

Take your Bick : a new adventure in creative cooking / Bicks Pickles.

Contributors

Bicks Pickles (Firm)

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A FEW QUICKIES

Soup Garnish

BICK'S YUM-YUM PICKLES added to Vegetable Soup make delicious garnish. Float whole slices on top of Soup.

Salad Dressing Sweet and Crisp

Just add a dessertspoonful or so of BICK'S CU-BITS RELISH to your favourite Salad Cream or Mayonnaise.

Another Salad Dressing

The "Juice" from YUM-YUM and SWEET MIX PICKLES provides a delicious spicy salad base.

Sunday Roast

Roast Lamb and mint sauce—next time try roast lamb and BICK'S CU-BITS RELISH!—its good.

BICK'S RANGE OF PICKLES

HOMESTYLE TOMATO PICKLE
HOT DOG RELISH CORN RELISH
CU-BITS RELISH SWEET MIX PICKLE
SWEET MUSTARD PICKLE SWEET GHERKINS
YUM-YUM—Cucumber Sliced, Sweet and Spiced
SWEET PRAIRIE CHOW CHOW
MIXED PICKLES
POLSKIE OGORKI—Polish Dill Cucumbers
BABY DILLS—Small Fresh Pickled Cucumbers
QUARTERED DILLS HOT BANANA PEPPERS
HOT CHERRY PEPPERS HOT MIX PICKLES
SWEET PIMENTOS SWEET BANANA PEPPERS
SAUERKRAUT SWEET COCKTAIL ONIONS
COCKTAIL GHERKINS COCKTAIL ONIONS
SWEET COCKTAIL GHERKINS
PIMENTO STUFFED GHERKINS

And again those Sandwich Fillings

CU-BITS RELISH with Cheese or Liver Sausage gives that extra zip. HOT DOG RELISH or HOME-STYLE TOMATO with or without meat make tangy tempting fillings . . .

CORN RELISH with Ham or Cold Lamb is another.

Or try YUM-YUM—Crisp Spicy Cucumber—a few slices in a Cold Beef Sandwich—Wow!

BICK'S Relishes and Pickles are packed in Canada by Knoll View Farms Ltd. of Scarborough, Ontario.

If you have any difficulty in obtaining our products, please contact:

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Telephone: HUNter 3117

TAKE YOUR BICK

A new adventure
in creative cooking

We are sure you will find the recipes overleaf full of exciting new ideas in the art of cooking with Relishes and Pickles. And of course when you cook with Pickles always make sure you cook with BICK'S. BICK'S famous Canadian Pasteurized Pickles are milder, fresher, more crisp and tasty . . . even the children can eat and enjoy them. BICK'S Relishes and Pickles are just as pure as can be.

COCKTAIL SAUCES

● Shrimp Cocktail—with Quick and Easy Sauce

- 1 lb. shrimps, cleaned
 $\frac{1}{2}$ cup BICK'S HOME-STYLE TOMATO
 $\frac{1}{2}$ tsp. horse-radish
 $\frac{1}{2}$ tsp. Worcestershire sauce
 $\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{2}$ cup finely diced celery
Heart leaves of lettuce

Chill shrimps thoroughly. Combine remaining ingredients except lettuce and mix with shrimps. Serve in small sherbet glasses or cups, lined with heart leaves of lettuce. Serves five.

● "No Cook" Relish Salad Dressing

- $\frac{1}{2}$ cup lemon juice
 $\frac{1}{2}$ cup vinegar
 $\frac{1}{2}$ cup salad oil
1 $\frac{1}{2}$ tsp. salt
1 tsp. white sugar
Dash of cayenne
Dash of paprika
1 tbsp. parsley, chopped
1 $\frac{1}{2}$ tbsp. BICK'S CU-BITS RELISH

Combine all ingredients in a quart jar and shake well. Chill 30 minutes before pouring over salad. Yield—1 $\frac{1}{2}$ cups.

TWO SUPPER TASTE-TEMPTERS

● Baked Beans—Way Out West

To a 1 lb. tin of Baked Beans, add $\frac{1}{2}$ cup BICK'S HOME-STYLE TOMATO, as it is heated, to give a zesty flavour. For added appeal, bake till bubbly in 375° F. oven, topping casserole with strips of pimento.

● Home Style Macaroni and Beef Casserole

- 2 cups cooked macaroni
1 tbsp. butter
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ lb. minced beef
1 tsp. salt
pinch of pepper
 $\frac{1}{2}$ cup BICK'S HOME-STYLE TOMATO
 $\frac{1}{2}$ cup grated cheese

Melt the butter and cook onion in it until yellow and transparent. Add the meat and allow to brown. Mix with macaroni and other ingredients. Bake in a casserole at 350° F. for 40-50 minutes. Cheese may be sprinkled on top if desired during last 15 minutes and allowed to brown.

PARTY TIPS

● Bacon Pickle Picks

Wrap BICK'S SWEET GHERKINS in $\frac{1}{2}$ slices of bacon, fasten each with wooden toothpick. Place under grill, turning to brown all sides until bacon is crisp.

● Corned Beef Pickle Picks

Chill corned beef, and cut in 1 inch cubes. Skewer cube with BICK'S SWEET GHERKIN on pick.

● Stuffed Celery

Crisp celery hearts
Processed cheese
BICK'S SWEET MIX
PICKLES, chopped.
Season with Worcestershire sauce

Mix last three ingredients to paste and spread in crisp sections of celery. Serve with salads or on Hors D'oeuvre tray

● Zippy Cheese-Relish Dip

- 3 (4 oz.) packages cream cheese
 $\frac{1}{2}$ lb. blue cheese
1 tbsp. grated onion
1 tbsp. prepared mustard
2 tbsp. BICK'S CU-BITS RELISH

Combine ingredients. Add salad dressing or top milk for right consistency. Yield, 1 $\frac{1}{2}$ cups of dip.

● Fruit Skewers

Slices of BICK'S YUM-YUM PICKLES
Pineapple Chunks
Maraschino cherries

Arrange alternately on skewers. Brush with melted butter. Grill for a few minutes.

EXCITING NEW SANDWICH FILLINGS

● Bick's "Surprise" Sandwich or Bun Filling

- 2 hard-boiled eggs
 $\frac{1}{2}$ cup processed cheese
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{2}$ cup chopped BICK'S MIXED PICKLES
1 tbsp. BICK'S HOME-STYLE TOMATO
 $\frac{1}{2}$ cup Mayonnaise
 $\frac{1}{2}$ tsp. salt

Finely chop eggs, combine all ingredients and blend well. Makes an excellent filling for 6 hearty sandwiches.

● Ham and Gherkin Sandwich Spread

- $\frac{1}{2}$ pound of minced ham
6 chopped BICK'S BABY DILLS
4 hard-boiled eggs, chopped fine

Season with salt, pepper, prepared mustard and moisten with vinegar until consistency to spread.

● Nippy Cheese-Relish Spread

- $\frac{1}{2}$ lb. grated cheese
2 finely chopped hard-boiled eggs
3 tbsp. BICK'S HOT DOG RELISH
Salt and pepper
Mayonnaise to spread

Mix well to spreading consistency. Very good for toasted open-face sandwiches. Garnish with pimentos and olives.

DELICIOUS MEATY TREATS

● Canadian Steak

- 1 $\frac{1}{2}$ lbs. round steak
1 chopped onion
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ tsp. Worcestershire sauce
1 tbsp. vinegar
1 tsp. sugar
2 tbsp. BICK'S HOME-STYLE TOMATO
1 tsp. gravy mix
1 $\frac{1}{2}$ cups hot water

Cut steak into serving pieces, pound flour into steak, brown in hot fat. Add other ingredients, cover and simmer for two hours. When cooked, thicken gravy with flour.

● Super Braised Steak

- 2 tbsp. flour
1 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 $\frac{1}{2}$ to 2 lbs. round steak, cut $\frac{1}{2}$ in. thick
2 tbsp. fat
8 whole cloves and 1 garlic clove
 $\frac{3}{4}$ cup BICK'S SWEET GHERKINS, thinly sliced
 $\frac{1}{4}$ cup liquid from gherkins
1 cup boiling water

Mix flour, salt and pepper and thoroughly pound into steak. Brown meat on both sides in hot fat, add cloves, garlic and gherkins. Combine pickle liquid and water and pour on steak. Bake, covered, in 350° F. oven about 1 $\frac{1}{2}$ hours. Remove garlic clove. Serve with gravy from pan, thickened if desired. Makes 6 servings.

● Whole Meal Hamburgers

- 1 lb. minced steak
 $\frac{1}{2}$ lb. minced veal
 $\frac{1}{2}$ cup BICK'S HOME-STYLE TOMATO
 $\frac{1}{2}$ tsp. dry mustard
 $\frac{1}{2}$ tsp. salt
Dash pepper and paprika
1 onion, finely chopped
6 strips breakfast bacon
4 cups hot mashed potatoes
 $\frac{1}{2}$ cup hot milk

Combine minced meats, Home-Style Tomato, seasonings and onion. Mix well, shape into 6 cakes. Bind each with strip of bacon, fasten with tooth-pick. In meantime, beat together hot mashed potatoes, milk and $\frac{1}{2}$ tsp. salt. Shape into 6 flat cakes, place on cookie sheet. Place meat on each potato cake. Bake in hot oven 10 minutes, reduce heat and bake for $\frac{1}{2}$ hour until crisp and tender. Turn meat once. Serve with green salad.

BICKLE
pick a pickle by **BICK'S**