

Pickles

Clara
Hiebert

gal. water

2 cups vinegar (white?)

1 cup salt (not full)

Small onion or clove
garlic

Hot pepper or green

dill

$\frac{1}{4}$ teas. Alum in
each jar

pack cumpers in jars

Pour this liquid over cumpers in jars

Set in cold water canner

Heat till pickles change color turn
dull green

(To speed up, Heat liquid, pour on
pickles and heat up.)

Also use brine in crockpot method

I received this recipe from
Clara Hiebert when she brought us samples
to employees when I worked at VOYTS IGA
in the late 1960's or 1970's.

from Clara Hiebert submitted by
Carol Fleming

She also used some horserdick