

as you think will cover them, boil and skim them; when the fruit is boiled very soft, strain it thro' a coarse hair sieve, and to every quart of this liquor put a pound and an half of sugar, boil it and skim it very well; then throw in your fruit, just give them a scald, take them off the fire, and when cold put them into bottles with wide mouths, pour your syrup over, lay on a piece of white paper, and cover them with oil.

To preserve gooseberries, damsons, or plumbs.

Gather them, when dry, full grown, and not ripe; pick them one by one, put them into glass bottles that are very clean and dry, and cork them close with new corks; then put a kettle of water on the fire, and put in the bottles with care; wet not the corks but let the water come up to the necks; make a gentle fire till they are a little coddled, and turn white; do not take them up till cold, then pitch the corks all over, or wax them close, and set them in a cool dry cellar.

To preserve peaches.

Put your peaches in boiling water, just give them a scald, but do not let them boil; take them out, put them in cold water, then dry them in a sieve, and put them in long wide-mouthed bottles: to halt a pound of peaches take a quarter of a pound of sugar, clarify it, pour it over your peaches, and fill the bottles with brandy; stop them close, and keep them in a dry cellar.

To preserve cherries.

Take two pounds of cherries, one pound and an half of sugar, half a pint of fair water, melt your sugar in it; when it is melted, put in your cherries; boil them softly at first, then quicker, and skim them; take them off two or three times and shake them; put them on again and let them boil fast: When they are of a good color, and the syrup will stand, they are done enough.

To pickle cabbage.

Take a large fine red cabbage, and cut it in thin slices, season some vinegar with what spice you think fit, then pour it on scalding hot, two or three times.

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