

Vinegar Dill

$\frac{1}{2}$ gal vinegar

$\frac{1}{2}$ cup salt

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ pinch of alum

Dill, garlic + pepper

Heat cucumber in mixture
(but do not boil). Pack and pour hot
liquid over them & seal.

Plain Dill

$\frac{1}{2}$ cups salt

2 cups vinegar

1 gal water

Dill

Hot pepper

Garlic

pinch of alum

- Over

Heat water and Salt and Vinegar
Not quite boiling Pack Cucumbers in
jars. Pour hot liquid over them Seal.
let stand 6 weeks before using