You don’t need to live “down on the farm” to enjoy the taste-thrills of homemade pickles.

In fact, you can live in an efficiency apartment right in the heart of the city and still put up blue-ribbon pickles, relishes and spiced fruits.

Of course, there is a secret, but it’s one we’ll gladly share. It’s the quick pickling method which uses distilled white vinegar both as a flavoring and as a preservative.

This short-cut method does away with much that was tedious and time-consuming in traditional recipes. Instead, fresh vegetables and fruits are cleaned and cut; then, without brining, they’re popped into the preserving kettle where they simmer in less liquid, for a shorter time, than pickles ever did before.

This is pickling streamlined for modern living!
Made from corn, rye and barley malt, Heinz Distilled White Vinegar was first processed by this internationally famous food house for its own best seller pickles; so you know it must do the trick—and do it well.

Crystal-clear, it not only preserves fruits and vegetables perfectly, but it safeguards their brilliant garden colors. And you’ll be delighted with the way its aged-in-wood mellowness brings out the full flavor of foods without dominating them.

Heinz Distilled White Vinegar, furthermore, is stabilized to an acidity of 5 per cent. It is concentrated enough to make a good preservative, yet delicate enough not to override other flavors. You can be sure, too, when you use this vinegar that if your recipe calls for 3 cups distilled white, you’ll need 3 cups, not 2½ or 3½ because of varying sharpness.

There’s no guesswork when you use Heinz.
ABOUT INGREDIENTS:

1. Pickling cucumbers and other vegetables should be used as soon after harvesting as possible, preferably within 24 hours.

2. Choose fresh, good quality fruits and vegetables free of blemishes and uniform in size. Imperfect and irregular fruits and vegetables can be cut up for relishes.

3. Fruits may be slightly underripe.

4. WASH ALL FRUITS AND VEGETABLES GENTLY BUT THOROUGHLY to remove dirt and grit which could start bacterial action.

5. DISTILLED WHITE VINEGAR STABILIZED AT AN ACETIC ACID STRENGTH OF 5 PER CENT is first choice for pickling and preserving. Cider vinegar can be substituted for distilled white, although its deeper color may cause a slight darkening of foods.

(continued)
6. Use only fresh, whole spices for full flavor unless recipe specifies ground spices. Old spices may give a dusty flavor to pickles.

7. Use water as free from minerals as possible. In areas where water is hard and chemically treated, boil it, let it cool, then remove the scum.

8. Use pure granulated salt rather than ordinary table salt when brining pickles. "Fillers" in table salt may cause cloudiness and darkening of pickles.

ABOUT EQUIPMENT:

1. The pickling kettle should be aluminum, enamelware, glass, or stainless steel. Copper utensils tend to turn pickles a peculiar shade of green; iron may turn them black.

2. Be sure kettle is large enough so pickles will not boil over.

3. You'll find a long-handled wooden spoon and a wide-mouthed funnel make pickle preparation much easier.

(continued)
4. When brining pickles, use stone crocks, glass, pottery, or enamel-lined pans—NOT METAL.

5. Select only perfect jars—no chipped or cracked ones—for packing pickles.

6. Wash jars, glass lids, metal screw caps, rubber rings, and funnel in hot soapy water; rinse well. Never re-use rubber rings. Use clean, new ones. Dip these into boiling water just before using.

7. To sterilize, place clean jars, lids, and caps in a deep kettle; cover with warm water. Boil, covered, 20 minutes. Remove from boiling water one at a time when ready to fill. If pickles are to be processed, it is not necessary to boil this equipment. Just be sure they are clean and hot.

8. Before sealing, run clean knife blade around inside of jar to release air bubbles. Add more liquid if needed.

9. Wipe sealing edges of jars free of food or liquid with clean paper towels or cloths before putting on lid.

10. Because there are many types of lids and closures on the market, BE SURE TO FOLLOW THE MANUFACTURER'S INSTRUCTIONS FOR STERILIZING AND SEALING.
ABOUT STORAGE:

1. Don't set newly filled, still hot jars in a draft; they may burst. Place upright on a folded cloth or cake rack.

2. When thoroughly cooled, label correctly with name of recipe and date of packing.

3. Check all seals. If jars are not sealed, store pickles in refrigerator and use as soon as possible.

4. Store in a cool, dry, dark place.

5. Pickles have a better blended, more mellow flavor when permitted to stand several months.
DILL PICKLES

4 pounds 4-inch pickling cucumbers
6 tablespoons salt
3 cups Heinz Distilled White Vinegar
3 cups water
¾ to 1 cup dill seed
21 peppercorns

Wash cucumbers thoroughly; cut in half lengthwise. Combine salt, vinegar and water. Heat to boiling. Pack cucumbers into clean hot jars. Add 2 tablespoons dill seed and 3 peppercorns to each jar. Fill with boiling pickling syrup to ½ inch from top of jar. Immediately adjust covers as jar manufacturer directs. Process in boiling water bath 10 minutes. (See page 27). Makes 7 pints.

KOSHER DILLS:

Peel 14 cloves garlic; split in half. Add garlic to salt, vinegar and water mixture. After boiling point has been reached, remove garlic and put 4 halves into each jar. Continue as for dill pickles.
CURRY PICKLES

3 pounds 4 to 5 inch pickling cucumbers
1 1/2 cups Heinz Distilled White Vinegar
1 cup granulated sugar
1 1/2 teaspoons curry powder
2 tablespoons mustard seed
1 1/2 teaspoons celery seed
1 cup water
2 tablespoons salt

Wash cucumbers thoroughly, cut into chunks. Combine remaining ingredients. Heat to boiling. Add cucumbers. Heat just to boiling point, then simmer while quickly packing one hot, sterilized jar at a time. Fill to 1/8 inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 4 pints.

SWEET PICKLE CHIPS

4 pounds 3 to 4 inch pickling cucumbers
1 quart Heinz Distilled White Vinegar
3 tablespoons salt
1 tablespoon mustard seed
1/4 cup granulated sugar
3 1/2 cups Heinz Distilled White Vinegar
5 3/4 cups granulated sugar
2 1/4 teaspoons celery seed
1 tablespoon whole allspice

Wash cucumbers thoroughly, cut into 1/4-inch slices. Combine with next 4 ingredients in large saucepan; simmer, covered, for 10 minutes. Drain; discard liquid. Place cucumber slices into hot sterilized jars. Meanwhile, heat 3 1/2 cups vinegar and remaining ingredients together until sugar is dissolved and mixture reaches boiling point. Continue simmering while filling jars to within 1/8 inch from top of jar. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 5 pints.
FRESH CUCUMBER PICKLES

6 pounds 3 to 5 inch pickling cucumbers, sliced
3/2 cup chopped green pepper
1 pound (6 medium) onions, peeled, sliced
1 1/2 cups chopped celery
1/4 cup Heinz Prepared Mustard
4 1/2 cups Heinz Distilled White Vinegar
1/2 cup salt
3 1/2 cups granulated sugar
2 tablespoons mustard seed
1/2 teaspoon turmeric
1/2 teaspoon whole cloves
3 tablespoons celery seed
1 1/2 teaspoons powdered alum

Wash vegetables thoroughly, prepare as directed. Blend mustard with a little vinegar. Add remaining vinegar and remaining ingredients. Cover, heat to boiling. Add vegetables. Cover, heat just to boiling point; then simmer while quickly packing one hot, sterilized jar at a time. Fill to 1/8 inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 9 pints.

FRESH CUCUMBER GHERKINS: 6 pounds 2-inch whole gherkins may be substituted for the sliced 3-5 inch cucumbers.

(continued)
MIXED PICKLES: Instead of sliced cucumbers in Fresh Cucumber Pickle Recipe, use:

4 pounds 3 to 4 inch pickling cucumbers, cut into chunks
2 pounds (24) small onions, quartered
2 cups ½-inch carrot pieces
2 cups cauliflower flowerets
2 cups chopped sweet red pepper
1 quart 1½-inch celery pieces

NOTE: Alum may be omitted in Mixed Pickles.

SWEET MIXED PICKLE

2 quarts cauliflower flowerets (2 medium heads)
2 medium green peppers, cut into ¼-inch strips
2 medium sweet red peppers, cut into ¼-inch strips
1 ½ pounds (9 medium) onions, peeled, quartered
2 ½ cups Heinz Distilled White Vinegar
1 ½ cups water
1 ½ cups granulated sugar
3 tablespoons salt
1 tablespoon mustard seed
1 tablespoon celery seed
¼ teaspoon turmeric

Wash cauliflower; break into small flowerets. Cook in small amount of unsalted boiling water 5 minutes. Drain. Wash and prepare remaining vegetables. Combine remaining ingredients; heat to boiling, covered. Add vegetables and boil, uncovered, 2 minutes. Quickly pack one, hot sterilized jar at a time, filling to ¼ inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Yields 5 to 6 pints.
ICICLE PICKLES

3 pounds 4-inch cucumbers, cut into eighths lengthwise
6 small onions, quartered
6 5-inch pieces celery
1 tablespoon mustard seed
1 quart Heinz Distilled White Vinegar
¼ cup salt
2½ cups granulated sugar
1 cup water

Wash, cut cucumbers; soak in ice water 3 hours. Drain; pack in clean pint jars. Add 1 onion, 1 piece celery and ½ teaspoon mustard seed to each jar. Combine vinegar, salt, sugar and water; bring to boil. Pour solution over cucumbers, filling jar to ½ inch from top. Immediately adjust covers as jar manufacturer directs. Process in boiling water bath for 10 minutes. (See page 27). Makes 6 pints.

GREEN TOMATO PICKLE

2 pounds (5) 5-inch cucumbers, pared, sliced
1½ pounds (1 quart) green tomatoes, cored, thinly sliced
1½ pounds (1 quart) onions, sliced
4 green peppers, chopped
1 red pepper, chopped
3 cups Heinz Distilled White Vinegar
3 cups granulated sugar
1 tablespoon salt
1 tablespoon celery seed
1 tablespoon mustard seed

Wash, prepare vegetables. Combine vinegar and next 4 ingredients. Bring to boil; (continued)
add vegetables; simmer 10 minutes. Continue simmering while quickly packing one hot sterilized jar at a time. Fill to \( \frac{1}{8} \) inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 4 to 5 pints.

CUCUMBER ONION MUSTARD PICKLES

6 pounds 3 to 4 inch pickling cucumbers
1 pound onions, peeled
1 1/3 cups granulated sugar
1/2 cup salt
1/2 teaspoon turmeric
2 tablespoons cornstarch
1 teaspoon ground ginger
1/4 teaspoon pepper
1 1/2 teaspoons powdered alum
2 tablespoons Heinz Prepared Mustard
3 cups Heinz Distilled White Vinegar
1 cup water

Wash cucumbers and onions thoroughly; slice. Combine dry ingredients in deep saucepot. Gradually stir in mustard, then liquids. Cover; bring to a boil. Add vegetables. Cover, heat just to boiling point; then simmer while quickly packing one hot, sterilized jar at a time. Fill to \( \frac{1}{8} \) inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 7 to 8 pints.
14-DAY SWEET PICKLES

1 cup coarse pickling salt
2 quarts boiling water
4 pounds (3 1/2 quarts) 2-inch pickling cucumbers
1/2 teaspoon powdered alum
5 cups Heinz Distilled White Vinegar
3 cups granulated sugar
1 1/2 teaspoons celery seed
4 2-inch cinnamon sticks
1 1/2 cups granulated sugar

Wash cucumbers thoroughly; cut in half lengthwise and place in stone crock, glass, pottery, or enamel-lined pan. Prepare brine by dissolving salt in boiling water; pour over cucumbers. Weight cucumbers down with a plate almost as large as the crock and lay a stone or brick (not marble or limestone) on plate to keep cucumbers under brine. Let stand 1 week.

On eighth day, drain; pour 2 quarts boiling water over cucumbers; let stand 24 hours.

On ninth day, drain; pour 2 quarts boiling water mixed with 1/2 teaspoon powdered alum over cucumbers; let stand 24 hours.

On tenth day, drain; pour 2 quarts boiling water over cucumbers; let stand 24 hours.

The next day, drain. Combine vinegar and next 3 ingredients; pour boiling hot over cucumbers.

For next 3 days, drain, retaining liquid. Reheat this liquid, adding 1/2 cup sugar each morning. With this last heating, on 14th day, pack pickles into hot, sterilized jars; remove cinnamon sticks; pour boiling liquid over pickles to within 1/2 inch from top of jar. Quickly seal each jar. Makes 5 to 6 pints.
INDIA RELISH

6 pounds (22 medium) green tomatoes
½ pound (3 medium) onions, peeled
1 large stalk celery
½ pound (2 medium) sweet red peppers, quartered
1 medium green pepper, quartered
1 ¾ cups granulated sugar
1 ¾ cups Heinz Distilled White Vinegar
½ teaspoon ground cinnamon
½ teaspoon ground cloves
½ teaspoon ground allspice
½ teaspoon turmeric
¼ teaspoon cayenne pepper
1½ teaspoons celery seed
3 tablespoons salt

Wash, trim vegetables. Quarter, remove stem end from tomatoes; put all vegetables through medium grind of food grinder. Drain excess liquid. Heat sugar, remaining ingredients to boiling. Add vegetables; simmer 10 minutes, stirring occasionally. Continue simmering while quickly packing one hot, sterilized jar at a time. Fill to ⅛ inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 5 to 6 pints.
PICCALILLY

6 pounds (22 medium) green tomatoes, quartered
¾ pound (1 pint) small onions
6 green peppers, quartered lengthwise
6 sweet red peppers, quartered
1 ½ quarts Heinz Distilled White Vinegar
3 ½ cups granulated sugar
1/4 cup salt
1 ½ teaspoons ground allspice
1 ½ teaspoons ground cinnamon
3 to 4 teaspoons celery seed
½ to ½ cup mustard seed

Wash vegetables; put through food grinder, using medium blade; drain, discarding liquid. Turn vegetables into large kettle; add 1 quart vinegar. Boil 30 minutes, stirring often. Drain vegetables, discarding liquid. Return vegetables to kettle. Add 1 pint vinegar, sugar, salt and spices. Simmer, 3 minutes. Continue simmering while quickly packing one hot, sterilized jar at a time. Fill to ⅜ inch from top. Seal each jar at once. Makes 6 to 7 pints.

CELERY RELISH

1 ½ cups (2 medium) chopped green pepper
1 ½ cups (2 medium) chopped sweet red pepper
3 cups (5 medium) chopped onion
2 quarts (4 bunches) sliced celery
2 cups Heinz Distilled White Vinegar
½ cup water
2½ tablespoons salt
1¼ cups granulated sugar
2½ tablespoons mustard seed
½ teaspoon turmeric

Wash, prepare vegetables. Combine vinegar and water with remaining ingredients;
heat to boiling. Add vegetables. Simmer, uncovered, 3 minutes. Continue simmering while quickly packing one hot, sterilized jar at a time. Fill to ⅛ inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 5 pints.

### CHOW-CHOW RELISH

- **2 quarts** (1 medium head) chopped cabbage
- **1 ½ pounds** (6 medium) onion, chopped
- **6 green peppers**, coarsely chopped
- **6 sweet red peppers**, coarsely chopped
- **1 quart** (1 ½ pounds) chopped green tomatoes
- **½ cup** pickling salt
- **2 tablespoons** Heinz Prepared Mustard
- **1 ½ quarts** Heinz Distilled White Vinegar
- **2 ½ cups** granulated sugar
- **1 ½ teaspoons** turmeric
- **1 ½ teaspoons** ground ginger
- **2 tablespoons** mustard seed
- **1 tablespoon** celery seed
- **1 tablespoon** mixed whole pickling spice

Wash, prepare vegetables; mix with salt. Cover; let stand overnight; drain. In kettle, mix mustard with small amount of vinegar; add remaining vinegar, sugar and spices. Simmer 20 minutes. Add vegetables; simmer, 10 minutes. Continue simmering while quickly packing one hot, sterilized jar at a time. Fill to within ⅛ inch from top. Be sure liquid covers vegetables. Seal each jar at once. Makes 6 to 8 pints.

Note: Use this relish within 6 months.
VEGETABLE RELISH

2 1/2 pounds (10 medium) green peppers, quartered
1 pound (1/2 medium head) cabbage
1 pound (7 medium) carrots, scraped
1 pound (4 large) onions, quartered
2 3/4 cups Heinz Distilled White Vinegar
3/4 cup water
1 1/2 cups granulated sugar
3 tablespoons salt
1 tablespoon mustard seed
1 tablespoon celery seed

Wash vegetables; put through food grinder, using coarse blade. Drain. Combine remaining ingredients in large kettle; bring to boil. Add vegetables; simmer, 5 minutes. Continue simmering while quickly packing one hot, sterilized jar at a time. Fill to within 1/8 inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 5 to 6 pints.

CORN RELISH

2 1/2 quarts (20 ears) young, tender corn
1 cup (2 medium) chopped green pepper
1 cup chopped sweet red pepper
1 1/4 cups (4 medium) chopped onion
1 cup chopped celery
1 1/2 cups granulated sugar
1 1/2 tablespoons mustard seed
1 tablespoon salt
1 teaspoon celery seed
1/2 teaspoon turmeric
2 2/3 cups Heinz Distilled White Vinegar
2 cups water

Boil corn 5 minutes. Dip into cold water. Cut kernels from cob; measure. Combine

PEPPER RELISH

4 pounds (18 medium) green peppers, quartered
1 pound (4 large) onions, quartered
1 1/4 cups granulated sugar
2 cups Heinz Distilled White Vinegar
2 tablespoons salt
1/2 teaspoon ground allspice
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon mustard seed

Wash vegetables thoroughly. Put peppers and onions through food grinder, using a coarse blade. Drain, Combine remaining ingredients; bring to a boil. Add vegetables and simmer, uncovered, 5 minutes. Continue simmering while quickly packing one hot, sterilized jar at a time. Fill to within 1/8 inch from top. Be sure vinegar solution covers vegetables. Seal each jar at once. Makes 4 pints.

Note: Use this relish within 6 months. Pepper relish made from fresh, young tender peppers will retain a fresh flavor longer than relish made from older peppers.
**BEET RELISH**

4 pounds (18 medium) beets  
4 medium onions  
1 pound (4 medium) sweet red peppers  
3 cups Heinz Distilled White Vinegar  
2 cups granulated sugar  
2 teaspoons salt  
2 tablespoons mixed pickling spices


Note: Use this relish within 6 months.

**APPLE CHUTNEY**

3 pounds (10 to 12 medium) green tomatoes  
1 1/4 pounds (4 medium) red apples, unpeeled  
3 medium sweet red peppers, quartered, seeded  
4 medium onions, peeled, quartered  
1 1/2 tablespoons salt  
1 1/2 teaspoons pepper  
1 1/2 teaspoons ground cinnamon  
3/4 teaspoon ground cloves  
2 1/2 cups granulated sugar  
2 cups Heinz Distilled White Vinegar

Wash fruit and vegetables. Trim, quarter tomatoes. Core, quarter apples. Put vegetables through coarse blade of food grinder. Combine salt, remaining ingredients; heat
to boiling. Add vegetables. Simmer, stirring occasionally, 30 minutes. Continue simmering while quickly packing 1 hot, sterilized jar at a time. Fill to $\frac{1}{8}$ inch from top. Seal each jar at once. Makes 6 pints.

**TOMATO KETCHUP**

1 cup Heinz Distilled White Vinegar  
1 1/2 teaspoons whole cloves  
1 1/2 teaspoons broken stick cinnamon  
1/2 teaspoon whole allspice  
1 teaspoon celery seed  
8 pounds (32 medium) tomatoes, washed  
1 cup sliced onions  
1/4 teaspoon cayenne pepper  
1/2 cup granulated sugar  
4 teaspoons salt

Combine first 5 ingredients in saucepan. Bring to a boil, then remove from heat. Let vinegar stand to absorb spices. Cut tomatoes into quarters; combine with onion and cayenne pepper. Boil uncovered, 20 minutes, stirring occasionally to prevent sticking. Press through a sieve. Combine sugar and hot tomato juice in a large kettle. Cook, uncovered, stirring frequently until volume is halved (about 1 hour 15 minutes). Strain vinegar; discard spices. Combine salt with spiced vinegar; add to boiling tomato mixture. Continue boiling, uncovered, 30 minutes longer or until thick; stir constantly. Quickly pour into hot, sterilized jars. Fill to $\frac{1}{8}$ inch from top. Seal each jar at once. To help retain color, wrap jars individually in brown paper before storing. Makes 2 pints.

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

1 1/2 cups Heinz Distilled White Vinegar
2 teaspoons whole cloves
1 teaspoon broken stick cinnamon
1 teaspoon celery seed
5 1/2 pounds (22 medium) tomatoes, washed, peeled, quartered
1 cup granulated sugar
1 tablespoon chopped onion
1/2 teaspoon cayenne pepper
1 tablespoon salt

Combine first 4 ingredients. Bring to a boil; then remove from heat. Set aside. Now combine 1/2 of the tomatoes, 1/2 cup sugar, onion, and cayenne pepper in deep kettle. Boil vigorously, stirring frequently, 30 minutes. Stir in remaining tomatoes and sugar. Boil vigorously, stirring frequently, 30 minutes longer. Strain vinegar and discard spices. Add spiced vinegar and salt to boiling tomato mixture. Stirring constantly, continue boiling for 15 minutes or until desired consistency is reached. Pour immediately into hot, sterilized jars, filling to 1/2 inch from top. Seal each jar at once. To help retain color, wrap jars individually in brown paper before storing. Makes 1 3/4 to 2 pints.

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

4 pounds (16 medium) peaches
Vinegar-water (2 quarts water plus 2 tablespoons vinegar)
4 cups granulated sugar
1½ cups Heinz Distilled White Vinegar
¾ cup water
1 teaspoon whole ginger
1 tablespoon whole cloves
3 3-inch cinnamon sticks

Pour boiling water over peaches; let stand until skins can be removed easily; dip into cold water, peel. Stick 1 clove in each peach. Let stand in vinegar-water to prevent browning. Combine sugar, 1½ cups vinegar and ¾ cup water. Add spices tied in cheesecloth bag. Heat to boiling. Add drained peaches, cover, boil until tender about 10 minutes. Let stand overnight. Drain, saving liquid; remove spice bag. Pack peaches into clean, hot jars. Bring syrup to boil. Pour over peaches leaving ½-inch head space. Be sure peaches are covered with syrup. Adjust covers as jar manufacturer directs. Process in boiling water bath 30 minutes .(See page 27). Makes 4 to 5 pints.
PICKLED WATERMELON RIND

3 pounds prepared watermelon rind
2 pounds granulated sugar
2 cups Heinz Distilled White Vinegar
6 3-inch cinnamon sticks
2 tablespoons whole allspice
2 tablespoons whole cloves

Use rind from firm, not overripe, watermelon. Trim outer green skin and pink flesh (allowing a very thin line of pink to show). Cut into $1\frac{1}{2}'' \times 1'' \times \frac{3}{4}''$ pieces. Soak overnight in salt water (3 tablespoons salt per 1 quart water); drain. Cover with fresh water and cook until tender; drain. Heat sugar and vinegar to boiling. Add spices tied in cheesecloth bag. Add rind. Cook, uncovered, until transparent, about 45 minutes. Remove spice bag. Simmer while quickly packing 1 hot, sterilized jar at a time. Fill to $\frac{1}{8}$ inch from top. Be sure vinegar solution covers rind. Seal each jar at once. Makes 3 pints.

SPICED CRANBERRIES

$1\frac{1}{2}$ cups Heinz Distilled White Vinegar
$\frac{3}{2}$ cup water
4 cups granulated sugar
4 teaspoons ground cinnamon
1 teaspoon ground cloves
2 pounds (2 quarts) cranberries, washed

Combine first 5 ingredients in kettle; bring to boil. Add cranberries; simmer, uncovered, 20 minutes. Continue simmering while quickly packing one hot sterilized jar at a time. Fill to $\frac{1}{8}$ inch from top. Be sure vinegar solution covers fruit. Seal each jar at once. Makes 4 pints.
SPICED PINEAPPLE

2 medium fresh pineapples
1 1/2 cups granulated sugar
3/4 cup water
1/2 cup Heinz Distilled White Vinegar
10 whole cloves
1 3-inch cinnamon stick, broken

Cut pineapple into 1/4-inch slices crosswise; pare, remove eyes. Cut slices into quarters; remove cores. Combine remaining ingredients; heat to boiling. Add pineapple; simmer 30 minutes. Continue simmering while quickly packing one hot sterilized jar at a time. Fill to 1/8 inch from top. Be sure vinegar solution covers fruit. Seal each jar at once. Makes 2 pints.

SPICED PEARS

3 1/2 pounds (14 to 16) medium ripe pears
Vinegar-water (1 quart water plus 1 tablespoon vinegar)
2 1/2 cups granulated sugar
1 1/4 cups Heinz Distilled White Vinegar
1 cup water
2 teaspoons whole ginger
2 tablespoons whole cloves
7 3-inch cinnamon sticks

Wash, peel, core pears. Place immediately in vinegar-water to prevent browning. Combine sugar, 1 1/4 cups vinegar, 1 cup water; bring to boil. Add spices tied in cheesecloth bag. Cover. Boil 5 minutes. Drain pears, add to syrup. Cover. Simmer 5 minutes or until soft but still firm. Remove spice bag. Fill clean, hot jars with pears. Add syrup to 1 inch from top of jar. Adjust covers as jar manufacturer directs. Process in boiling water bath 15 minutes. (See page 27). Makes 3 to 4 pints.
SPICED CRABAPPLES

4 pounds crabapples
2 1/2 cups Heinz Distilled White Vinegar
2 cups water
4 cups granulated sugar
1 tablespoon whole cloves
3 3-inch cinnamon sticks
1 teaspoon whole ginger

Wash and remove blossom ends of crabapples. Prick each apple several times. Heat vinegar, water and sugar to boiling. Add spices tied in cheesecloth bag. Cook part of crabapples in syrup for 2 minutes. Remove, add more crabapples and cook; remove; repeat until all crabapples are cooked. Pour syrup with spice bag over crabapples; let stand overnight. Remove spice bag. Pack apples in clean, hot jars. Heat syrup to boiling. Pour over fruit. Adjust covers as jar manufacturer directs. Process in boiling water bath 30 minutes. (See Page 27) Makes 4 to 5 pints.

PICKLED BEETS

3 1/2 pounds (24 small) beets
1 cup cooking liquid
2 cups Heinz Distilled White Vinegar
1 1/4 cups granulated sugar
2 tablespoons salt
6 whole cloves
1 3-inch cinnamon stick
1/2 pound (3 medium) onions, sliced

Remove beet tops, leaving roots and 1-inch stem. Wash beets; cover with boiling water; cook until tender. Drain, keeping 1 cup cooking liquid. Remove skins; slice beets. Combine cooking liquid, vinegar, sugar and salt. Tie spices in cheesecloth
bag; add to vinegar mixture. Heat to boiling, covered. Add beets and onions. Simmer 5 minutes. Remove spice bag. Continue simmering while quickly packing 1 hot sterilized jar at a time. Fill to \( \frac{1}{2} \) inch from top. Be sure liquid covers beets. Seal each jar at once. Makes 4 pints.

**Processing in boiling water bath**

1. Place filled jars on wire rack in covered, deep kettle. (If no rack is available, folded chicken wire, wooden clothes pins or several thicknesses of used jar rubbers tied together may be placed in the bottom of canner).

2. Add enough boiling water to cover tops of jars 1 inch; place over heat.

3. When water comes to a rolling boil again, start counting processing time. Keep water boiling steadily.

4. At end of processing time, remove jars; adjust seal by following instructions which come with jar lids. Place jars upright, well apart on a cake rack or several thicknesses of cloth to cool. Keep out of draft.

5. The next day, test seal on jars. If jars are not sealed, serve food at once.
CIDER VINEGAR is an all-purpose vinegar.

• The mellow fruit flavor of cider vinegar is especially pleasing in salads and salad dressings.

• A cruet of sparkling jewel-toned cider vinegar on the dinner table, ready for sprinkling on cooked vegetables, means added flavor for the family.

• Cider vinegar can be used for preserving, but the color of the fruits and vegetables may be slightly darkened because of the deep color of the liquid.

• Naturally fermented from pure apple juice, then filtered and flash-pasteurized to insure long shelf life without change of color or flavor, this popular Heinz variety can be used almost anytime a recipe calls for vinegar. But because the demands sometimes outrun the season’s supply of available apples, there may be an unavoidable shortage in your local store.

WE SUGGEST, THEREFORE, that you get acquainted with the other Heinz vinegars. There’s a flavor treat awaiting you with each one.
MALT is the ultimate in fine vinegars.

- This deep, russet-colored liquid, brewed from choice barley malt, has a rich, full-bodied flavor that is excellent for hearty salads of meat, seafoods, macaroni or oven-baked beans.

- It adds pungency and savor to meat and fish sauces.

- Heinz XXX Malt Vinegar, unquestionably the finest vinegar produced in the world, lends zest to French dressing, really “dresses up” a salad of tossed greens.

- Use malt vinegar discriminately; don’t let its flavor overpower the original food.

TARRAGON is an epicurean delight.

- It is made by steeping tarragon leaves in a skillful blend of fine distilled and fermented table vinegars until their delicate aromatic oils have been absorbed by every winey drop.

- Its herb fragrance, subtly employed, is perfect for sauces and for salads of greens, meat, eggs and fish.

- Use it in your favorite French dressing recipe for tossed greens or in a sour cream dressing for fruit or vegetable salads.

REX AMBER combines economy with a well-rounded flavor.

- It is a special vinegar developed by Heinz scientists from a solution of raw cane sugar.

(continued)
• Rex amber answers the demand for an absolutely pure vinegar with ample preserving strength that would still have a fine aroma and flavor and yet sell at a slightly lower price.

• It can be used for salads and salad dressings as well as for general cooking purposes. Because of its deep color, it is not recommended for pickling or preserving.

The new HEINZ SALAD VINEGAR has a “mission” in life.

• Because of the growing popularity of salads and the expressed desire of many homemakers for a blended vinegar at a popular price, Heinz has introduced this newcomer to its vinegar line.

• A blend of fine distilled and fermented vinegars including malt, salad vinegar is primarily for salads and dressings; however, it can be used as an all-purpose vinegar.

ALL HEINZ VINEGARS are absolutely pure. All are full strength stabilized at 5% acidity.
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You know it's good because it's HEINZ