

Mrs Greenkeeper's Own Corner

with Ann Mawson

Once again it is time to prepare Pickles and Chutneys for the winter store cupboard, and it is always as well to have a variety of these in.

Pickled Cucumbers

Split the unpeeled cucumbers from end to end, and cut into pieces 2 inches long. Place in a large bowl, cover with cooking salt, leave for 24 hours. Drain off the liquid, and pack the cucumbers into jars. Fill up with cold spiced vinegar, cover, and leave to mature for about 3 months before using.

Spiced Vinegar for Pickling

To each quart of vinegar (white, malt, cider or wine) add $\frac{1}{4}$ oz. each of the following spices peppercorns, cloves, chillies, allspice mustard seed and root ginger

Bring just to the boil in a covered pan, then remove from the heat, and allow to infuse till the vinegar is flavoured (about 2 hours) Strain and use as required. If you like a very spicy flavour, the actual spices may be included in the pickle, either in between the layers of vegetables, or placed in the top of each jar, tied if desired in a small muslin bag, so that they may easily be removed.

Pickled Mushrooms

1 lb. of small young mushrooms, $\frac{1}{4}$ of an onion (chopped), vinegar, 1 teaspoonful of ground ginger, 2 blades of mace, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of white pepper

After removing the stalks, wash the mushrooms in salt water, and drain well. Peel them, put them into a casserole

with sufficient vinegar to cover, and add the rest of the ingredients. Cook slowly in the oven, until the mushrooms are quite tender and have shrunk, then lift them out, put into jars, and pour the hot vinegar over them. Cover as usual.

Red Tomato Chutney

4 lb. red tomatoes, 1 oz. mustard seed, $\frac{3}{4}$ of a pint of white malt vinegar, 1 oz. of salt, 2 teaspoonsful of allspice, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ teaspoonful of cayenne pepper

Peel the tomatoes by immersing them in boiling water for 2 minutes, then plunging them into cold water—the skins will then come off easily Tie the mustard seed, and allspice in a muslin bag, and add with the cayenne to the tomatoes.

Boil until reduced to a pulp ($\frac{3}{4}$ of an hour), and add the sugar, salt and vinegar Continue boiling until the right consistency is obtained (about 1 hour) and bottle in hot sterilised jars.

Take care to reduce the mixture sufficiently, otherwise the chutney will be too liquid.

Pickled Nasturtium Seeds

Nasturtium seeds, $\frac{1}{2}$ pint of white vinegar, $\frac{1}{2}$ teaspoonful of salt, 1 bay leaf, 3 peppercorns.

Pick the seeds on a dry day, wash and examine for insects. Dry well, then put in a cool oven or the sun to dry To prepare the vinegar, put the salt, bay leaf, peppercorns, and the vinegar into a saucepan and bring to the boil, remove from the heat, and infuse for $\frac{1}{2}$ an hour at least, then cool. Pack the nasturtium seeds into jars, and cover with the cold spiced vinegar Cork securely in the usual way

—Until November