



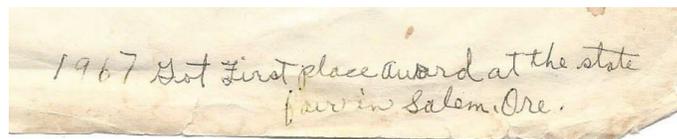
Folly Farm

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HEIRLOOM VEGETABLES ♦ SEED BANK ♦ GOURMET GARLIC

Blue Ribbon Bread & Butter Pickles

Grandma Mary Haeger always had a small dish of these pickles at the dinner table when we were kids. I was thrilled to find the original recipe typed up on Papa's old typewriter among her recipe collection, the paper yellowed, edges frayed, and corners stained with her fingerprints and drops of bright yellow brine. At the bottom of the page, she had handwritten:



We are honored to share her famous pickle recipe with you.

Grandma's recipe, verbatim (*with my notes, followed with our part of the story on the next page*).

1-1/2 gallons of cucumbers, sliced but not too thin (*fat 1/4"*)
3 large onions, sliced
2 bell peppers, sliced (*2 if big store-bought, 3 if small homegrown*)
1/3 cup salt (*not iodized; kosher is best*)

Pour the salt over cucumber mixture and let set for 3 hours, with two trays of ice cubes over the top. Then drain.

Grandma sliced the veggies and mixed them up, sprinkled the salt on top, and then dumped the ice right over the salt. Us kids would sneak into the kitchen and steal a few super-salty slices when we thought she wasn't looking.

Combine in a large kettle:
5 cups sugar
1 1/2 tsp powdered turmeric
1/2 tsp ground cloves
2 tablespoons mustard seeds
1/2 tsp celery seed
4 cups yellow cider vinegar

Heat mixture to scalding. Add drained vegetables, and heat just to boiling. Put into jars and seal at once.

(makes 8 pints)



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Our part of the story:

Making these pickles makes our home smell like Grandma's and the flavor brings on a flood of beautiful memories every time!

Despite our success on the first try, Ralph and I weren't quite sure about all of the instructions. It seemed like details were left out. For example, I had convinced myself that Grandma just "knew" how long to process the jars and that was the reason she left out the hot water bath timing. Since this was my first-ever canning adventure, I relied on the USDA recommendation of 15 minutes for pints. The first batch seemed perfect; even Dad said they were the real deal.

The next spring, Dad filled me in on a little secret: Grandma **never** processed her pickles, neither the B&Bs or the dills. So, in 2011, we didn't either. We had to do it Grandma's way – kosher style – for them to be true to her recipe. While it seems odd, it works. Over 95% of the jars seal up every time, and if a jar doesn't seal we put it in the fridge (or eat 'em right then and there).

Depending on how you estimate "1 1/2 gallons" of pickles, you may end up with more than 8 pints. We had 11 pints the first time. We now start with about 9 lbs of cucumbers to yield 13 pints. It will seem like there are too many pickles when you put them in the brine, but it simmers down to an excellent juice:pickle ratio.

One last note: Make sure you eat some of these pickles with your fingers so you can enjoy their sticky sweetness twice. We hope you like Grandma's pickles as much as we have over the years!