

Cucumber Pickles

1 doz. cucumbers	1 doz. small onions
$\frac{1}{2}$ doz. sweet peppers (red & Yellow)	
1 cup vinegar	$\frac{3}{4}$ cup sugar

To 1 cup vinegar use $\frac{3}{4}$ cup sugar. Pare good sized cucumbers & cut in good sized rings. Cut pimientos in strips. Clean onions & place all in jar in salt water & let stand 3 hours. Put vinegar, sugar and a bag of mixed spices in kettle & heat to boiling point. Add vegetables & cook 20 minutes. Place in sterilized jars & seal.