

4 lb. cuc's

fresh dill

garlic

6c. H₂O

2c. ~~pickling~~ vinegar

1/4c. pickling salt.

1/8 tsp. alum

4 Cup vinegar (1902)

16 Cup H₂O

1 Cup SALT

1/2 TSP ^{SPICE}
pick

combine heat
to boiling.

pour
over

20-25 4" cuc.

~~1/8 tsp alum~~

~~1 clove garlic~~

~~2 heads fresh dill~~

~~hot red pepper~~

~~1 c. coarse med. salt~~

~~3 qt. H₂O~~

~~1 qt. cider vinegar~~

~~Wash cuc's~~

~~Let stand~~

~~in cold H₂O.~~

~~overnight.~~

~~Pack in ster.~~

~~hot jars.~~

~~Combine~~

16-8 jars