

## Pickles & Preserves

Submitted by: Vicki Chirco – D&R Canal State Park

Summer is upon us and like those before us, many are preparing for the gardening season. In the days before refrigeration, pickling, preserving and canning during the summer months were not just hobbies as they can be today, they were part of a woman's seasonal homemaking duties. Every frugal and skilled homemaker had their special recipes – some handed down for generations – for “putting-up” their summer fruits, beans and vegetables for the months ahead. Below is a selection of local New Jersey pickling recipes taken from the Paper Mission Cookbook published by the First Reformed Church of New Brunswick in 1895 and submitted by the women of the congregation. This wonderful little printed collection of recipes was dedicated to *“those plucky housewives who master their work instead of allowing it to master them.”* Words that still ring true today! Step back into the 19<sup>th</sup> century and give them a try. ENJOY!



### PICKLES AND PRESERVES.

#### TOMATO CHOW-CHOW.

One basket green tomatoes, one-fourth basket peppers, five heads cabbage, one and a half pounds ground mustard, two ounces celery seed, six quarts vinegar. Boil the mustard and vinegar together and pour on hot. The tomatoes, cabbage and peppers should be chopped over night, salted and pressed. This makes a large quantity, (I use half).

Mrs. Bornt Stevenson.

#### COLD CATSUP.

Half peck ripe tomatoes, scald, skin and squeeze the water out, two stalks of celery, or five cents worth celery seed, two onions, one root horse-radish, two green peppers, a few of the seeds, one cup small brown mustard seed, one cup brown sugar, one small cup salt, two table-spoons black pepper, one scant tea-spoon red pepper, two table-spoons allspice, one tea-spoon cloves, one quart vinegar; chop all fine. Do not heat. Put in bottles or jars.

Mrs. V. N.

#### PICKLES.

Wash the pickles and put in salt water (make a brine strong enough to float an egg) for ten hours or longer, then put in bottles and throw over them a few whole cloves, pepper and white mustard seed, let the vinegar come to a boil, add a lump of alum size of a dime, pour hot vinegar over pickles and when cold, cork.

Mrs. F. W. Van Nuis.

#### PICKLED RIPE TOMATOES.

Seven pounds ripe tomatoes, three and a half pounds sugar, one pint vinegar, one ounce whole allspice, half ounce whole cloves, one ounce whole cinnamon. Put the spice in a muslin bag, and boil spice, vinegar and sugar before adding the tomatoes. Then boil all together until the tomatoes are well cooked. Pour into a stone crock and cover closely. These are fine.

M. A. B.

#### GRAPE CATSUP.

Five pounds grapes boiled and pressed through a colander, add two and a half pounds sugar, one cup vinegar, one table-spoon each of ground cloves, cinnamon and allspice. Boil fifteen minutes and seal boiling hot.

Mrs. J. S. Stewart.

#### CHILI SAUCE.

Forty-eight large ripe tomatoes chopped fine, one dozen peppers, four onions chopped fine, four table-spoons sugar; small nutmeg, four table-spoons salt, four tea-spoons ground cloves, four tea-spoons ground cinnamon, four cups vinegar. Boil gently four or five hours. This will make four quarts. Use glass cans.

Mrs. A. Bartholomew.