

Wilma Renfro's most popular recipes, both with her family and friends.

# Freezer Pickles, C

Here are some of Wilma Renfro's most popular recipes, both with her family and friends.

## Freezer Pickles

- 7 cups sliced pickling cucumbers
- 1 medium onion, sliced
- 1 green pepper, chopped
- 2 cups vinegar
- 4 cups sugar
- 1/4 cup salt
- 1 teaspoon celery seed
- 1 teaspoon mustard seed

Wash cucumbers thoroughly, scrubbing with brush. Do not peel. Slice thin. Mix in bowl with sliced onion and chopped pepper. Put in freezer containers; pack tightly.

In saucepan, heat vinegar, sugar, salt, celery seed and mustard seed to boiling. Pour immediately over cucumbers. Cover and freeze immediately. Keep in freezer at least 2

## Yeast Rolls

- 1 cup scalded milk
- 1/2 cup butter
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cake (1 ounce) compressed yeast
- 2 eggs, beaten
- 4 to 4 1/2 cups flour
- Melted butter

In saucepan, heat milk just below boiling; remove from heat. Add butter, sugar and salt to hot milk; stir lukewarm. Put in bowl. Crumble yeast in lukewarm milk and stand 3 minutes, mixture foams.

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from Sandy) Cucumber Salad-Refrigerated

- 2 1/2 med. cukes sliced, can be peeled or not
  - 2 gr. pepper cut in cubes
  - 2 onion sliced or grated *1/2 onion*
  - 1/2 c. salt
  - 4 c. vinegar *4 liked better with red onion & vid*
  - 4 c. sugar *pepper + cut up parsley for more color + brown like*
- Mix together & let stand 10 min. *Simmer 5 minutes*
- Put in jars, store in refrigerator. Will keep 3 months or more
- makes 1 1/2 gal.

# These Recipes Don't Call for Canning Lids

It's questionable whether

As one way to help others deal with the canning lid shortage, some Journal readers have sent in recipes that don't require canning equipment.

The following two recipes from Mrs. Lloyd S. Auer of West Bend have been checked by Erna Carmichael, home economist with the University of Wisconsin Extension Milwaukee County office.

Mrs. Carmichael also sent along a recipe for refrigerator pickles that don't require canning.

## Freezer Cuke Salad

- 12 medium cucumbers
- 3 onions
- 2 peppers, red or green
- 2 cups sugar

- 2 cups white vinegar
- 1/4 cup canning salt

Cut ends off cucumbers; slice about 1/4 inch thick, leaving skins on. Slice onions and peppers. Combine sugar, vinegar and salt; stir. Pour over cucumbers, onions and peppers; let stand 10 minutes. Put in freezer bags and freeze.

The cucumbers will be limp when thawed, but "not bad," said Mrs. Carmichael.

## Frozen Slaw

- 1 medium cabbage
- 1 teaspoon salt
- 3 ribs celery, chopped
- 1/2 green pepper, chopped
- 1 cup white vinegar

Chop or shred cabbage; sprinkle with salt; let stand 1 hour. Squeeze out liquid. Mix cabbage, celery and pepper. In saucepan mix vinegar, water, sugar, celery and mustard seeds; bring to boil. Boil 1 minute. Cool. Pour over cabbage mixture. Put in small containers and freeze. Thaw in refrigerator and serve ice cold.

Use 1 container of slaw for a meal, said Mrs. Carmichael. Don't try to serve it again or the cabbage will get too limp.

## Refrigerator Pickles

- 6 cups sliced cucumbers

- 1 cup onion slices
- 1 green pepper, sliced
- 2 tablespoons salt
- 2 cups sugar
- 1 cup vinegar
- 1 teaspoon celery seed
- 1 teaspoon mustard seed

Mix thinly sliced cucumbers with onions, peppers and salt; cover with water. Cover and store for 24 hours at 80 degrees. Cukes will have turned slightly olive green and liquid will be cloudy and slightly bubbly. Drain off nearly all water.

Mix together sugar, vinegar, celery and mustard seeds and pour over cukes. Cover and store in refrigerator. They will keep 6 months to a year.

*Boil & Pour hot over pickles*