

nicer to cut the pineapple in cubes; for use in ices, puddings, etc., it is better to put through a grinder or to shred it. Discard the tough centres. Cook in a kettle in syrup till tender.

Tomatoes—Wipe and let stand in boiling water until skins are easily removed. Cut in pieces and cook from 25 to 30 minutes at boiling point. Skim well and put into thoroughly sterilized jars while hot. Perfect sealing is absolutely necessary.

Whole Tomatoes—8 quarts of medium sized tomatoes, 4 quarts sliced tomatoes. Pare and slice tomatoes and cook for twenty minutes, take from the fire and rub through a strainer and cook a few minutes, pare the whole tomatoes and put them in the sterilized jars and fill with the stewed tomato. Place the jars in the oven on an asbestos sheet or in shallow pans of hot water, let the fruit cook in the oven for half an hour, then remove and fill to overflowing with boiling hot strained tomato and seal. The left over strained tomato may be canned and used for sauces.

JAMS, JELLIES, ETC.

Black Currant Preserves—For 4 quarts black currants scald 2 quarts red currants with 1 pint of water and let drip through a jelly bag. Weigh juice and black currants and use pound for pound of granulated sugar. Let sugar and juice come to boiling point, put in currants and boil for five minutes or until soft. The red currant juice lessens the strong taste of the black currants.

Raspberry Jam—Pick over the raspberries. Mash well in a preserving kettle, heat fruit gradually to boiling point, measure the fruit and add little by little an equal quantity, by measurement, of heated sugar. Cook slowly for about forty-five minutes or until quite thick.

Bitter Orange Marmalade—Use 9 Seville oranges, 5 sweet oranges, 4 lemons. Cut across the grain as finely as possible. Place in a kettle with 4 quarts of cold water and let stand for 36 hours. Then boil water and all for 2 hours. Add 8 pounds granulated sugar and let boil 1 hour longer, or until it will jelly.

Candied Orange Peel—Remove peel from four thin-skinned oranges in quarters, cover with cold water, bring to boiling point and cook slowly until soft, drain, remove white portion, using a spoon, boil 1-2 cup water and 1 cup sugar until syrup will thread when dropped from tip of spoon. Cook in syrup for five minutes, drain and coat with fine granulated sugar.