

THE REAL HOME-KEEPER

rind; place apples in sterilized jars; fill to overflowing with syrup; adjust rubbers and covers; set in a cool place until cool, then keep in dark, dry closet.

Canned Blackberries

Four quarts blackberries, two pints sugar. Place sugar and berries in preserving kettle, let stand several hours, then cook slowly until the boiling point is reached; boil five minutes; fill sterilized jars and seal.

Canned Blueberries

Blueberries are canned the same as blackberries, allowing one-half cup water for every four pounds of blueberries.

Canned Cherries

Four pounds cherries, one to two pounds sugar. Stone the cherries or not, as preferred. Place sugar and cherries in preserving kettle over night. Cook slowly until boiling point is reached, skim, fill sterilized jars, and seal.

Canned Peaches

Four pounds peaches, two pounds sugar, one pint water. Pare peaches and cook in sugar and water, either whole or in halves, until tender. Arrange in jars, fill with syrup, and seal. Pears, pineapples and plums are canned in the same way as peaches.

Canned Raspberries

Four pounds raspberries, two pounds sugar. Arrange berries and sugar in alternate layers in glass jars; set jars on trivet in large boiler two-thirds full of water; cover and cook until the water in boiler boils vigorously. Remove jar; if berries have settled, refill from another jar, and seal.

Canned Strawberries

Prepare in the same way as canned raspberries.

Canned Tomatoes

Remove skins from tomatoes; boil hard twenty minutes; fill sterilized jars being careful to keep seeds away from rubbers. Seal, and keep in cool place.

Grape Jelly

Remove stems from grapes. Mash; boil twenty minutes; strain, but do not squeeze; process as for currant jelly. Half ripe and half green grapes make the best jelly.

Apple Marmalade

Apples with considerable flavor are best for marmalade. Wash, core, and cut apples in slices; put in kettle, add enough water to keep apples from burning. Cook slowly until mushy, press through a sieve, add equal amounts of sugar and apples, and flavor with orange or lemon juice. Cook until water is evaporated; fill glasses, and cover. All fruits may be made into marmalades by following the above directions. If the fruit lacks flavor, lemon juice, lemon rind, or ginger root may be cooked with the fruit.