking vessel. Boil vigorously, stirring constantly, for 30 minutes. Stir in additional 2\( \frac{3}{4} \) pounds tomatoes and \( \frac{1}{2} \) cup sugar. Boil vigorously, stirring constantly, for 30 minutes longer. Strain Vinegar and discard spices. Combine salt with spiced Vinegar and add to boiling tomato mixture. Continue boiling mixture for 30 minutes, stirring constantly. Pour while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top. Seal each jar immediately after it is filled. To help retain color, wrap jars individually in brown paper before storing. Yields 2\( \frac{1}{2} \) pints.

NOTE: If this recipe is doubled a longer cooking time will probably be required and a slightly darker product may result.

**SANDWICH SPREAD**

- 6 pounds (20 medium) green tomatoes
- 2\( \frac{1}{2} \) pounds (10 medium) green peppers
- 4 medium sweet red peppers
- 1\( \frac{1}{2} \) pounds (9 medium) onions
- 4\( \frac{1}{2} \) cups sugar
- 1\( \frac{1}{2} \) cups flour
- 1\( \frac{1}{2} \) tablespoons salt
- 1\( \frac{1}{2} \) tablespoons turmeric
- \( \frac{1}{2} \) cup Heinz Prepared Yellow Mustard
- 4\( \frac{1}{2} \) cups Heinz Distilled White Vinegar

Clean all vegetables thoroughly. Put vegetables through the medium grind of a food grinder. Drain. Combine sugar, flour, salt, turmeric and Mustard. Add Vinegar slowly, stirring constantly, until well blended. Add vegetables and boil gently until thick, stirring constantly. Pour while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top. Seal each jar immediately after it is filled. Yields 9 pints.

---

### Spiced Fruits

#### SPICED APPLES

- 5 pounds (15 medium) canning apples
- 6 cups sugar
- 2 cups Heinz Distilled White Vinegar
- 4 sticks cinnamon, broken in 1" pieces
- 2 teaspoons whole cloves

Pare, quarter and core apples. Combine sugar, Vinegar, cinnamon and cloves and heat to boiling. Add apples and boil gently, uncovered, until tender but not broken. Pack while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top. Be sure syrup covers the fruit. Seal each jar immediately after it is filled. Yields 6 pints.

---

14
**SWEET PICKLED CRABAPPLES**

- 7 pounds crabapples
- 4 cups Heinz Distilled White Vinegar
- 8 cups sugar
- \( \frac{1}{4} \) cup whole cloves
- 1 stick cinnamon
- 1 teaspoon ginger

Wash and remove blossom ends of crabapples. Prick each apple several times. Heat Vinegar and sugar to boiling. Add spices tied loosely in a cheesecloth bag. Add crabapples and boil gently until tender but not broken. Remove spice bag. Pack while boiling into hot sterilized jars filling to \( \frac{3}{4} \)" from top. Be sure syrup covers the fruit. Seal each jar immediately after it is filled. Yields 6 pints.

**SPICED PINEAPPLE**

- 1 fresh pineapple
- 1½ cups sugar
- \( \frac{3}{4} \) cup water
- \( \frac{1}{3} \) cup Heinz Distilled White Vinegar
- 12 whole cloves
- \( \frac{1}{2} \) stick cinnamon

Pare and remove eyes from pineapple and cut in \( \frac{1}{4} \)" slices crosswise. Remove hard centers, and cut each slice in half. Combine sugar, water, Vinegar and spices and heat to boiling. Add pineapple and boil gently for \( \frac{1}{2} \) hour. Pack while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top. Be sure syrup covers the fruit. Seal each jar immediately after it is filled. Yields 1½ pints.

**SPICED PEACHES**

- 6 pounds (24 medium) peaches
- 2 cups Heinz Distilled White Vinegar
- 4 cups sugar
- 1 stick cinnamon, broken
- 2 tablespoons whole cloves
- 1 teaspoon brown ginger root

Dip the peaches into boiling water. Remove immediately and skin. Combine Vinegar and sugar. Add spices tied loosely in a cheesecloth bag. Heat to boiling. Add peaches and boil gently until tender but not broken. Remove spice bag. Pack while boiling into hot sterilized jars filling to \( \frac{1}{4} \)" from top. Be sure syrup covers the fruit. Seal each jar immediately after it is filled. Yields 6 pints.
SPICED WATERMELON RIND

6 pounds watermelon rind, cut in 1½" pieces
3 cups Heinz Distilled White Vinegar
3 cups water
8 cups sugar
3 sticks cinnamon, broken
1 tablespoon whole cloves


SPICED PEARS

2 cups sugar
2 cups water
2/3 cup Heinz Distilled White Vinegar
1 teaspoon whole cloves
5 pounds (12 medium) ripe pears

Boil sugar, water, Vinegar and cloves together until sugar is thoroughly dissolved. Peel, cut in halves and remove cores of pears. Drop pears into syrup and boil gently until pears are tender but not broken. Pack while boiling into hot sterilized jars filling to 1/4" from top. Be sure syrup covers the fruit. Seal each jar immediately after it is filled. Yields 4 pints.