

# Watermelon Pickles

Mollie S.

7-lbs. rind - Soak in: 1-Tab. Lime

1-qt water

7-cups Sugar

2-cups Vinegar

1/2-Tsp. oil of Clove

1/2-Tsp. Cinnamon Oil

Bring To boil - pour over  
rind - let stand over night

Drain soaked rind - cover w/ 1/4 cup salt & 1/4 cup cold water

cover - cook Till Tender - Drain

# Watermelon Pickles

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soak in Lime water powder

1 tbl S Lime 1 qt water.

7 lbs rind

7 cups sugar.

2 cups Vinegar

$\frac{1}{2}$  tea S oil of cloves.

$\frac{1}{2}$  " S oil cinnamon.

$\frac{1}{4}$ <sup>oz</sup> cup of salt to 1 qt water.

drain & cover in cold water

cook until tender, drain

bring to boiling point pour

over rind, let stand over

night. 7c