

Raspberries—Are best cooked in the cans according to general directions. The lightest syrup is sufficiently strong for the taste of most people. Stronger may be used if desired.

Cherries—Cooked as raspberries. If of a very sour quality and very firm they are best cooked directly in a kettle and filled into jars.

Peaches—Wipe the fruit, place in boiling water long enough to loosen the skins, remove the skins and cook at once, as they so soon discolor. Cook in syrup in a kettle, a few at a time, lift from the kettle and place in jars as they become cooked enough, which will be when they are soft and clear. When the jar is filled with fruit, pour in the boiling syrup and seal. A syrup made of three cups of water to one pound of sugar will be found strong enough. Cut in halves or quarters may sometimes be desirable.

Pears—Wipe and pare. Cook whole, leaving the stems on, or, if desired, quarter and core them. Cook same as peaches.

Plums—Cook same as peaches. They will probably require a stronger syrup. Many people like the addition of a few whole cloves. Prick the skins if anxious to keep them from bursting. If very hard it may be best to steam them till they are fairly soft before putting them to cook in the syrup.

Pineapple—Remove skins and eyes, then cut in cubes, shred or put through a grinder. For serving as fruit it is 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.

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.

Amber Marmalade—Shave 1 orange, 1 lemon, 1 grape-fruit, rejecting nothing but seeds and cores. Measure the fruit and add to it 3 times the quantity of water. Let it stand in an earthen dish over night and next morning boil for 10 minutes only. Stand another night and the second morning add pint for pint of sugar and boil steadily till it jellies. This will make from 12 to 15 jelly-glasses of marmalade.

English Marmalade—To each 5 oranges and 1 grape-fruit, allow 1 lemon, 5 pints water and 5 pounds sugar. Cut the fruit into quarters and remove pips, putting them to soak in a little of the water. Slice the fruit (rind and pulp) very thinly and soak 24 hours in the rest of the water. Strain the pips and add water from them to the rind. Boil the whole briskly about 1½ hours, or until the rind is tender, then add sugar and boil for another ½ hour.

Grape Marmalade—1 pint fruit—¾ pound sugar. Wash and drain the grapes, remove the stems, heat to boiling point; mash and cook until seeds come out. Strain out seeds and skins, cook 10 minutes, measure, add sugar and boil until liquid thickens.

Cranberry Marmalade—Use one-half as much water as cranberry. Pick over and wash cranberries. Cook with water until soft, strain out skin and seeds and to each cup of pulp add ¾ of a cup of sugar. Cook until it jellies.

Red Currant Jelly—Be sure that fruit is not over-ripe. Pick over currants without removing the stems. Wash and drain. Mash thoroughly in a preserving kettle, using a wooden masher. Cook slowly until fruit begins to look white. Put in a jelly-bag and allow to drip for 24 hours. The juice will be more completely extracted if currants are put through a strainer before putting to drip. Measure the juice, bring to boiling point and boil five minutes. Add measure for measure of heated sugar, boil three minutes longer, skim carefully, pour into glasses and let stand in a sunny window for 24 hours. Then seal and cover.

Grape Jelly—Pick over, wash and remove stems. Heat to boiling point, mash and boil 30 minutes. Continue the process the same as for currant jelly. To make jelly from most other fruits, follow directions as for currant jelly.

Apple Ginger—Use 4 pounds apples, 4 pounds sugar, 1 pint water, 1 ounce ginger root, green preferred, white will do; grated rind of 4 lemons. Pare apples and chop