

disagreeable dull colour are to be avoided. From all this it follows that to obtain the same quantity of preserves with inferior sugar, a larger quantity must be used than the difference in the price between it and good sugar, and the expense is greater. Persons who will take the trouble to weigh the preserves obtained and to calculate the expense, will soon be convinced of the correctness of our calculations and we believe will end by following our advice.

It may therefore be laid down as a rule that the least boiled preserves are the best, provided they will keep. The more sugar they contain the shorter the boiling required. At the same time this rule must not be stretched too far, since, as we have stated above, the preserves will candy if too much sugar is used. We consider that not more than a weight of sugar equal to that of the fruit should be used.

A quick fire is wanted in making preserves so that they will not take long to boil, they should be stirred continually so as to prevent them from burning or sticking to the bottom of the preserving pan, the danger of which is greater when the quantity of preserves is small. They are stirred up and the portions sticking to the sides of the pan are scraped off by means of a spatula or wooden spoon. As froth is formed and rises to the surface it must be skimmed off.

The preserves are cooked enough, when a spoonful on a cold plate, thickens at once. They are then withdrawn from the fire. If they are potted in earthenware jars there is no danger, but if put into vessels of glass, the glass will break unless first heated either by being put into boiling water or warmed by a spoonful of the preserves put into them and spread over the inside of the vessels.

The jars are generally only covered after cooling, usually the following day or the day after that. A piece of paper is cut round of the exact size of the inside of the jar, but before placing it on top of the fruit it must be soaked in