

Grandmother Oakes's Bread and Butter Pickles

4 quarts cucumbers, sliced 1/4 inch thick
1 1/2 cup onion (or more)
2 large garlic cloves
1/3 cup canning salt
2 quarts ice
4 1/2 cups sugar
1 1/2 tsp turmeric
1 1/2 tsp celery seeds
2 tablespoons mustard seeds
3 cups white vinegar

Slice pickles and onions and garlic. Cover with salt and ice then let stand 3 hours. Discard garlic. Bring other ingredients to a boil. Add pickles & bring back to a boil. Can per USDA directions. Note; Grandmother Oakes would have hot-water canned these for 5 minutes in pint jars. Modern guidelines dictate 10 minutes for pints, 25 minutes for quarts. I find it is best to use pints as the pickles taste fresher not having been boiled for so long.

Uncle Charlie's Chuckwagon Rice (by way of Azile Logue)

1/4 medium bell pepper
1 medium onion, finely chopped
1/2 jalapeno, finely chopped
1/4 cup butter, melted.
1 four ounce cane or 4 oz fresh mushrooms (champignon de Paris)
1 ten and 1/2 ounce can chicken broth
1 cup uncooked rice

Saute onions, bell peppers and jalapeno in butter. Add mushrooms, liquid, and rice. Cover and bake at 350 degrees for 30 to 35 minutes.