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## Fresh from the garden in time for Octofair



What do you do if life gives you lemons? Make lemonade, of course! What do you do if you have a surplus of cucumbers? Make pickles, of course! Resident Nancy Eales knows this better than most. Her husband Dick, an avid gardener and member of the Harvesters Group, has been bringing home a healthy harvest of cucumbers for years that Nancy promptly whips into batches of what some would argue are the best homemade pickles in the area! "You spend all this time gardening, and you have this mountain of cucumbers, so instead of throwing them in the compost, you make pickles," explains Nancy.

Interestingly, the recipe for these prized cucs is not one that was passed down for generations; it comes from a well-worn copy of a pickling book sold in the 1970s by the Ortho company. Nancy was able to snatch up the manual at a hardware store years

ago, and after tinkering with several variations, she decided on a basic bread and butter recipe (her favorite), which she occasionally doctors with other vegetables. "I have been known to add things if I don't have enough cucumbers from the garden," she shares. "I will add zucchinis and, of course, onions."

Her kitchen opens for pickling as soon as cucumbers arrive in their garden, which can depend on the weather and the pesky beetles that are very fond of the cucumber vines. "I usually start making pickles in July and go until the cucumber vines die," explains Nancy. "A few years ago, we were picking cucumbers until October!"



Those bread and butter pickles, along with her dill variety, have residents craving to try her 2022 collection, but they will have to wait for them to be proudly showcased for sale at the

October 8th annual Octofair. For the last four years, Nancy has donated dozens of small and regular-sized jars of sweet and tangy treats to the yearly event. Shoppers beware; these pickles sell out very quickly! Let's hope this year's haul of cucumbers is very productive.