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Oscar R. Otto

Brunswick
PHONOGRAPHS AND RECORDS

The KITCHEN CABINET

(By 1920, Western Newspaper Union.)
CANNING WITHOUT COOKING.

Any fruit except perhaps pineapple, which is hard to mash to a smooth pulp, may be kept indefinitely when mixed with equal parts of sugar. The fruit must be thoroughly blended, if berries, every one crushed, or the mixture will be sure to ferment.

To Can Rhubarb.—Wash the rhubarb cut into small pieces and pack into a sterilized jar. Fill the jar to overflowing with cold water. Seal as usual. Some advocate the repeating of the process for two mornings, then the third day seal and set away, leaving 24 hours between each change of water.

Tomatoes should be firm, ripe, but not overripe. Scald, peel and pack in jars. Be sure that the hard, green center is all removed. Pack when thoroughly cold; add a teaspoonful of salt and the same of sugar to a quart. Cover with cold water, seal and let stand upside down for two days. Then set away.

Grape jelly without cooking is delicious. Press the juice from the ripe fruit and add an equal quantity of sugar; stir and let stand until the sugar is thoroughly dissolved and then pour into the glasses and set in the sun for a day or two. Seal as usual. The flavor of this jelly is much superior to that which is cooked.

Beet Relish.—The beets for this recipe are cooked, then chopped; add an equal quantity of chopped cabbage, half as much celery and one cupful of fresh grated horseradish, one cupful of sugar, one teaspoonful of cayenne and cover with fresh snappy vinegar. Can and seal.

Oil Pickles.—Slice, without peeling, cucumbers one inch in diameter; add to two quarts of the sliced cucumbers, four thinly-sliced onions, or a dozen small ones will make a better looking mixture. Cover with strong salt water and let stand overnight. Drain and add one cupful of olive oil, mustard seed, celery seed and enough vinegar to just cover. Seal and keep in a cool place.

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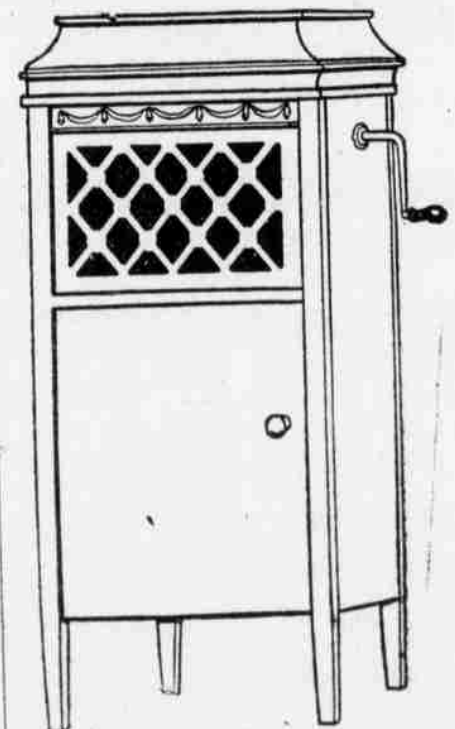
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