

RASPBERRY JELLY.

Use two boxes of raspberries and one of currants, and follow the directions for currant jelly. The three boxes of fruit will make five glasses of jelly.

PEACH JELLY.

Rub the down from the peaches, cut them in quarters and save the pits. Crack one-third of the pits and boil them with the fruit. After dripping, allow the juice of one lemon to every pint of juice, and after measuring again to allow for increase of the lemon juice, weigh the sugar and allow one pound to each pint of liquid, and proceed as the general directions given. This will not make a solid jelly, but will be found very fine for cake.

GREEN GRAPE JELLY.

This is to be served only with meats and is of a most delicate color. Do not use the grapes too green, and if a few are slightly turned it will do no harm. Stew the grapes with the skins on, adding but little water, as the fruit is very rich in juices; allow one pound and a half of sugar to every pint of juice, and follow directions on jelly-making.

STRAWBERRY JELLY.

Nothing is more delicious for making layer cake than this. But unless the fruit be very acid, add a little lemon juice to ensure the needed jellification. Always read the instructions given previously.

(Write your own Recipes here.)