

RASPBERRY JAM

8 lbs. raspberries;
6 lbs. sugar.

Pick over the raspberries and put the sugar on. Let the fruit remain this way over night. In the morning, set the kettle over the fire, and bring the contents to a boil slowly, stirring until all the sugar is dissolved. Then cook without stirring until the quantity is reduced, and until, when tested on a cold plate, the jam is found to be sufficiently thick.

RASPBERRY JAM WITH CURRANT JUICE

7 lbs. of fruit;
1 lb. or 1 pint of red currant juice;
6 lbs. sugar.

Follow the same directions as for Raspberry Jam, but, because of the juice of the currant that is added, it will require a little longer cooking, as some of the water will have to be evaporated.

OLD-FASHIONED BLACKBERRY JAM

For each pound of blackberries use three-fourths of a pound of brown sugar. Pick over berries and mash them slightly. Add sugar and cook slowly until thick. Seal in jelly glasses.

SPICED PEARS

7 lbs. hard pears; 4 oz. bruised ginger root;
4 lbs. sugar; 1 lemon;
1 pint vinegar; 2 oz. stick cinnamon;
2 tablespoons whole clove.

Peel, quarter and core the pears. Make a syrup of vinegar and sugar. Put spices and ginger root in a cheesecloth bag and boil in the syrup for ten minutes. Add the pears and lemon rind grated. Cook until the pears are soft. Remove pears from syrup and pack them in hot jars. Boil the syrup down. When thick, add it to the fruit in the jars. Seal while hot.

Be careful with sugar. Do not buy more than you need. Use just enough. Observe the Food Board's regulations. In this way there will be enough for everybody.