

DILL PICKLES

Wash about 25 small cucumbers with a brush.
Soak overnight in cold water. Wipe dry.

Boil: 1 qt. white vinegar
2/3 cup canning salt
3 qt. water

Wash jars in very hot water. Keep jars hot
stuff pickles in hot jars.

Add to each jar: 2 dill heads
1/8 teasp. alum
1 Clove garlic
1 small piece of hot pepper.

Pour boiled mixture over cucumbers. Seal
while hot leave seals in place.

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