

cording to stiffness desired, add white sugar pound for pound, and let boil one-half hour. It will save trouble to bring stuff to a boil before adding sugar as it will burn easily. Throw away water in which skins are boiled and add fresh water. Note—If bitter oranges cannot be obtained use one dozen sweet oranges and one dozen lemons.

Pear Chips. (Mrs. M. Henderson)

Twenty pears peeled and sliced thin, six pounds sugar, six ounces preserved ginger, three lemons (the grated rind and juice), put all into a granite kettle and let stand over night; then boil very slowly until thick.

Boston Cream.

One ounce tartaric acid, one pound granulated sugar, two eggs (whites only), one quart boiling water, three tablespoonsful essence lemon, beat whites to a stiff froth, bottle and cork tight; take two tablespoonsful to a glass of water, small pinch of soda.

Canned Rhubarb. (Mrs. W. F. Eddy)

Cut rhubarb as for cooking, pack closely in cans, put lids on, steam until fruit begins to settle, then remove from stove; fill jars with boiling water and seal. When wanting to use put in preserving kettle, add sugar and let it come to a boil.

Canned Grapes, Plums and Cranberries.

Fill sealers with fruit, cover with glass covers, put into large pan and bake in moderate oven until skins break, have boiling syrup ready, fill all sealers and seal while fruit is hot.

Pineapple Sherbet. (Mrs. Jas. Hindson)

One can sliced pineapple chopped fine, add enough water with the juice in the can to make two cups, one cup sugar, add juice of two lemons and beaten whites of three eggs; place in a freezer and freeze.

Fruit Salad. (Mrs. Harry Fields)

Slice one pound of any kind of fruits in season, one cupful chopped nuts. Dressing: Juice of two oranges and two lemons, two eggs, one-half cupful sugar, one cupful cream, beat eggs and juice, add sugar and boil until clear, whip the cream and stir into mixture; set away to cool.

Orange Marmalade. (Mrs. S. J. Graham)

Twelve oranges, eight lemons, slice very thin, take out all the seeds unless half a dozen to give it a better taste, then put in a crock or porcelain kettle and let stand over night and cover with four quarts cold water. In the morning put it on the fire and boil two hours, then add eight pounds white sugar and boil one hour longer and battle. This should make about six quarts of marmalade.

Spiced Currants.

Three pounds white sugar, five pounds ripe currants, one tablespoonful cinnamon, one nutmeg, one tablespoonful cloves, one tablespoonful allspice, boil currants one-half hour, then add sugar and spices and one-half pint vinegar and boil one-half hour.

Orange Marmalade. (Ada Bettschen)

One pint of water to every orange, soak for 24 hours with cover on, one pound sugar to every orange, boil until one-third is left