

Pottsville Pickles

jill

2 pints ripe tomatoes

2 " green "

1 cabbage (1 lb)

1 quart onions (2 lbs)

2 bunches celery

2 red peppers

Chop or put thru
food grinder; add
 $\frac{1}{2}$ cup salt and let
stand over night.

Drain in the morning and add:

3 pints vinegar $\frac{1}{2}$ cup mustard seed (white) or 1 ^{1 tsp dried} mustard

3 " white pepper 1 teaspoon each cummin + cloves

Cook altogether about $\frac{1}{2}$ hr and keep
hot