

Fill the bottle with boiling juice, leaving a space of about two inches at the top. Plug with a tight wad of sterilized cotton. When cold cover with paraffine wax and sterilize a second time for 20 minutes.

31. What would you do with jelly that would not "jell"?

Make a syrup by adding more water and sterilizing thoroughly.

32. How can you tell when jelly is sufficiently cooked?

a) By using the syrup gauge which should always register 25 degrees, before the syrup is removed from the fire. If below 25, add more juice, if above 25, boil longer or add a little more sugar.

b) Drop a little of the syrup on a cold plate and if it jells, remove from fire and pour into, sterilized glasses.

33. How can jelly be made from uncooked currants?

Extract the juice, add the requisite amount of sugar, dissolve thoroughly and set in sun covered by a piece of glass until thoroughly "jelled".

34. What precautions must be observed with regard to the rubbers used on preserving jars?

They must be elastic, otherwise they will break and let in the air.

35. What should be the density of the syrup used for canning?

Measure by weight, one-third as much sugar as fruit. For every pound of sugar used, add one quart of water.

36. Of what material should jelly bags be made?

For a very clear jelly, the juice should be strained through a flannel bag. The second and third extraction may be strained through double thicknesses of cheesecloth.

37. What utensils should be employed in jelly-making or preserving?

Either porcelain-lined pots or aluminum ware as neither of these is affected by acids.

38. State exactly how you would make raspberry jelly?