

Mrs. Holly's Pickles by Mr. Barry Bellue

Mrs. Holly's Family Pickles

Special recipe:

- 1. 2 gallons fresh pickling cucumbers (prefer young tender cucumbers)**
- 2. Place pickles in pickling crock**
- 3. Mix 2 cups salt to 1 gallon water, heat to boiling stage and pour over cucumbers.**
- 4. Allow to sit and ferment for 7 days.**
- 5. Drain and thoroughly wash cucumbers.**
- 6. Chop cucumbers into slices or chunks.**
- 7. Return pickles to pickling crock.**
- 8. For 3 consecutive days mix one gallon water to 1 T Alum and pour over pickles. Pour off water mixture and repeat process.**
- 9. Rinse pickles thoroughly and return to pickling crock.**
- 10. On 4th morning mix 6 cups white vinegar, 5 cups sugar, ¼ cup pickling spices. Heat and pour over pickles.**
- 11. On 5th morning carefully drain vinegar/sugar mixture, add 2 cups sugar, heat and pour over pickles.**
- 12. On 6th morning carefully drain vinegar/sugar mixture, add 1 cup sugar, and heat to low rolling boil.**
- 13. Pack pickles in pint jars tightly and pour vinegar/sugar mixture over pickles covering top layer.**
- 14. Place lids and allow to seal.**
- 15. Pickles are better when placed in refrigerator before enjoying a jar.**

(A special note Mrs. Holly's handwritten recipe is attached below to marvel and remember the uniqueness of the person that shared this treasured piece of history)

Illustrations of Process:











General Chuck Pickle (110 yrs old)

75 lb 2 gal Cucumbers
2 cups Salt to 1 gal water { Heat & pour over
Drain & Wash Cut in Checks }
For 3 days make solution each
morn
1 gal of hot water to 1 table Spoon of Alum
4th morn Drain & wash
then mix
6 cups Finigal (white) { Boil part over
3 cups Sugar } pickles
1/4 cup Spice
5th morn add 2 cups sugar { Boil & pour over }

over pickles
both morning Add 1 cup sugar
heat & pour over
Pack Pickles in jars & heat
Vinegar solution & pour over
Pickles & Seal.

If have more pickles double
as many times as needed

Mom.