

Refrigerator Pickles (Mary Ferris)

14 cucumbers
1 c vinegar
2 c sugar
2 tsp celery seed
2 tsp salt

"Cut cukes paper thin. Will keep till Christmas."

Mary Ferris, Necedah, Wisc.

Wash cukes, slice paper thin, (salt & add other *herbed*)
ingredients in gallon jar.

Refrigerator Pickles (~~Mary Ferris~~)

Grace Haselby

9 c. sliced cukes
1 c onion
1 green pepper

1 teas celery seed
2 T. salt
1 1/2 c sugar
1 c. vinegar

Mix all together in large bowl & cover & saraw wrap (they will be dry) & let stand 24 hr.
Refrigerate. Will keep long time.