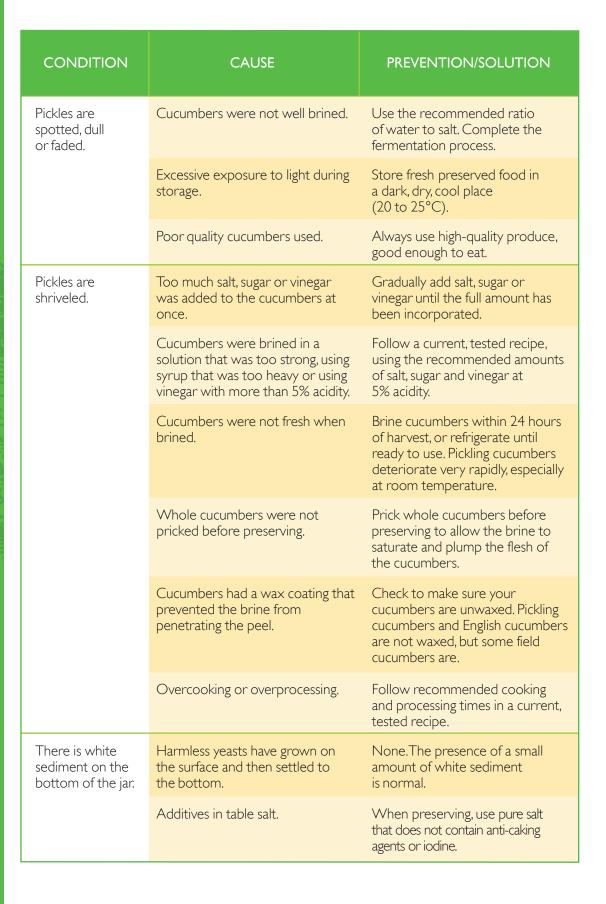


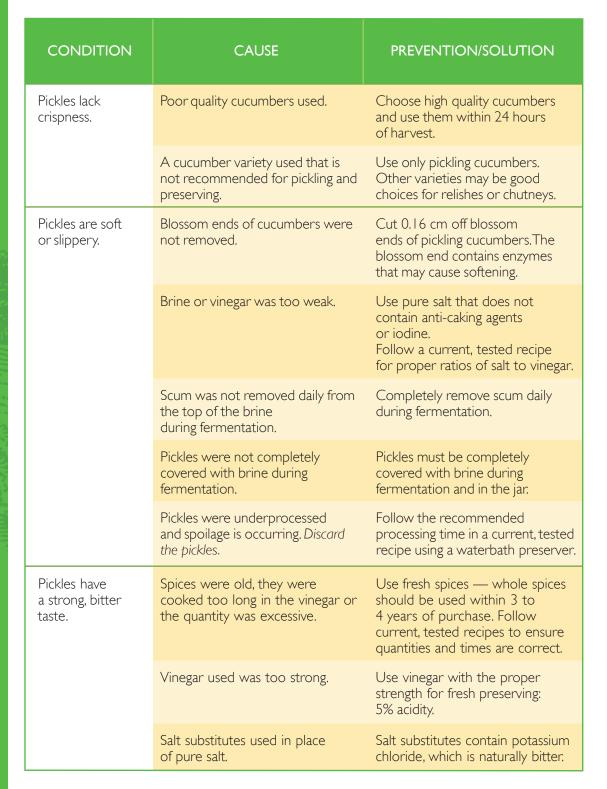
Pickles Problem Solver

CONDITION	CAUSE	PREVENTION/SOLUTION
Pickling liquid is cloudy.	Food spoilage caused by underprocessing. Discard the pickles.	Use only tested recipes and process for the recommended length of time.
	Minerals present in the water used.	Use soft water. Hard water contains minerals.
	Anti-caking agent, an additive found in table salt.	When preserving, use pure salt that does not contain anti-caking agents or iodine.
Pickling liquid is pink.	Overmature dill used.	Always use the freshest ingredients when fresh preserving. The product is still safe, however.
	Yeast growth caused by underprocessing. Yeast growth may also make pickles cloudy or slimy. Discard the pickles.	Follow a tested recipe and process jars for the recommended length of time.
Pickles are darkened or discolored.	Minerals present in the water used.	Use soft water. Hard water contains minerals.
	Brass, iron, copper, aluminum or zinc utensils used.	Use unchipped enamelware, glass, stainless steel or stoneware utensils when making pickles. The minerals in materials react with the acid in the pickling liquid.
	Ground spices used.	Use whole spices.
	Whole spices left in jar of pickles.	Whole spices used to flavour pickling liquid, including those contained in a spice bag, should be removed before preserving.
Pickles are hollow.	Faulty growth of cucumbers.	None.To identify if cucumbers are hollow before using them, place in a bowl of water. Hollow cucumbers will float.These cucumbers are best suited to making relish.











CONDITION	CAUSE	PREVENTION/SOLUTION
There is scum on the brine.	Surface scum that forms during fermentation is a result of yeast, mold and bacteria feeding on the acid. If they are allowed to accumulate, they will reduce its concentration.	Completely remove scum daily from the surface of the brine during fermentation.
Garlic cloves are green, blue or bluish-green.	Immature garlic used.	Cure immature bulbs for 2 to 4 weeks at 20° C. Garlic and pickles are safe to eat.
	A chemical reaction caused by the interaction of the pigments in the garlic with the iron, tin or aluminum in a reactive cooking pot, hard water or water pipes.	None. Garlic and pickles are safe to eat. Using soft water may help.
	Garlic may naturally have more blue pigment, and this may become more evident after pickling.	None.
Cauliflower is pink.	A chemical reaction caused by the interaction of pickling liquid acid with the pigment of the cauliflower.	None. Pink cauliflower is safe to eat.