

Pickled Seckel Pears

7 pounds Seckel pears
1 tablespoon cinnamon
1 tablespoon allspice
1 tablespoon cloves
1 ounce ginger root
1 pint vinegar
1 pint water
3 1/2 pounds sugar

Pare pears leaving stems on. Tie spices in a bag and add to the vinegar water and sugar, and boil mixture 5 minutes. Add pears a few at a time and cook until tender and clear. Place pears in a jar, pour in sirup and seal. Makes about 5 pints.

From *The American Woman's Cookbook*, published by Garden City Publishing Company, Garden City, NY and edited by Ruth Berolzheimer of the Culinary Arts Institute. It was originally published in 1938—although this recipe was copied from the 1950 edition.