

INGREDIENTS:

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| 1 large cabbage | 1 dozen sticks of celery |
| 50 small cucumbers | 5 red peppers |
| 5 qrts. small string-beans | 3 green peppers |
| 8 small carrots | |

DIRECTIONS:

- 1 Chop fine, soak over night in salt and water, wash well, drain thoroughly, and pour over them hot vinegar spiced with mace, cinnamon and allspice.
- 2 Turn off vinegar and scald until safe to leave like common pickles; or seal in can while hot.

*Buckeye Cookery and
Practical Housekeeping, 1880*

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



VILLA LOUIS INTERPRETERS READING A COOKBOOK