

THE WEEKLY MAIL TORONTO, FRIDAY SEPTEMBER 36, 1979.

A GOOL HAND.

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The state of the control of the cont

w in a little water, and pre

ieve "Brown's Household Pana will more surely quicken the blood heal—whether taken internally or an externally, and thereby more certain lieve pain, whether chronic or acute—any other pain alleviator. It is warn double the strength of any other medicine, 25 cents a bottle,



JELLIES.

ISINGLASS JELLY. Two ounces isinglass, five pints of wa one and a half pounds sugar, the white three eggs well beaten; season highly cinnamon, orange peel, mace and g hrandy; after dissolving isinglass and ding spices, let it boil fifteen minu strain through flannel bag, and when ner cool add the brandy.

LEMON JELLY. Three good-sized lemons sliced, h poind white sugar, two ounces sing or gelatine dissolved in two quarts of or sater, a stick of cinnamon, and a limber of the whites of the grated nutmeg. Beat the whites of the or four eggs, and when the gelatine is dissolved stir them well with the other gradients; boil five minutes, strain through flannel jelly-bag into moulds and set ice; or the eggs, cinnamon and nu may be omitted.

Two quarts water, four ounces gelat nine oranges, and three lemons, a possugar, whites of three eggs; soak gelatin a pint of water, boil the three p water and sugar together, skim well, dissolved gelatine, orange, and lemon ju and beaten whites; let come to a lakim off carefully all scum, boil untigellies, and pour jelly into mould. Stecum and add to mould.

QUINCE JELLY. Rub the quinces with a cloth until fectly smooth, cut in small pieces, a tight in kettle, pour on cold water u level with the fruit, beil until very smake a three-cornered fiannel bag, in fruit and hang up to drain, occasion pressing on the top and sides to make juice run more freely, taking care no press hard enough to expel the p. There is not so much need of pressin bag made in this shape, as the weigh the fruit in the larger part causes the j to flow freely at the point. To a pin juice add a pint of sugar and boil fifminutes, or until it is jelly; pour tumblers, or bowls, and finish accordin general directions. If quinces are sea Rub the quinces with a cloth until general directions. If quinces are sea the parings and cores of quinces with a tart apples, boiled and strained as ab make excellent jelly, and the quinces saved for preserves.

WILD CRAB-APPLE JELLY. Cook the crab-apples until the skins cook the crab-apples until the skins peel off, after which remove, punch out cores with a goose quill, and to each ga add one gallon of cold water, allowing to soak together for two or three dafter which take out the apples, and to the liquid half as much water as the liquid; to every two pints of this, one and a fourth pints of sugar, and until it is jelly. By making a syrup, apples can be used afterward for if desired.

WILD PLUM JELLY. Wash clean, put in porcelain kettle, wash clean, put in porcelain kettle,
water till it comes just to the top of pl
(not to cover), boil till seft, pour in
colander, drain well but do not sque
strain the juice through a fiannel bag
each pint add a pint of sugar, boil juice
to fifteen minutes, then add sugar and
till it "jellies." To make marma
the planes through the colonder of rub the plums through the colander, a pint of augar to a pint of pulp, and half an hour, stirring all the time; pu small jars and cover as directed for j Any variety of crab-apples may be pared as above, adding to the marms a small piece of ginger root, broken in or, add one-third pint sugar to one boil three-quarters of an bour, seal in jars and use for pies, adding milk, and sugar, as for pumpkin or equash wine jetty.

Dissolve one box Coxe's gelatine in just of cold metals.

pint of cold water, with the juice and of two lemons, and half an ounce of cinnamon if yeu wish; soak three-qua of an hour, pour upon it three pints be water, and one pint sherry, add four or cups sugar, and strain through flannel moulds.

In making jams, the fruit should be fully cleaned and thoroughly bruised mashing it before cooking prevents it becoming hard. Boil fifteen or tw minutes before adding the sugar, as flavour of the fruit is thus better prese (usually allowing three-quarters of a p of sugar to a pound of fruit), and then half an hour longer. Jams require al constant stirring, and every housek should be provided with a small pr with handle at right angles with the (similar to an apple-butter "stirrer," smaller), to be used in making jame

marmalades.

To tell when any jam or marmala a plate and let it cool. If no jui moisture gathers about it, and it look and glistening, it is done thoroughly. up in glass or small stone jars, and se secure like jellies. Keep jellies and in a cool, dry, and dark place.

CURRANT JAM. CURRANT JAM.

Pick from stems and wash thorou Pick from stems and wash thorou with the hands, put into a preserving tle and boil fifteen or twenty min stirring often and skimming off any a that may arise; then add sugar in proportion of three-fourths pound sugar one pound fruit, or, by measure, one co oup of sugar to one pint mashed fruit; thirty minutes longer, stirring almost stantly. When done, pour in small ja glasses, and either seal, or secure jelly, by first pressing paper, cut to fi glasses, down close on the fruit, and larger papers, brushed on the inside white of eggs, with the edges turned over the outside of the glass.

GOCKERERY JAM

GOCSEBERRY JAM, Stew the berries in a little water, through a coarse sieve, and return to the title, add three-fourths pound sug each pound of the pulped gooseberry; three-quarters of an hour, stirring consily; pour in jars or bowls, and cover directed for currant jams. . GRAPE OR PLUM JAM.

fruit through the colander or coarse s adding a little water to plums to get al pulp through; add sugar, and finish RASPBERRY JAM. Make by itself, or, better, comb with currants in the proportion of third currants to two-thirds raspbers mash the fruit well, and proceed as in

mash the Irus way,
ant jam,
Make blackberry jam like raspberry
cept that it sheuld not be mixed with
rants.
Strawberry jam is made exactly
blackberry. How Wicked Men are Served in It

Drs Moines, Ia., Sept. 17.—De Griffith, a wealthy farmer and chemember of Warren County, seduc young woman, and then ran her out of county to prevent her appearing aghim. A committee of indignant cit went to his house the other night, chim with tar and feathers, and were a to apply a fire brand, but his pi appeals saved him. He was required give promise to leave the county was ninety days. FOR THE RELIEF OF PAIN WE firm