

Heat the fruit with from half to a quarter as many currants. Put through jelly bag, without squeezing, and measure three quarters as much sugar as juice. Heat sugar. Boil juice in shallow pan for twenty minutes, then add sugar and cook for five or six minutes more, testing as described above.

39. How much jelly may be made at a time ?

It is advisable to never put more than one quart of juice to cook at one time, as far better results are obtained as to delicacy and flavor than when larger amounts are made.

40. Why should any fruit juice not be boiled, but only allowed to heat to 212 degrees ?

Because heating above that temperature alters the flavor of the juice.

41. How should dried fruits be prepared ?

They should be soaked overnight in cold water and then either steamed or stewed until perfectly tender. Sugar should be added only towards the end, as its tendency is to harden the fruit .

42. What fruits are suitable for jelly-making ?

a) The juicy fruits to which no water should be added to extract the juice, such as, strawberries, raspberries, blackberries, elderberries, plums, currants, grapes and barberries.

b) Hard fruits to which water must be added as: quinces, apples, cranberries, apricots and peaches.

43. Where should jellies be stored ?

In a light, cool, dry place.

