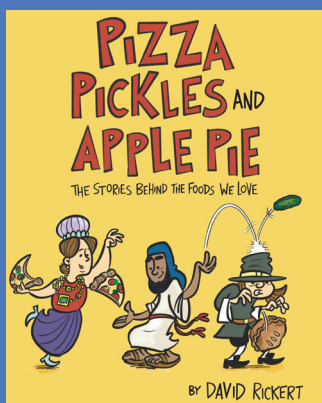


JUNE 2025

Book COOK

FEATURED BOOKS



*Pizza, Pickles, and Apple Pie:
The Stories Behind the Foods
We Love*

David Rickert

Recipe on pages 54-60



*Welcome to Our Table: A
Celebration of What Children
Eat All Around the World*

Laura Mucha and Ed Smith;
Illustrated by Harriet Lynas

Recipe on pages 28-29



Pickled Cucumber Salad & Quick Pickled Radishes

TOOLS

- Paring knife
- Cutting mat
- Stainless steel bowls
- Small sauce pan or electric kettle
- measuring cups
- measuring spoons
- whisk or large spoon
- pint jar (provided)

INGREDIENTS

Pickled Cucumber Salad

- Cucumber
- ¼ cup vinegar
- 2 tablespoons olive oil
- 2 teaspoons sugar
- 1 teaspoon salt
- Pinch of black pepper
- Green onion (chives)

Pickled Radishes

- Radish bunch or large daikon radish
- ¾ cup apple cider vinegar
- ¾ cup water
- 3 tablespoons honey
- 2 teaspoons salt

PREPARATION

Pickled Cucumber Salad

1. Place 1/4 cup white vinegar, 2 tablespoons olive oil, 2 teaspoons granulated sugar, 1 teaspoon kosher salt, and a few grinds of pepper in a large bowl and whisk to combine. Thinly slice cucumbers crosswise. Place them in the bowl, add 2 tablespoons of finely chopped green onions, and toss to combine.
2. Cover and refrigerate for at least 30 minutes or overnight to allow the flavors to meld. Taste and season with salt and pepper as needed before serving.

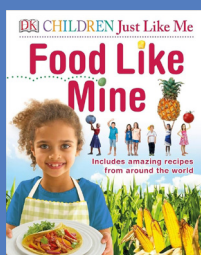
FEATURED FARMS AND MARKETS

Loughrie's Honey
Boonville, IN

Mayse Farm Market
Evansville, IN

Darnell School Farm
Mount Vernon, IN

CHECK OUT THESE OTHER BOOKS



Food Like Mine
DK Children



*Our Big Table:
What We Eat
and Where it
Comes From*
Lisa Voisard



*Tasty: A History
of Yummy
Experiments*
Victoria Grace
Elliott

Make sure to share a picture of the completed recipe with us by tagging @EVPLibrary on social media or sending an email to programming@evpl.org.

PREPARATION CONTINUED

Quick Pickled Radishes

1. To prepare the radishes, wash them and then slice off the top and the bottom. Use your paring knife to cut them in half and then safely slice the radishes into thin half-moons. Pack the rounds into a pint-sized canning jar. The thinner you slice the vegetables, the faster they absorb the vinegar solution and taste like pickles.
2. To prepare the brine, start in a small saucepan. Combine the $\frac{3}{4}$ cup vinegar, $\frac{3}{4}$ cup water, 3 tablespoons honey, and salt. Bring the mixture to a boil, stirring occasionally, then pour the mixture over the radishes. You can also use boiling water from a kettle, combine and stir the ingredients until dissolved before adding it to the jar of radishes. Let the radishes cool and eat immediately or cover and store in the fridge for up to 2 weeks.

Wondering what to eat with your preserves? Quick pickles featuring seasonal ingredients can be eaten alone as a snack, on top of a bowl of rice, on a sandwich, or as a side with roasted meats or vegetables.

EXTEND THE FUN!

Discussion Questions

- The book *Welcome to Our Table* shows how kids eat around the world. How do kids in different cultures eat in unique or interesting ways? What are some recipes or foods that you learned about in the book that you would like to try?
- *Pizza, Pickles, and Apple Pie* breaks down the history behind some of the most popular foods by mealtime (breakfast, lunch, and dinner). Which is your favorite meal of the day and why?
- What is one of the most surprising facts you learned about a food you love in *Pizza, Pickles, and Apple Pie*?
- Learn about the pickling process on page 55 of *Pizza, Pickles, and Apple Pie* and page 28 of *Welcome to Our Table*. What is a food (besides cucumbers) that you would like to pickle?
- Create your own food comic! Select one food and write your own comic book story featuring that food. Look at pages 114-116 of *Pizza, Pickles, and Apple Pie* for help on getting started.

