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### Rhubarb Jam

Cut into small pieces and over each pound of rhubarb pour a pound of good rich syrup, let stand until morning, then pour off syrup and boil until it thickens. Add rhubarb, boil from fifteen to twenty-five minutes slowly. Put up in glasses as jelly. —MRS. McANDREWS

### Caramelized Apples

Tart apples are required. Cut in two lengthwise. Have ready a spider in which has been put a teaspoonful of sweet lard or dripping, a half cupful of molasses. When these are hot put in the apples cut-side down. Keep the spider on the back of the stove until the apples are well cooked. Serve by laying the cut-side, which will be beautiful brown, with the molasses almost candied. Caramelized apples are especially good with roast pork. They may surround the roast as it is sent in on a platter to the table.

—MISS M. McDONALD

### Green Tomato Marmalade

6 lbs. smooth green tomatoes, 6 lbs. sugar, juice and rind of 3 lemons,  $\frac{1}{2}$  tablespoon ground ginger.

Wash the tomatoes, then cover with boiling water and let stand thirty minutes, wipe and cut into slices. Slice also the lemons and carefully remove seeds. Put tomatoes in a porcelain-lined kettle, add lemons, ginger (or a small piece of ginger root sliced) and a  $\frac{1}{2}$  cup of water to prevent burning, cover the kettle, and simmer gently one and a half hours, skimming carefully. Then stand aside to cool. When cold bring again to boiling point and simmer another hour. Then put into jars or tumblers and stand aside to cool. When cold tie up or seal. —MRS. E. NORMAN

### Ripe Tomato Marmalade

6 lbs. tomatoes, 6 lbs. sugar, juice and rind of 3 lemons, small piece of ginger root (or  $\frac{1}{2}$  tablespoon ground ginger).

Scald peel and weigh tomatoes and sugar, cut lemons and ginger-root into fine slices. Put all together in a porcelain-lined kettle and simmer gently for three hours, then put into tumblers or jars and stand away to cool. When cold tie up or seal. —MRS. E. NORMAN