

WITH WOMANKIND

JELLY MAKING.

It is useless to think of making raspberry jelly without some currants added. This is also true of cherries and strawberries. Pears and peaches need an addition of apple, quince or plum to make good jelly. Use cheese cloth or cotton and wool flannel to strain the juice from the fruit. Tie the corner of the cloth together containing fruit and suspend over a bowl. Do not press or squeeze with the hands, as a clear jelly must have time to run through. Make jelly on a clear day, and but little at a time. Prepare the tumblers by rolling them in a pan of hot water and set the bottoms in hot water when filling. Fill tumblers full and set in the sun, when cold keep in a dry place for three days, then cover with soft paper cut to fit inside the tumblers, dip the paper in alcohol to prevent mold before covering, over the paper put on the tin cover. Keep in a cool, dry place. Here are some tried recipes for making good jellies.

Grape Jelly: Use the wild grape when it begins to turn, if it can be procured; if not, cultivated grapes may be used, but they must also be just beginning to ripen. Wash the grapes and free them from the stems. Mash until broken in a porcelain-lined kettle. Heat slowly until the juice is all drawn out. Strain as directed, through cheese-cloth, measure the juice, and allow the same amount of sugar. Boil juice 15 minutes, strain after skimming, then add the sugar previously heated, boil together until a little taken out on a spoon will jelly.

Currant Jelly: Bruise and squeeze the currants until all the juice is out of them, strain and cook the juice 15 minutes, strain again, and measure, using same amount of sugar, cook together until it thickens on the pan. Currants should be gathered on a clear day and before they are quite ripe.

Cranberry Jelly: Pick over carefully and wash the berries, put into a porcelain-lined kettle with water to nearly cover, cook until soft, mash and turn into a cheese cloth to drain. When well drained, measure the juice, heat the same amount of sugar. Boil the juice 20 minutes, add the sugar, boil up and skim. When a little will thicken in a spoon, turn into glasses. The pulp may be used for marmalade.

Quince Jelly: This beautiful jelly may be made of parings and hard parts if desired, after using the best of the fruit for canning. Cover with cold water and cook slowly for three hours. Turn into a flannel bag and let drip over night. Boil all the juice, strain again, boil up and skim. Measure and add three-fourths as much sugar, boil until it jellies in a spoon, skim, and fill glasses.—[Ruth Raymond.]

CANNING CORN AND TOMATOES.

If inquirer in the May 1 issue of Farm and Home will closely adhere to the following directions she will have no more difficulty in canning corn, peas and other green vegetables successfully than she does fruit, the main difference in the two operations being that while fruit must be watched closely and cooked only long enough to make it palatable, vegetables require constant cooking for three or four hours before being sealed. To reach the high standard of naturalness and richness of flavor attained by manufacturers, vegetables must be cooked in the jars, and the latter afterward wrapped closely in brown paper to thoroughly exclude the light.

Use glass, self-sealing jars. Unless sure that old ones are perfect, sweet, wash and scald them with water to which soda, ammonia or borax has been added, and rinse thoroughly. As a rule it's a penny wise and pound foolish policy to use old rubber rings. New ones now cost but a trifle and no risk is run. Test the air-tightness of every jar by partially filling with water, adjusting the rubber and cover and turning it bottom upward for a few minutes.

Canned Corn: Select fine, fresh corn, remove the silks carefully, split the kernels lengthwise, scrape from the cob with a knife, and pack into the jars, shaking the latter down often and using the small end of a wooden potato masher until the jars are overflowing. Put on the covers without the rubbers

and screw them down. Any flat-bottomed vessel that can be closely covered is good for the cooking process, an ordinary wash boiler being most convenient for a large number of jars. Set it on the back of the range, place a few thin slats of wood across the bottom to avoid risk of breakage from the jars coming in contact with the hot bottom of the boiler; or better yet, since this method of canning is far superior to the one in ordinary use for fruit, have a slat frame, or a proper-shaped board filled thickly with inch augur holes, and set on two cleats one inch thick, made to fit the bottom of the boiler. Set the jars in the boiler, pour in tepid water to within an inch of their neck, cover the boiler closely and boil continuously for four hours, adding more water, if necessary, to keep up the volume of steam. At the end of the time lift out the jars, unless overflowing, pour in boiling water until it does; put on the rubber and screw down the cover. Tighten the latter occasionally as it cools, and after wrapping in paper keep in a cold, dry place.

Never add salt or other seasoning to canned vegetables. Green peas, and string or shell beans are the jars must be filled with cold water before they are cooked.

Tomatoes are such a strong flavored and watery fruit that, unless they are preferred whole, it is better to cook them outside the jars and uncovered, so as to evaporate part of the water. Pare and slice, rejecting the hard core and without adding any water stew in a porcelain-lined or granite ware kettle one hour. Then fill the hot jars to overflowing and seal.

Tomatoes for soup or meat sauce should have the seeds strained out, and a few jars put up in this way are very convenient. Prepare as above directed, cook soft, strain quickly through a wire sieve or puree strain, finish cooking and can.—[Laura Carpenter.]

SALT-RISING BREAD.

[From our issue of Feb 15, '98, by request.]

I am using the following recipe all the time, and I know it to be excellent if directions are followed. At noon, on the day previous to baking, take $\frac{1}{2}$ tea-cup new milk, set on the stove in a tin basin, put 1 teaspoon corn meal in coffee cup, and when the milk boils, turn it on the meal, stirring rapidly. Be sure your meal is scalded. Set on one side till partly cool, then keep it warm (we float ours in a reservoir). The next morning it should be light. Put a few spoons of new milk in a bowl or any clean quart dish, turn on boiling water (the same amount), add a pinch of salt and one of soda, set one side till cool enough to not scald the flour, beat up rather thick with flour, set in kettle of warm water till very light, then sponge bread with just water (no milk), with a little more salt and flour. Let rise very light and mold as other bread. Let rise in pans till light and bake carefully in well-heated oven.—[K. W.]

GREEN TOMATOES.

Fried: Select those of medium size, cut in thin slices and sprinkle with salt. Make a stiff batter of Indian meal, milk, butter, salt and pepper. Dip each slice in this batter and fry in hot lard or butter.

Pie: Line a pie pan with rich paste and on the bottom put 3 tablespoons sugar and 1 of flour. Over this spread sliced green tomatoes cooked, add the juice of 1 lemon, sprinkle top with sugar, dot with bits of butter and bake with an upper crust.

Preserves: Take small green tomatoes, wash and cook until the skin loosens, then peel and drain. Make a syrup of white sugar and water equal in weight to the tomatoes, add the juice of a lemon, put in the tomatoes and cook until thick.

Chow Chow: Chop fine 1 peck green tomatoes, 3 onions, 6 green peppers, add a little salt and scald up in the juice. Scald 3 qts vinegar, add 2 cups sugar and a few pieces of horse-radish root. Put all together, let boil five minutes and set away in jars.—[L. M. Annable.]

Mustard Pickles: One quart small white onions, 2 qts sliced cucumbers, 1 qt sliced (green) tomatoes, 1 cauliflower divided into small pieces, 4 green peppers cut fine. Make a brine of 4 qts water, 1 pt salt, pour this over the veg-

etables and let stand 24 hours, then heat enough to boil, take out and drain thoroughly. Mix 1 cup flour, 6 tablespoons mustard, 1 of turmeric with enough cold vinegar to make a smooth paste, then add 1 cup sugar, 2 qts vinegar, and boil the mixture until it thickens, stirring all the time. Then add the vegetables and cook until tender. Do not cook until they break up.—[E. A. H.]

Easy Luncheons: A baked bluefish with a cup of cream poured over it just before serving is delicious. Dried beef made with a cream gravy is good; if you haven't cream, brown the beef in butter before putting in the milk. Salt fish may be prepared in the same way, after freshening and parboiling. Bacon to be nice must be dry-cured. Tripe is easily cooked and many like it when dipped in egg batter, or rolled in flour and nicely browned in pork fryings. There should always be a ham or two kept for haying, and this is the way to keep it: As soon as it has become thoroughly pickled (not too salt), take it from the brine and smoke it, then slice and fry, not quite enough for the table, and pack in a jar; cover with lard. Beans are good, try to have them once a week. Bake them some day when you must have a fire. Try boiling old potatoes with new peas or string beans and see how much nicer they will be. With a warm dinner have cold drinks: iced tea or coffee, lemonade or milk from the creamer. Root beer is nice. Any of these drinks are nice for the field, as is also milk and water sweetened and a little ginger added. Why don't we make more root beer?—[Aunt Emeline.]

Good Sponge Cake: Two eggs, $\frac{3}{4}$ cup sugar, 1 cup flour, 1-3 teaspoon soda and 1 small teaspoon cream tartar (or two scant teaspoons baking powder), 4 tablespoons cold water. Separate the yolks from the whites, add the water to the yolks and beat thoroughly. Next add the sugar and all the rest of the ingredients, leaving the whites until the last. They must be beaten until perfectly light and then merely folded in. I beat them the first thing so they will be all ready.—[J. M. C.]

Lemon Pie: Rub smooth in cold water 2 tablespoons corn starch. Have ready 2 cups boiling water in a saucepan, and stir the corn starch into it until it looks clear, then pour into a dish. Add 2 cups sugar and a piece of butter the size of an egg. When nearly cool add the yolks of 3 eggs, and the rind and juice of 2 lemons. Bake in two deep pie plates lined with a delicate crust. Frost with the whites of the eggs beaten stiff with 2 teaspoons sugar, and return to the oven, to brown slightly. This makes two good-sized pies.—[Helen M. R.]



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