

**BREAD & BUTTER PICKLES**-Peggy Stolfus

1 gal. cucumbers

8 onions

2 green peppers

2 red peppers

Slice cucumbers, peppers and onions. Pack in ice, and let it cool for 3 hours. Place a heavy weight on top the pickles (you can use a plate with a weight placed on top).

Drain well and combine with

5 cups sugar

2 tablespoons mustard seed

2 tablespoons celery seed

1½ teaspoons turmeric

½ teaspoon ground cloves

5 cups vinegar

Mix well. Pour this mixture over the pickles and then simmer for half-an-hour. Seal bread-and-butter pickles in hot jars.