

## Preserving Fruit for Winter Use

If practicable, pare fruit with a silver knife, so as not to stain or darken the product. The quickest and easiest way to peel peaches is to drop them into boiling water for a few minutes. Have a deep kettle a little more than half full of boiling water; fill a wire basket with peaches; put a long handled spoon under the handle of the basket and lower into the boiling water. At the end of three minutes lift the basket out by slipping the spoon under the handle. Plunge the basket for a moment into a pan of cold water. Let the peaches drain a minute, then peel. Plums and tomatoes may be peeled in the same manner.

If peaches are to be canned in syrup, put them at once into the sterilized jars. They may be canned whole or in halves. If in halves, remove nearly all the stones or pits. For the sake of the flavor, a few stones should be put in each jar. When preparing cherries, plums or crab apples for canning or preserving, the stem or a part of it may be left on the fruit.

### PEACHES

Eight quarts of peaches, one quart of sugar, three quarts of water.—Put the sugar and water together and stir over the fire until the sugar is dissolved. When the syrup boils skim it. Draw the kettle back

where the syrup will keep hot, but not boil. Pare the peaches, cut in halves, and remove the stones, unless you prefer to can the fruit whole.

Put a layer of the prepared fruit into the preserving kettle and cover with some of the hot syrup. When the fruit begins to boil, skim carefully. Boil gently for ten minutes, then put in the jars and seal. If the fruit is not ripe it may require a little longer time to cook. It should be so tender that it may be pierced easily with a silver fork. It is best to put only one layer of fruit in the preserving kettle. While this is cooking the fruit for the next batch may be pared.

### QUINCES

Four quarts of pared, cored and quartered quinces, one and one-half quarts of sugar, two quarts of water.—Rub the fruit hard with a coarse crash towel, then wash and drain. Pare, quarter and core; drop the pieces into cold water. Put the fruit in the preserving kettle with cold water to cover it generously. Heat slowly and simmer gently until tender. The pieces will not all require the same time to cook. Take each piece up as soon as it is so tender that a silver fork will pierce it readily. Drain on a platter. Strain the water in which the fruit was cooked through cheese cloth. Put two quarts of the strained liquid and the sugar into the preserving kettle, stir over the fire until the sugar is dissolved. When it boils skim well and put in the cooked fruit. Boil gently for about 20 minutes.

### SWEET PICKLED PEARS

The small, rather hard pear is best for this purpose, and there is comfort for city people in the fact that they need not come as directly from the tree as when they are to be used for canning purposes. Make a pickle of sugar, vinegar and spices, as for any sweet pickled fruit, and when it boils, throw in the pears, whole, and let them cook until they can easily be pierced with a fork. Then turn them in to a large stone jar. Next morning, drain off the syrup, boil it, and again pour it over the pears. Two or three days later, put pears and all over the fire, let them come to a boil, and they are ready for use. They are easily kept in stone jars, if held under the pickle with a plate, and carefully covered with oiled paper closely tied down around the edges,

### CANNED PEARS

Make a syrup of granulated sugar and water, letting it boil until all the scum has been removed. Do not make it too sweet. The best canned pears are put up in a syrup made of one cupful of sugar to a quart of water. Pare and quarter the pears, and throw them into the boiling syrup, taking care not to crowd them. Let them boil until they can easily be pierced with a fork. There is a great difference in pears in respect to the amount of cooking required, but they never cook as quickly as most fruit. Dip them carefully into glass jars as when done, and seal them as you would any other fruit.

### CANNED PEARS (2)

Place a folded cloth in the bottom of your steamer, and then put in a few layers

of pears, which have been pared, cored and quartered. Cover the steamer closely, set it over a kettle of boiling water, and steam the pears until perfectly tender, then pack them in hot glass jars and pour boiling syrup over them. Stand the jars in the steamer and let them steam for half an hour—not so long if you can cover the steamer; then screw down the lids as closely as possible. A few spoonfuls of lemon juice added to the syrup will greatly improve the flavor of the pears.

### CONSERVED GRAPES

Grapes that are just beginning to ripen are best for this purpose. Pick them over carefully, and scald them quickly, then to five pounds of the grapes add five pounds of sugar, the juice from five large juicy oranges and two pounds of good raisins. Cut the orange peel into bits and boil it in a very small amount of water for a few minutes, until the oil is extracted, then drain the water off and throw it away. Add the peel to the grapes. The raisins should be chopped and seeded before being added to the grapes. Let all boil for twenty minutes, then put away as you do the spiced grapes.

A nice jelly is made by boiling all together, without the sugar for several hours, then straining it and adding the sugar to the juice. It is called a jelly, but it is about half-way between jelly and marmalade.

### GRAPE JELLY

Stew the grapes, after picking them from the stems and rinsing them carefully, then pour off the juice and strain through a flannel cloth, being careful not to squeeze them the least little bit, for even a small portion of pulp would give your jelly a cloudy appearance. Add the sugar hot from the oven, and after the juice has boiled for fifteen minutes, then let it boil five minutes longer and pour it into the jelly glasses. Set the glasses on a wet towel before pouring in the jelly. Green or ripe grapes may be made into jelly, or grapes that are partially ripe, and you will find that grapes combine well with many other varieties of fruit, giving as many different flavors as you have of combinations.

### GRAPE MARMALADE

Prepare the fruit as for jelly, but press the pulp through a fine sieve, discarding only the seeds and skins. Return the pulp to the kettle and add two-thirds as much sugar as for jelly. Let it boil until of the required consistency, then seal while hot.

### GRAPE CATSUP

Take two quarts of grapes after they are removed from the stems, wash to remove whatever dirt may adhere to them. Put in a graniteware sauce pan, pour over them one quart of vinegar and cook until grapes are soft, then rub through a sieve. Return to sauce pan, add one and a half pounds of brown sugar, one tablespoon each of cloves and cinnamon, one-half tablespoon of salt, one-fourth teaspoon of cayenne pepper (more or less as may suit the taste). Cook until of the consistency of tomato catsup. Put into wide-mouthed bottles or glass cans.

### CANNED GRAPES

Pick grapes from stems without breaking their skins, and fill jars. Pour over them a hot syrup made of one cupful of water to two cupfuls of sugar. Seal. Taste like fresh grapes.

### CRAB APPLES

Six quarts of apples, one and one-half quarts of sugar, two quarts of water.—Put the sugar and water in the preserving kettle. Stir over the fire until the sugar is dissolved. When the syrup boils, skim it. Wash the fruit, rubbing the blossom end well. Put it in the boiling syrup, and cook gently until tender. It will take from 20 to 50 minutes.

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## SMALL FRUIT PLANTS

Gooseberries, Josselyn, Red Jacket, Downing, Pearl, Houghton.—Currants, Perfection, Ruby, Cherry, White Grape, Lee's Prolific, Champion, Black Naples, Victoria.—Raspberries, Herbert, Cuthbert, Marlboro, Brinckle's Orange, Golden Queen, Strawberry-Raspberry.—Garden Roots, Asparagus, Rhubarb, Perennial Celery.

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