

PLUM JELLY

If the juice is very much diluted, it should be boiled before the sugar is added, to concentrate it, so that the cooking after the sugar is added will not be too long. To each quart of juice, add 1 quart of sugar, bring to a boil, skim, and let boil gently until, when a spoon is dipped into the jelly and lifted, it is coated with jelly. Then pour into hot glasses, and set away until cool. Another test used, perhaps more frequently, is the cooling test. Drop a teaspoonful of the jelly into a saucer, set in a cool place, and stop the boiling of the jelly until you determine whether the mixture will set. As soon as the jelly is hardened, pour a thin coat of hot paraffin over the top of each glass, and it is ready to store.

CURRENT JELLY

Select currants that are not too ripe. Wash them, but do not stem. Drain well. Mash a small quantity at a time in a stone crock, with a potato masher, and squeeze through cloth. Then strain the juice again without squeezing, so that the liquid may be clear. Put the liquid on the fire, in a porcelain-lined kettle, and bring to a boil. Heat the sugar in the oven separately; and when the juice has boiled from 15 to 20 minutes, stir in the hot sugar, and continue stirring until it is dissolved. Bring to a boil, skim, and let boil 2 minutes. Take glasses out of hot water, fill them with the boiling liquid, and set away until jellied. Then cover with paraffin, as usual.

CRANBERRY JELLY

1 quart cranberries 1 pint water 1 pint sugar

Pick berries over, wash, and drain well. Add 1 pint water to the berries, and let boil 8 minutes after boiling begins. Mash through a colander, add sugar, and bring to a boil. Skim, and let boil gently for 4 minutes. Then pour into hot glasses or jars. When set, pour hot paraffin over the top of each glass.

(USE LEVEL MEASUREMENTS FOR ALL INGREDIENTS.)