

a sieve to make pulp fine; place pulp in kettle with about half as much sugar as pulp, or if you wish to have it very rich, nearly as much sugar as pulp, and boil down to the desired thickness; stir almost constantly to prevent sticking to the kettle.

Another recipe.—To make very nice plum butter out of De Soto, Wyant and other freestone pulp pare and take out pits, put in granite kettle or pan and sprinkle heavily with sugar, and let stand over night. In the morning there will be juice enough to cook them. Stir constantly while cooking and add more sugar if not sweet enough. This way preserves the grain of fruit, and which, with the De Soto plums makes a butter equal or superior to the peach butter. If put in glass and canned, less cooking is required than if kept in open jars.

A third correspondent would add: "Do not attempt to make a fine quality of either plum butter jam or marmalade without first steaming the fruit.

PLUM PRESERVES.—Use plums that will peel, like Wild Goose or Pottawattamie. No water is required if the sugar is allowed to remain on them long enough to draw out the juice. Boil until the syrup is clear and as thick as honey.

Another recipe.—Take equal weights of fruit and sugar, place in stone jar; a layer of fruit then a layer of sugar—alternate thus until quantity required is reached; let stand over night; in morning drain off the syrup that will have formed into a porcelain-lined kettle; place some over the fire and let syrup come to a boil, then pour it over the fruit in jar again; repeat this every other day until the fourth heating when fruit and syrup are both put in the kettle and boiled for a few minutes; place same in glass jars while hot; seal and put away in some cool and perfectly dark place.

Still another recipe.—To each pound of plums add a pound of sugar; put the fruit into boiling water until the