
CURRANT JELLY.

Select good fruit and under rather than over ripe ; remove all dry and withered berries. If the stems seem dusty, wash well before removing it from the stems, and toss it in a cloth to dry as much as possible ; then remove the stems and put the currants on the fire to boil, using a little more than enough water to prevent them burning, and crushing some of the fruit to help make a liquid. If the jelly is to be used with meats, three-fourths of a pound of sugar to a pint of juice will be sufficient, but if wished for other purposes, one pound to each pint of juice should be used. Observe instructions on jelly-making on another page.

QUINCE JELLY.

Choose fruit as large and beautiful as you can afford. There is no economy in buying an inferior quality. Remove the blossom end and cut the fruit in pieces, using the seeds and cores. If a very light-colored jelly is desired, the seeds should not be put in ; but if they are omitted, the juice must be boiled after the dropping thirty minutes instead of twenty. Add water to the fruit until it can be easily seen all through it, but not enough to cover. Allow only three-fourths of a pound of sugar to a pint of juice. Observe instructions on jelly-making.

CRAB-APPLE JELLY.

Wash and cut out any imperfections ; set on the stove and cover with water, cook slowly until soft enough to strain. Then take off and drain through a jelly bag, allowing one pound of sugar to each pint of juice.

(Write your own Recipes here.)