

metal one. Procure new rubbers every year. It is too risky to use the old ones.

## PRESERVING

General directions:

(1) Use from three-fourths to the whole weight of the fruit in sugar.

(2) Sugar for jelly, jams, etc., should be heated slowly in the oven before adding to the fruit to prevent too long cooking together of sugar and fruit, which renders it sticky and robs the fruit of its fruity flavor.

(3) Juice should not be squeezed from fruit for jelly but allowed to drip. Squeezing makes it cloudy, owing to the presence of some of the pulp of the fruit.

(4) Glasses, jars, etc., should be sterilized as for canned fruits.

(5) Jams, jellies and marmalades should be allowed to stand in a sunny window for twenty-four hours before sealing. Dust can be prevented from settling upon it by covering loosely with paper. Thus standing, evaporates any surplus water that may be left from cooking and also forms a skin on the top which serves as a protection.

(6) Exclude air by melting paraffin and pouring over the top of the fruit in the glass, or cut white thick paper to fit the top of the glass, dip in brandy and cover. Finally place on covers, or if there are none, paste paper over the edge of the glass. In the latter case, preserves must be stored where there is no danger from mice.

(7) For jelly, use under-ripe rather than over-ripe fruit. Over-ripe fruit may fail to form in a jelly or at best will form a jelly lacking firmness.

(8) For a jelly-bag, use cotton and wool flannel or two thicknesses of good quality cheese-cloth. Shape it so as to form a point at the bottom such as is formed by folding a square of cloth diagonally. It is convenient to have it finished with loops at the top for hanging.

## PICKLING

General directions:—Use the same precautions for destruction of germ life and for preventing further growth as in the case of fruit canning, that is, careful sterilization and perfect sealing. There is less danger of spoiling them