

PICKLED BEETS

Jeannette Sill's

For a larger quantity:

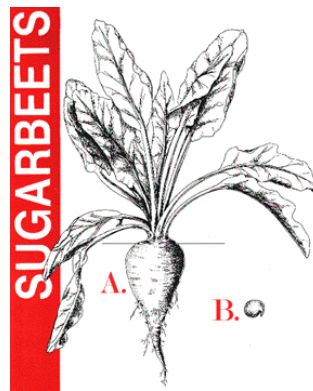
1 gallon small beets
2 cups sugar
3 $\frac{1}{2}$ cups vinegar
1 $\frac{1}{2}$ cups water
1 stick of cinnamon
1 tablespoon allspice

- Bring to a boil for five minutes.
- Spoon into sterilized canning jars.
- Use water bath or another method to seal and complete the canning process.
- Store in pantry.

For a smaller quantity:

1 #303 can beets (14-16 oz can)
 $\frac{1}{4}$ cup sugar
7 tablespoons vinegar
3 tablespoons water
1 stick of cinnamon
 $\frac{1}{8}$ teaspoon allspice

- Bring to a boil for five minutes.
- Cool.
- Spoon into glass jar.
- Store in refrigerator.
- Keeps for 3-4 weeks if stored properly.



Sugar Beets

Sugarbeets are planted in early spring. A higher altitude with cool nights and warm days provide ideal conditions for beets to produce a high amount of sugar. The growing season is from April until October.

A. Sugarbeet Plant

The sugarbeet plant is a root crop which grows underground. When fully grown, a sugarbeet weighs two to five pounds and produces about three teaspoons of sugar.

B. Sugarbeet Seed

The sugarbeet seed is tiny -- about half the size of a grain of rice. It is a rough bumpy seed. Most seeds for sugarbeet plants are produced in Willamette Valley, Oregon, the destination point of the historic Oregon Trail. It takes two years to produce sugarbeet seeds.



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