

Cucumber Pickles.

Wash 2 gals. of cucumbers, dissolve 2 cups of salt in 1 gal. boiling water. Pour over cucumbers, let stand a week. Keep covered. After standing a week in brine, drain off brine, wash cucumbers in fresh water, put back in jar, seal pour boiling water over them. Let stand 24 hrs. Pour off this water and pour fresh boiling water over them, adding a piece of ^{alum} ~~alum~~ about the size of a walnut. Let this stand 24 hrs, then pour this off and split each cucumber and pour the following over them.

8 cups sugar

3 qts. med. vinegar

$\frac{1}{4}$ cup spices, tied in a bag (Pickling spices)

Bring this to a boil and pour over pickles for 3 mornings, sealing on the 3rd. morn.

Get the mildest vinegar you can. Don't ever get a real dark vinegar. That is strong & not good either. Be sure & split the cucumbers or they will swell.

Taste your vinegar mixture and you may need more sugar. Depending on your taste.

It sounds like a lot of trouble, but to be sure, I don't always let mine sit in brine a week, generally 5 days.

Don't suck.