

FOOD FORUM

DOROTHY JOHNSON

Pickles, Relishes & Preserves

In late summer and autumn in the olden days the smell of pickles and preserves came from the kitchen, as did fresh baked bread; we loved it. Although it is both more time consuming and expensive we prefer to stick to the old-fashioned jelly-making and relish traditions.

YELLOW TOMATO PRESEVES

5 pounds yellow pear tomatoes, 1 lemon; thinly sliced, 1 teaspoon ground ginger, 5 pounds (10 cups) sugar, 1/4 teaspoon salt.

Pour boiling water over tomatoes. Let stand for 3 minutes, drain, rinse in cold water, and drain again. Discard lemon seeds and cut slices into halves. Add ginger, sugar, and salt; let stand over night. Drain. Cook syrup until very thick. Add tomatoes and simmer until thick. Pour into hot sterilized jars, and seal. Makes about four 1/2 pint jars.

CHILI SAUCE

Wash peel and quarter 1 peck tomatoes, 8 quarts Put through a food grinder; 6 green peppers with membranes and seed removed, 1 tablespoon dried hot pepper, pods 6 large skinned white onions. Add the tomatoes and 2 cups brown sugar, 3 cups cider vinegar, 3 tablespoons coarse salt, 1 tablespoon black pepper, 1 tablespoon allspice, 1 teaspoon ground cloves, 1 tablespoon each ginger, cinnamon, nutmeg and celery seed (2 tablespoons dry mustard). Simmer these ingredients slowly until thick, about 3 hours. Stir frequently to prevent scorching. Add salt if needed. Put sauce in small sterile jars. Seal tightly and store in cool, dark place.

PICKLED WATERMELON RIND

Cut before peeling and remove the green skin and pink flesh from: Rind of 1 large watermelon about 5 quarts. Dice the rind in 1 inch cubes. Parblanch it, until it can be pierced with a fork, but do not overcook. Drain. Make and bring to a boil a syrup of: 7 cups sugar, 2 cups vinegar, 1/4 teaspoon oil of cloves, 1/2 teaspoon oil of cinnamon.

When just boiling, pour it over the rind, making sure the rind is covered. Let stand overnight. Remove rind. Reboil syrup and pour over rind. Let stand over night as before. On the third morning pack the rind in sterile jars. Boil syrup again and pour over rind to over flowing seal and store in a cool place.

CORN RELISH

Cut the kernels from: 18 ears corn. Put through a food grinder; 1 head green cabbage, 8 white onions, 6 green peppers, seeds and membranes removed, 6 small hot red peppers. Combine these ingredients with the corn and 2 tsp. celery seed, 2 tsps mustard seed, 2 quarts inegar, 1/4 cup salt, 2 cups sugar, 1/3 cup minced pimiento. Bring just to the boiling point and simmer the relish for 35 minutes. Place in sterile jars, seal, and process for 15 minutes in boiling water bath.

PICKLED RED SWEET PEPPERS

1 quart white vinegar, 1/4 cups sugar, 2 tsp. salt (omit if salt is used for soaking peppers) 2 quarts red, thick walled sweet peppers, lime water, 4 small bay leaves, 4 tsp. celery seed, 4 tsp. light mustard. Combine vinegar, sugar and salt and boil 5 minutes. Keep hot until needed. Wash, drain and cut peppers in halves. Discard seed, stem. Cut peppers in 1/4 to 1/2 inch crosswise strips. Cover with lime water, 2-1/2 tsp. slaked lime or calcium hydroxide to 1 quart cold water to firm peppers. Let stand 3 or 4 hours. Thoroughly rinse peppers to remove all traces of lime. Drop peppers into hot pickling solution. Let boil about 3 minutes. Peppers must be boiling hot through but not cooked. Put bay leaf, 1 tsp. celery seed in each jar. Add pepper to fill jar to 1/4 inch of top. Cover with hot pickling solution. Seal.

THIN SLICED CUCUMBER PICKLES

2-1/2 quarts sliced salad type cucumbers (about 3 pounds) 3 tablespoons salt, 1 tsp. turmeric, 1 heaping quart ice cubes, 1 cup sugar, 3-1/4 cups cider vinegar, 1 large clove, garlic crushed 1 tablespoon celery seed, 1 tablespoon light mustard seed, 1/2 teaspoon crushed red pepper,

REDDY KILOWATT'S

Helpful Hints The For Homemaker

What kind of self-Cleaning oven

should you be using?



	Pyrolytic Self-Cleaning Method	Catalytic "continuous" Method
Description of Method:	Soil from cooking is decomposed by heat ("Pyro means heat, lytic means to dissolve.") To achieve this, oven temperature is raised above 750.	A chemical coating, or catalyst is bonded to the oven wall, intended to lower the temperature at which food will decompose.
How long does it take?	Special cleaning cycle, initiated by owner, takes 1 1/2 to 3 hours, depending on amount of soil.	Catalyst is intended to operate continuously at same time oven is in normal use.
Does it really clean?	At end of cleaning cycle, oven is sparkling clean just about as clean as on the day range was purchased. Only a trace of light ash remains, to be flicked or wiped out.	Oven food soil is never completely decomposed by catalytic process at normal bake temperature. Oven use adds soil on top of existing soil; when catalyst is covered, it may become even less effective. But is easier to clean by hand than standard oven.
What parts of the range are cleaned?	Oven walls. Oven floor. Oven window, racks, and rack guides. Oven interior light cover. Inside door panel, and broil compartment. Surface unit. Reflector pans, and removable companion oven panels. If put in oven during cleaning cycle.	To the extent that the catalyst is effective, oven walls and on some models oven and door interior.

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POWER NEVADA COMPANY

1 teaspoon powdered alum.
Wash cucumbers in warm water, then lightly scrape with dull knife to remove waxy coating. (Don't scrape if using regular pickling cucumbers.) Score cucumbers lengthwise with fork. Cut cucumbers in 1/16 to 1/8 inch crosswise slices. Measure and sprinkle slices with the salt and tumeric. Cover with ice cubes and let stand 3 hours. After 1-1/2 hours, use hands to gently turn cucumbers from bottom to top. Thoroughly drain cucumbers, after 3 hours. Combine all ingredients except cucumbers. Boil for 5 minutes. Add cucumbers and let simmer 5 minutes. Discard garlic. Quickly fill jar to 1/4 inch of top. Cover pickle with boiling hot solution. Wipe top and threads of jar. Put dome lid on jar and screw band tight. Process 5 minutes in boiling water - bath canner. Makes 3 or 4 pints.

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