

Food Forum

Dorothy Johnson

Spicy pickles and relishes add an extra filip to a variety of favorite meals and are always found on the table of the thoughtful cook. Following recipes are simple and easy to make at home, and, OH SO tasty.

SOUR GREEN-TOMATO PICKLES

2-1/2 lbs. green tomatoes (6 medium), 2 c. white vinegar, 1/4 c. salt, 1 clove garlic split in half, 4 sprigs fresh tarragon, or 1 tsp. dried tarragon leaves.

Wash tomatoes; remove stems and cut each tomato into 4 wedges.

Sterilize two 1-quart jars or a 2-quart jar; leave in hot water until ready to fill. In medium sauce pan, combine vinegar with salt and 2 c. water. Bring mixture to boiling, and boil 5 minutes. Meanwhile pack tomatoes into sterilized jars. Add garlic and tarragon. Completing one jar at a time, ladle boiling vinegar mixture over tomatoes to within 1/2 inch of top, but covering tomatoes completely. Cap at once as manufacturer directs. Makes 2 quarts.

SWEET CORN RELISH

8 large ears of corn, boiling water, 1-1/2 lbs. yellow onions (4 large), 2 lbs. green tomatoes (5 medium), 2 lbs. sweet red peppers (8 medium), 1/2 c. salt, 1 tsp. celery seed, 1 tsp. mustard seed, 1 quart cider vinegar, 2 c. light brown sugar firmly packed, 1 c. granulated sugar, 1/2 tsp. ground cinnamon, 3 tbs. pickling spice.

Drop corn into boiling water in large kettle. Boil 3 minutes, drain and cool. Cut corn from cob (should make 1 quart) and coarsely chop onions, tomatoes, and red peppers. In large bowl, combine: corn, chopped vegetables, salt and 2 quarts cold water; mix well and cover. Refrigerate overnight. Next day, sterilize six 1-pint jars; leave in hot water until ready to fill. Drain chilled vegetables. Tie pickling spice, celery seed and mustard seed in bag made of cheesecloth or muslin.

In large kettle, combine vinegar with both kinds of sugar, cinnamon and bag of spices; cook over moderate heat, stirring until sugar is dissolved and mixture boils. Add vegetables; return to boiling. Reduce heat; simmer, uncovered and stir occasionally until relish is thick--about 40 minutes. Remove and discard bag of spices. Completing one jar at a time, immediately ladle into sterilized jars to within 1/2 inch of top. Seal well. Makes 5 or 6 pints.

OLD FASHIONED CHILI SAUCE

Boiling water, 8 lbs. ripened tomatoes, 4 medium green peppers (1 lb.), 4 medium sweet red peppers (1 lb.), 3 c. coarsely chopped celery, 3 c. coarsely chopped onions, 2 c. granulated sugar, 1 tbs. celery seed, 1 c. light brown sugar firmly packed, 2 tbs. salt, 2 (3 inch) cinnamon sticks, 2 hot pepper pods crushed, 2 tsp. whole cloves, 3 c. vinegar.

Pour boiling water over tomatoes to cover; let stand several minutes. Peel; remove stems. Chop tomatoes (they should measure 3 quarts). Wash and drain peppers well. Halve, and remove seeds and ribs. Chop peppers coarsely. In 12 quart kettle, combine chopped tomato, pepper, celery and onion with both kinds of sugar and salt. With long-handle wooden spoon, stir over medium heat until sugar is dissolved. Bring to boiling; boil uncovered 45 minutes. Tie spices in bag of several thicknesses of cheesecloth. Add bag of spices to vegetable mixture. Boil uncovered, stirring occasionally 30 minutes longer. Add vinegar, boil for an hour longer, or until of desired consistency. Meanwhile, sterilize six 1-pint jars; leave in hot water until ready to fill. Remove and discard spice bag. Fill one jar at a time. Cap at once.

PICCALILLI

2 qts. green tomatoes washed and cored, 2 tbs. pure granulated salt, 1/2 head cabbage finely chopped, 4 med. onions chopped, 1 qt. celery finely diced, 1 pint sliced green peppers, 1 pint sliced sweet red peppers, 2 hot peppers chopped, 1 tbs. white mustard seed, 2-1/2 c. cider vinegar, 1-1/4 c. sugar. Mix chopped tomatoes with salt and let stand 3 to 4 hours. Squeeze out and discard water. Combine pulp with other vegetables; add mustard seed, vinegar and sugar. Heat just to boiling then pack into hot sterilized jars. Seal 3-1/2

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WHO Did You Say Is A Minority?

NEW YORK - (NPI) --A large number of the nation's Northern cities now have Negro majorities in their public schools, a survey has revealed. Washington, D.C., has the highest proportion of Negro students, with 90 per cent. Other cities with Negro majorities in the

public schools are Baltimore (61 per cent), Detroit (58 per cent), Philadelphia (57 per cent), Cleveland (54 per cent), Chicago (51 per cent), and Boston (50 per cent). New York's school system is 49 per cent Negro and Puerto Rican. The higher percentage of Negroes of

child-bearing age, combined with a greater percentage of whites in private schools has helped produce these Negro majorities, the survey disclosed.

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WATERMELON PICKLES

9 lbs. prepared rind, 3-1/4 qts. water, 1/2 cup pure granulated salt, 3 qts. sugar, 3-1/2 cups cider vinegar, 1-1/2 lemons thinly sliced, 1 tbs. whole cloves, 2 sticks cinnamon, 1 tsp. cassia buds.

First cut rind into 1-1/2 inch wide strips. Now cut away the green skin and remaining pink flesh on the strips. Cut the white rind into 2 inch lengths; cover with water and salt, and soak overnight. Next morning, rinse thoroughly with several changes of fresh water. Then barely cover with fresh water and cook until tender (about 1-1/4 hours). Drain off water and put rind into syrup made by heating sugar and vinegar to boiling. Add lemon slices and spices tied in a cheesecloth bag; cook until rind is transparent, (about 1-3/4 hours), simmering, rather than boiling rapidly. Pack in clean, hot sterile jars; cover with syrup and seal. Makes about 3-1/2 quarts.

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