

until tender, but not until they are a pulpy mass. Having previously covered a large jar with a cloth, strain the fruit in and let the juice drip through, but do not squeeze. When all has drained through, strain once or twice more through another cloth until the juice is perfectly clear. To one measure of juice provide one measure of granulated sugar but do not put together at once. A very important point in the making of all jelly is that only a small quantity should be cooked at one time. Into a medium-sized kettle put, say, 4 tumblers of juice; let it boil briskly for 15 or 20 minutes, then add the 4 tumblers of sugar, and in a short time—usually from 3 to 10 minutes—the jelly will be finished, light, clear and delicious. To test the jelly, dip a spoon into the boiling juice and sugar and hold it up; when the jelly clings to the spoon in thick drops, take it off quickly and put into jelly glasses. The plum pulp which is left can be put through a colander and used for plum butter.

The following point is regarded as important by one contributor: The earlier in the morning and the clearer the day the better will be your jelly. A cloudy day makes dark jelly, and if not made early in the day the juice requires boiling so much longer that the jelly is dark, and sometimes it is almost impossible to get it to jelly.

Another correspondent writes: "It is well to test it after (boiling) 15 minutes, taking a teaspoonful at a time into a saucer and standing in a cool place for a moment; scrape it on one side with a spoon, and if it is done the surface will be partly solid; then roll the tumblers in boiling water quickly and fill them with the jelly. On the top, while it is still hot, drop a lump of clean paraffine which will melt and cover the top thickly, preventing all molding. If prepared in this way it will not need to be tied with brandied paper or other special care taken."

PLUM BUTTER, JAM OR MARMALADE.—Boil the fruit in clear water until nearly done; remove from the stove and put through a colander to remove the pits; then rub through