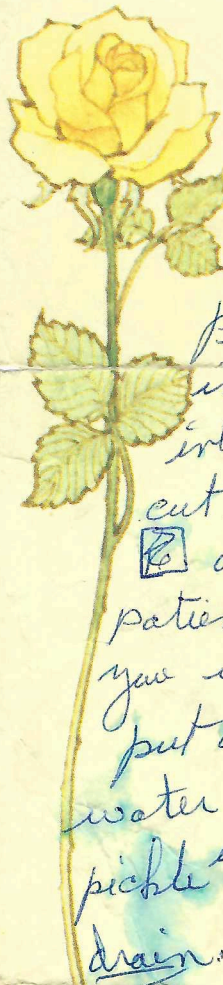




Mustard Pickles

FROM THE DESK OF

Ida Young



6 or 8 lge cubes make sure they
are firm & nice & green.
peel & take out the middle & cut
into pieces  cut a small cauliflower
into pieces (or as much as you want)
cut up small onions in small pieces
 or use small onions (if you have the
patience to skin them) use as many as
you want.

put all in a lge pan. with cold
water to cover & about half a cup of
pickle ^{ing} salt. (veg. will do). soak over night
drain.

Sauce

$\frac{1}{3}$
2 cups white sugar, $\frac{1}{2}$ cup flour
3 tabsp dry mustard 1 tsp ginger
 $\frac{3}{4}$ tsp turmeric $\frac{1}{2}$ ~~teaspoon~~ ^{teaspoon} of red pepper, mix.
add 3 cups white vinegar + 1 cup water
boil 5 min. then add drained veg. & cook
10 min. more. put in sterilized jars.
don't use for at least a week.