

skin will slip; peel and sprinkle sugar upon each layer of fruit in the bowl, allowing them to stand over night, then pour off the juice, bring quickly to a boil, skin and add the plums; cook very slowly till tender and clear, which will take about half an hour; take them out carefully and put into a pan; boil the syrup a few minutes longer till it thickens; pour it over the fruit; seal or tie them up.

SPICED PLUMS.—Make a syrup, allowing 5 pounds of sugar to 1 pint of vinegar to each 7 pounds of plums; to this add a teaspoonful of allspice, 1 of cloves, 2 of cinnamon and half ounce of ginger root, tying these spices into muslin, cooking them in the syrup; when it boils add the plums, bringing all to a boiling point, then simmer slowly for 15 minutes, and stand in a cool place over night. Next drain the syrup from the plums, put the plums into stone or glass jars, and boil the syrup till quite thick, then pour it over the fruit and set away.

Another correspondent recommends pouring the boiling spice syrup over the plums in a stone jar, bringing it off and boiling it every other day and pouring it over again until it has been heated five times, after which the fruit and the syrup are placed in the kettle and boiled slowly for five minutes and sealed hot in glass jars. This is to preserve the plums whole.

Other ways of using native plums.—The choicest varieties, peeled, and served fresh are equal to the finest peaches. By simply covering the fresh plums with cold well water they may be kept for three weeks or longer, and the water removes all harshness from the skin and pit. They may be kept in good condition for use until winter or the following spring by placing in a barrel or jar and pouring boiling water over them.