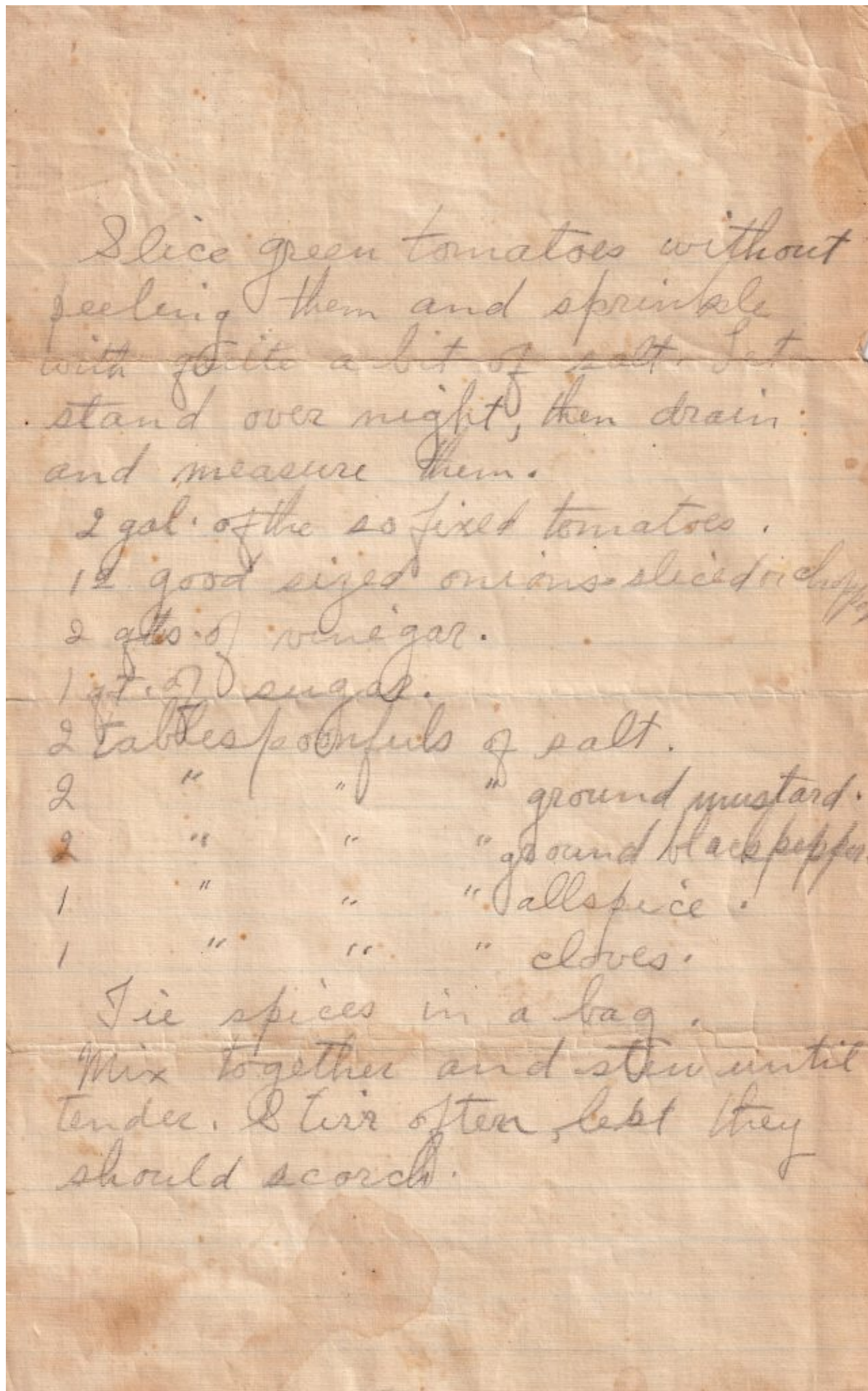


Olave Pickles

Olave's Pickles turn green tomatoes and onions into a sweet, spiced preserve with vinegar, sugar, mustard, pepper, allspice and cloves. The handwritten directions leave a few wonderfully old-fashioned mysteries behind, including a puzzling final warning about scorching, so modern cooks may need to rely on a little judgment along the way.



Slice green tomatoes without peeling them and sprinkle with quite a bit of salt and stand over night then drain and measure them.

2 gal of the so fixed tomatoes

12 good sized onions sliced or chopped

2 qts of vinegar

1 qt of sugar

2 tablespoonfuls of salt

2 tablespoonfuls ground mustard

2 tablespoonfuls ground black pepper

1 tablespoonful allspice

1 tablespoonful cloves

Tie spices in a bag.

Mix together and stew until done.

By this time best they should scorch.