

### HOMEMADE KRAUT I

SHRED CABBAGE AND STUFF TIGHTLY IN QUART JARS. ADD FRESH DILL AND 1 T CANNING SALT TO EACH QUART. POUR BOILING WATER OVER THE CABBAGE. (IT IS BEST IF YOU USE RAIN WATER.) USE NEW LIDS, AND SCREW THEM ON TIGHTLY. WRAP THE JARS IN PAPER AND PUT IN A DARK PLACE. WAIT 3 MONTH BEFORE EATING.

### HOMEMADE KRAUT II

SHRED CABBAGE AND PUT IN A LARGE BOWL. POUR BOILING WATER OVER IT. WHEN IT'S COOL ENOUGH TO PUT YOUR HANDS IN IT, STUFF THE CABBAGE IN QUART JARS. ADD 1 T CANNING SALT PER JAR. SEAL THE JARS AND PUT IN A DARK COOL PLACE. YOU MAY SEASON BEFORE SEALING JARS BY ADDING DILL OR DILL SEED.

### COOKING HOMEMADE KRAUT OLD FASHIONED BOHEMIAN STYLE

WHEN THE KRAUT IS READY TO EAT, PUT THE KRAUT IN A POT. PUT IN A SMALL AMOUNT OF WATER--NOT EVEN ENOUGH TO COVER. LET IT BOIL. ADD BACON DRIPPINGS TO IT. USE A SMALL AMOUNT OF COLD WATER AND ADD ENOUGH FLOUR TO IT TO MAKE A THIN PASTE. POUR INTO THE HOT KRAUT WHILE STIRRING. LET IT BOIL. YOU MAY USE A CAN OF BOUGHT KRAUT, BUT IT IS BETTER IF YOU USE A JAR OF KRAUT.

### 1 GALLON ICEBOX PICKLES HOME COOKING MAGAZINE

4 CUPS VINEGAR  
4 CUPS SUGAR  
1/2 CUP PICKLING SALT  
1/2 TSP TURMERIC  
1/2 TSP CELERY SEED  
1/2 TSP MUSTARD SEED  
1 SLICED ONION PER QUART  
CUCUMBERS SLICED THIN

PLACE THE SLICED CUCUMBERS IN A CONTAINER IN THE REFRIGERATOR. (I USE A GALLON GLASS JAR.) ADD 1 SLICED ONION PER QUART OF SLICED CUCUMBERS. MIX THE REMAINING INGREDIENTS TO MAKE A VINEGAR SOLUTION. POUR OVER THE SLICED CUKES AND COVER. REFRIGERATE FOR 5 DAYS BEFORE USING. SHAKE THE CONTAINER SEVERAL TIMES A DAY EACH DAY. THESE KEEP INDEFINITELY IN THE ICE BOX.