

## POSSIBILITIES OF GRAPES.



**GRAPES CANNED WHOLE.**—Heat cans very hot, fill them with stemmed grapes, cover with boiling water, seal and let stand ten minutes. Pour off the water, cover with thin boiling syrup and seal.

*Grapes Canned Cold.*—Boil water and hermetically seal till cold. Make ready a quantity of grapes cut from whole bunches in clusters of three or four. Let no grape be loosened from its stem,

also remove all stems from which the fruit has fallen. Fill cans with these clusters, then cover to the brim with water immediately after the can containing it is opened; seal at once. Another method is to fill cans with grapes prepared in the same way, under water. Drop them in carefully till the grapes have displaced the water and filled the can, then screw on the cover under water. One or two clusters as large as will go in the can without bruising may be put up in this way, and look beautiful. The success of this method depends upon the certainty that no individual grape is loosened from its stem.

*Ripe Grape Jelly*—Heat stemmed grapes slowly, breaking a small quantity to start the juice. Put a few at a time in cheesecloth and express the juice with lard squeezers if you have them. Quarter and core, but do not pare, juicy tart apples. Cook and press out the juice. Add one-third apple juice (or less) to the grape juice. If part apple juice is used grape jelly will not form crystals and there is no perceptible change in flavor. Boil two quarts only of this mixture at a time. Twenty minutes from the time it begins to boil add gradually eight teacupfuls of granulated sugar which was heating in a very hot oven while the juice was boiling. Boil five minutes, then pour into jelly cups set on a towel wrung from cold or warm water. Cover when cold with butter paper.

*Grape Butter.*—For nine pounds of grape pulp, after taking out the seeds and stems by pressing through a colander, use six pounds of sweet apples and three pounds of sugar. Steam the pared and cored apples till sufficiently soft to press easily through a colander, then cook with the grapes twenty minutes, add the sugar and boil fifteen minutes, or until of the consistency of fruit butters.

*Pickled Grapes.*—Fill a stone jar with alternate layers of white sugar and clusters of ripe, freshly-picked grapes, using sugar freely. Fill the jar one-third full of cold cider vinegar. As the grapes settle put on a plate and weight, but do not press sufficiently to bruise the grapes or loosen them from the stems. In a week or two add sweetened vinegar if necessary to cover. Keep tightly covered and let stand two months before using.

*Grape Jam.*—Stew the grapes until they are tender, then rub them through a colander. For every four teacupfuls of pulp use three teacupfuls of good brown sugar. Boil till when a little is poured on a plate, no moisture gathers about the edge and it looks dry and glistening. All jam and fruit butter must be stirred very often, as they scorch easily.