All Ages Online Learning C Activities

Newmarket Pickle Factories



The Denne family arrived in Newmarket c. late 1800s. Charles Denne was a successful businessman who operated a food packaging plant and pickle factory in downtown Newmarket. The Denne pickle factory was located west of Main Street and a few feet north of Huron Street. The factory contained huge vats in which the cucumbers were cured. The Era 1901 tells that the factory handled 75 tons of pickles.

Opposite the Newmarket Cemetery a pickle factory was erected by the Wm. Davis Packing Company. Approx. 30 vats were installed to hold the brine until the cucumbers were cured and transferred to Toronto to be made into pickles.

Source: History of the Town of Newmarket

<u>Click here</u> to visit the Gurkenmuseum (Cucumber Museum)

Learn more about the City of Pickles here

Check out photos of Spreewald, Germany

Click here to try an online wordsearch puzzle

Try to put together this online jigsaw puzzle by clicking here

ORANGE SWEET PICKLE 4 oranges cups sugar 1 % cups viegar I teaspoon whole cloves teaspoon stick cinnamon Peal 'oranges, removing all white membrane; cut into thick slices; steam until clear and tender. Boil sugar, vinegar and pices for 25 minutes. Add fruit and simmer slowly for one hour. Place in sterilized jars and seal. PICKLED REDS Pickled sweet red peppers make a delightful garnish for cold meats or salads. Wash and dry peppers thoroughly, then cut a slice from the stem end and remove seeds. Cut either in thin strips with seissors of into ribbons by working around and around the pepper with a sharp knife. Scald well, then drop into ice water to crisp. Drain well. Make a syrup, using a proportion of one cup sugar to two cups vinegar. Put peppers into clean, hot jars, fill to overflowing with hot syrup and seal. .

Pickling recipes from the Newmarket Era, 1929.

