
JELLY MAKING.—Continued.

After the juice is placed on the fire, put the sugar into a pan and heat in the oven, stirring frequently to prevent burning. The sugar should be hot, and if it browns slightly about the edges it will do no harm. After twenty minutes turn the sugar into the juice. The sugar should hiss when it falls into the liquid. Let the mass come to a boil for not longer than three minutes, when it will be ready to put away. In the meantime, while the juice is boiling, place the jelly glasses in hot water, also a piece of cheese cloth and the jelly dipper. In fact, all utensils used should be hot, so as not to lose any of the jelly.

Before putting the jelly into the glasses, it should be strained a second time, so as to remove any particles of dirt that may have gone in with the sugar. If the day is fine, set the jelly at once in the sun, and if it should not be as solid as wished, the next day sun again, and continue day after day until it acquires the desired consistency.

NOTE.—Raspberries, strawberries and cherries need the addition of currants; barberries, pears and peaches need apples, plums or quinces to make a perfect jelly.

(Write your own Recipes here.)