

Sweet Pickles

75 (or 2 Gal.) small cucumbers,
make brine of 1 gal. water and 2
cups salt. Press over cukes
boiling hot. Let stand one week.
Drain.

Make solution of 1 gal. water
and 1 tbs. alum. Boil, pour
over cukes boiling hot. Do
this for 3 mornings, making
fresh solution, each morning.

Then split each cube.

Use 4 cups vinegar.

5 " Sugar.

(Seal) $\frac{1}{3}$ " Pickling Spice
1 tbsp. Celery Seed.

Heat - pour over cubes. next
morning drain - add 2 cups

sugar Heat - Pour over cubes;

3rd. morn. add 1 cup sugar. Heat.

Pour over cubes (packed in jars)
and seal.