

By boiling the seed in the water to be used and diluting to taste.

24. How are both marmalades and jellies stored ?

They may be covered with a thin coat of paraffine and then with parchment paper, or they may be covered with a paper dipped in brandy or alcohol, instead of the paraffine.

25. How is the paraffine put on ?

a) With a spoon so that there are no air-holes.

b) A teaspoonful may be put in the bottom of every glass and it will rise to the top when the hot juice is poured in and form an air-tight covering.

26. How would you can string beans ?

They should be canned within six hours of being picked. Scald for ten minutes, then give a cold plunge. Pack in sterilized jars. Cover with cold water and cook until perfectly tender with covers on loosely. Take off covers, when done, add one tsp of salt to each pint jar, fill to overflowing with boiling water and seal up. Cover jars with paper to prevent bleaching and store in a cool dry place.

27. Should cherries be stoned before canning ?

Some people prefer them stoned, other maintain that they have a better flavor when canned with the stones so it is purely a matter of choice. The same holds good of peaches.

28. After all the juice that runs freely from crushed fruit has been collected should the fruit be discarded ?

By no means. By the addition of a little water, a second and sometimes a third extraction may be made, less clear, but of good flavor.

29. How would you make a fruit vinegar ?

Add one quart of vinegar to three quarts of fruit and allow to stand from twenty-four hours to one week. Crush the fruit and strain, add as much sugar as liquid and boil for twenty minutes. Cork and sterilize again for twenty minutes.

30. If you have no patent corker, how would seal fruit juices ?