

Sweet Pickles

Soak cucumbers overnight in cold water. Make a syrup of: 1 cup water, 1 t. mixed pickling spices, 1 cup sugar, $\frac{1}{2}$ t. whole mustard seed, 2 cups vinegar. Bring to a boil. Cut large cucumber in chunks, small ones may be used whole. Pour hot syrup over cucumbers & boil together for 3 min. Put in jars & add 1 t. salt & $\frac{1}{2}$ onion sliced to each quart. Pour over boiling syrup & seal. (Tribune)