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... OF ...

**Interest to Women****THE PICKLING SEASON IS AT HAND, PICALILLI AND TOMATO CATSUP**

For Those Who Plan to Do Some "Putting Up" There are Several Recipes That Call for Almost No Cooking at All

Peter Piper picked a peck of pickled peppers.  
If Peter Piper picked a peck of pickled peppers

How many pickled peppers did Peter Piper pick?

The spicy odor of pickles in the making always brings that tongue-twister to mind. It was overworked in the pickling season by us children at pickling time.

We are not so fortunate however, as Peter Piper. We do not pick our peppers or other vegetables already pickled. There are, of course, a number of recipes which are simple and easy to prepare, because they demand no cooking of the ingredients. One of my favorite pickles is made from small cucumbers, which are merely cleaned thoroughly, packed in clean, hot jars, and covered with a mixture of salt, sugar, ground mustard, vinegar and water. After a few weeks a grand flavour develops.

Perhaps an even better product is produced when the cucumbers are soaked in a brine for twenty-four hours or more. After draining, they may be covered with heated vinegar, spices and sugar. If you would like to have your pickles particularly crisp they may be soaked in lime water for two hours after they have been removed from the brine. They must, of course, be rinsed thoroughly before the other ingredients are added.

There are several uncooked relishes which are actually mixed pickles. They have many names, the best known of which is picalilli. This name, however, seems to be applied to almost any combination of chopped or sliced vegetables. Sometimes directions call for putting them in a brine and sometimes they are combined immediately with the vinegar and spices.

Sometimes these mixed pickles take the name of one of the ingredients, which perhaps gives it its outstanding character. Corn relish, tomato relish, pepper sauce, are all examples of this type of pickle. Whether cooking is demanded or not depends upon what vegetables are used in the mixture. For the always popular mustard pickles the vegetables themselves are brined, and then covered after draining, with vinegar and water and then brought to a boil before they are packed into the hot jars. They are then covered with a cooked mustard dressing. Tiny cucumbers, small whole onions, sliced string beans, green peppers, red peppers, green tomatoes and flowerets of cauliflower are combined for this piquant mixture. Turmeric, as well as mustard, is responsible for the characteristic color and flavor of these pickles. Turmeric is also used with that delicious sliced and spiced cucumber concoction which has acquired the name "bread and butter pickles." For this the cucumbers and onions are cooked with the sugar, seasonings and the spices. While I do not know how this pickle acquired its title it does make a delicious filling for sandwiches. That is also true of that sliced cucumber pickle which is covered with vinegar and olive oil.

While you may like your own recipe for chili sauce and catsup, the materials shrink so much in the making that you will generally find it more economical to buy one of the commercial products. There is, however, an uncooked chili sauce, which is quick and easy to make. Of course it could be called a relish.

**Uncooked Tomato Catsup**

2 to 4 peck ripe tomatoes  
2 red peppers, finely chopped  
2 green peppers, finely chopped  
2 celery stalks, finely chopped  
1 medium onion, finely chopped  
1 pint vinegar  
1 cup sugar  
1/2 cup salt  
1 cup nasturtium seeds, small green  
3 ounces grated horseradish  
1-3 cup black mustard seed  
1-3 cup white mustard seed  
2 teaspoons black pepper  
2 teaspoons ground cinnamon  
1 teaspoon ground mace

Cut tomatoes in large pieces. Combine with other vegetables. Mix the vinegar with sugar, salt and other seasonings in a stone crock and stir in prepared vegetables. Cover and let stand for at least three weeks.

**Small Cucumber Pickles**

4 quarts small cucumbers  
1 cup salt  
2 quarts water  
1 gallon vinegar

4 cups brown sugar  
3/4 cup mixed spices  
1 sliced onion  
Allow the cucumbers to stand 24 hours in a brine made of the salt and water. Drain, rinse in cold water thoroughly, heat the vinegar, add the sugar, spices and onion and pour over the cucumbers in a crock or jars. The sugar may be omitted. Soaking in lime water, one ounce to a gallon of water, for two hours after brining makes the pickles crisp. They must be rinsed thoroughly before the vinegar is added.

**Mixed Pickles**

1 quart small onions  
1 quart small green tomatoes  
1 head cauliflower  
1 quart cucumbers  
5 red peppers  
1 quart string beans  
2 quarts white vinegar  
1 1/2 cups brown sugar  
2 tablespoons mixed spices  
1 cup salt

Cut all the vegetables except the beans into good sized pieces. Sprinkle with the salt and allow to stand over night with water. Drain, cook the beans in water with a little salt until tender. Drain. Mix the vinegar sugar and spices together and bring to the boiling point. Add the vegetables and let cook ten minutes. Pack in jars, fill to overflowing with the hot vinegar syrup and seal.

**Picalilli**

2 quarts green tomatoes.  
2 quarts cabbage or celery  
1 quart onions  
2 green peppers  
3 red sweet peppers  
1 cup salt  
2 quarts vinegar  
2 pounds brown sugar  
1 teaspoon pepper  
3 tablespoons mustard seed  
2 tablespoons mustard  
1 1/2 teaspoons paprika  
Chop the vegetables. Sprinkle them with salt and let stand over night. Drain and press out as much liquid as possible. Pour on the vinegar, add the sugar and spice. Cook one hour and pack into hot jars.

**Pickled Red Cabbage**

4 quarts thinly sliced cabbage  
4 tablespoons salt  
1/2 teaspoon pepper  
1/4 cup mustard seed  
1 cup sugar  
1/4 cup mixed pickle spices  
2 quarts vinegar  
Sprinkle the salt over cabbage and let stand over night. Drain slightly, add the pepper and the mustard seed and mix and place in a crock or glass jars. Add sugar and pickle spices (tied in a bag) to the vinegar. Bring to the boiling point and then pour boiling hot vinegar over the cabbage to cover. If after cooling the vinegar does not cover the cabbage add more boiling vinegar. Cover crock or jars. May be used cold as a relish or re-heated and served in place of sauerkraut.

**Bread and Butter Pickles**

5 medium cucumbers  
3 onions  
1/4 cup salt  
1 cup vinegar  
1 cup water  
1/2 teaspoon celery seed  
1/2 teaspoon mustard seed  
3/4 cup sugar  
1/2 teaspoon ginger  
1/2 teaspoon turmeric  
Wash and slice thin cucumbers. Peel and slice onions. Combine onions cucumbers and salt and let stand two hours. Heat vinegar with seasonings, sugar and spices to the boiling point. Add the cucumbers and onions and cook slowly until tender. Pack while hot in hot, clean jars.

**Mustard Pickles**

1 pint whole small cucumbers  
1 pint sliced cucumbers  
1 pint small whole onions  
1 cup string beans  
3 sweet green peppers  
3 sweet red peppers  
1 pint green fig tomatoes, or  
1 pint cauliflower.  
1 quart vinegar  
3/4 cup flour  
1 cup brown sugar  
3 tablespoons powdered mustard  
1/2 tablespoon turmeric  
1 teaspoon celery seed (crushed).

Cut all vegetables before measuring—tomatoes into halves, cucumbers into slices, string beans into one and one-half inch lengths and chop peppers. All vegetables should be tender and the whole cucumbers not longer than 2 1/2 inches.  
Put all the vegetables into brine

Try Salada Orange Pekoe  
Blend. You'll prefer it.

**"SALADA" TEA****SONS AND DAUGHTERS OF ENGLAND IN FRATERNAL VISIT**

Ven. Archdeacon A. F. Bate Preached Farewell Sermon at Cathedral Sunday Morning—Splendidly Appointed Banquet at Parish Hall on Saturday Night—Archdeacon Bate Presented With Brief Case.

More than two hundred delegates of the Sons and Daughters of England coming from Saint John, Halifax, Moncton, New Waterford, Springhill and Glace Bay, as well as other places in the Maritime provinces gathered in the Capital over the weekend for their annual fraternal visit.

The fraternal visit began on Saturday evening with a special banquet at 6:30 in the Christchurch Parish church hall, and was followed by a musical and social hour at Castle Hall at nine o'clock, as well as dancing and cardplaying later in the evening.

On Sunday a special church parade was held at 10.15 to the Christchurch Cathedral and at 12:30 o'clock a farewell meeting was held in Castle Hall.

The feature of Sunday's activities was the church service at the Cathedral where Ven. Archdeacon A. F. Bate preached a special and farewell sermon. It was Archdeacon Bate's final sermon in his capacity as chaplain of the Fredericton Lodge of the Sons and Daughters of England.

Archdeacon Bate and Mrs. Bate left for their new home and duties at Saint John on Labor Day.

**Great Responsibility**

The speaker emphasized that the English speaking people have a great responsibility in the upbuilding of a modern civilization. Ven. Archdeacon Bate pointed out the necessity of good foundations in the building and civilization of an empire. "Old ideas are going and new ideas are coming. History is on the march, and it is a new age and a new day," he said. We should be sure of our foundations, he emphasized and spoke of the British empire as a bulwark against "isms". The British institution is one with a sane outlook, both politically and financially.

The three foundations to be laid are the religion of Christ, patriotism and brotherly love. By patriotism he did not mean the gingoism of Mussolini but that of service and peace.

**Enjoyable Banquet**

A feature of the banquet at Christchurch Parish hall on Saturday evening was the presentation of a beautiful brief case to Ven. Archdeacon Bate at the conclusion of the banquet. About 250 were present at the banquet. The presidents and officials were seated at the head tables, and at the table mounted on the stage sat Ven. Archdeacon Bate, Rev. W. J. Bate and Mrs. Bate, Very Rev. Dean W. H. Moorhead, Ald. F. S. Mundle, Alfred Horsnell, chairman, Mrs. Roy Eldridge, Mrs. Dorothy Tidman of Halifax, A. H. Waterhouse and others.

After enjoying an especially well appointed banquet of eight courses, the gathering participated in the toast to the King, which was followed by the address of welcome by Mrs. Roy Eldridge. The toast to the city of Fredericton was proposed by A. H. Waterhouse and responded to by Ald. Fred S. Mundle in the absence of Mayor G. Willard Kitchen. The toast to the Motherland was given very eloquently by Ven. Archdeacon A. F. Bate, who referred to the same

over night, then freshen in clear water for two hours. Let these vegetables stand in liquor of one-half vinegar and one-half water for fifteen minutes and then scald in the same liquor.

To make mustard dressing, rub all the dry ingredients together, until smooth, then add the hot vinegar slowly, stirring to make smooth. Cook over a pan of water, stirring carefully until the sauce thickens. Drain the vegetables thoroughly and pour the mustard dressing over them; pack in hot jars and seal.

**Quick Cucumber Pickles**

4 quarts cucumbers  
1 gallon vinegar  
1 cup mustard  
1 cup salt  
1 cup sugar  
Soak small cucumbers in brine over night. Drain and soak in lime water if desired. Drain again, wash and place in clean jars. Cover with the vinegar mixed with the other ingredients and seal.

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