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Answers to Correspondents will be found on page 23.

THIS is the season when without intent of irreverence the familiar litany petition that "the kindly fruits of the earth may be preserved into us, so that in due time we may enjoy them," falls upon the ears of the busy housekeeper with a deeper significance. Visions of pickles, jams and jellies, and the staple canned fruits ranged in rows of well-filled jars upon the cellar shelves, intrudes upon her devotions. But it is a comfortable vision, and one which the housekeeper is not disposed to banish, but rather to make a reality; since next to a well-filled linen closet, nothing is more conducive to ease of mind than the consciousness of a well-stocked fruit cellar.

Perfect fruit is of course always best served in its own natural state, without cooking and without the addition of any foreign substance. But to do so is not always convenient, nor is it by any means the most economical, or at times the most digestible. Therefore at this season, whilst our markets are so well supplied with such varieties of fruit, it is well for us to store our shelves, in anticipation of our winter needs, with what is one of the most valuable of our food resources, properly canned or preserved fruit or vegetables. It is not necessary to do so in a wholesale manner, but by doing a little at a time, and keeping at it, one does not get wearied of the sight and smell of any kind of fruit and the results are also apt to be more satisfactory. Be very careful in preparing fruit to use no utensil which could discolour it or injure the flavour—wooden or silver spoons and silver knives if possible. Cook as a rule very slowly and gently, as much like the ripening progress as possible, so that the natural flavour, shape and colour be not destroyed, but at a

sufficiently high temperature to destroy germs of decay, and then keep them out by keeping the air out.

When we find ourselves with fruit on our hands that it is not convenient to cook at once, it is well to cover it with sugar, and it may be left one night, then part of the juice may be strained off and cooked by itself for jelly, or used in the place of part of the milk in custards, or simply boiled by itself and sealed down for future use, in pudding sauces, etc. The fruit which has been so treated will make very delicious old-fashioned jam, which we find so very useful for puddings and for the children's table through the winter.

For canning the fine varieties of fruit, prepare a syrup, allowing quarter pound sugar and a pint of water to a quart of fruit. Have the fruit nicely prepared; if plums, prick them to prevent their breaking; if pears, pare and cut in three; if peaches, pare and cut in halves. Fill the jars (which should be scrupulously clean) with the fruit as full as possible without crushing; then set all the jars with their rings and covers on, but not the clamp, in the oven of a gas stove; then light the gas and let the fruit cook until you can pierce it with a broom straw which has been well cleaned; when the fruit is quite tender remove the jars from the oven and fill up with the boiling syrup. Be sure that the jar is full; then immediately put the cover on again and screw down at once; try the screws the next day, and if possible give them an extra turn before putting away on the shelves.

COMPOTE OF PEARS.—As compote of fruit is understood to be different to stewed fruit, in being richer with sugar, and the fruit being either whole or in large pieces. As compote is usually served with rice, either the rice may be formed in a mould in the middle with the compote round it or the compote may be in the centre with the rice forming a border around it. Six large pears: one cupful of sugar; one-half cupful of water. Piece of thin lemon rind and six cloves; put the water, lemon rind and cloves on to infuse for fifteen minutes; remove the cloves and lemon rind, add the sugar, boil, then drop the pieces of the pears which have been pared and had the cores removed and cut into three into the boiling syrup, cook until the pieces of pears are quite tender, then remove them with a fork, and add fresh pieces until all are done; after being pared if left free to the air the pears would change colour, therefore put them as soon as possible into a basin of cold water until time to put them into the syrup.

SPICED GRAPES.—Six pounds of grapes; four pounds of sugar; three-quarter pint of cider vinegar; one teaspoonful cloves; one teaspoonful of cinnamon; one teaspoonful of nutmeg. Pulp the grapes, boil the pulps for about twenty minutes or until the pulp separates easily from the seeds, put through a sieve to remove the seeds, add skins, put all back in the kettle and boil fifteen minutes, then add vinegar, sugar and spices and boil gently until it will jelly, when put upon a saucer in a cool place.

The above is not a 'cooking school' recipe, but was given me by one of the ancient housekeepers in one of our eastern towns, and when properly made is simply delicious served with cold meat.

GREENGAGE JAM.—To every pound of fruit, weighed before being stoned, allow three-quarter pound sugar. Divide the fruit, take out the stones, put the fruit into the preserving kettle and bring to a boil; then add the sugar, and keep stirring until it is melted. Remove the scum as it rises, and just before the jam is done, boil rapidly for five minutes. To ascertain when sufficiently boiled pour a little on a plate and if the syrup thickens and appears firm it is done; have half the kernels blanched, put

them into the jam before the final boil of five minutes. This jam keeps excellently if kept in brown stone jars. First cover with oiled paper and lastly tissue paper which has been brushed over with the white of egg on both sides and stuck down firmly to keep out the air.

CARROT JAM.—To every pound of carrot pulp allow one pound sugar, the grated end of one large lemon, the strained juice of two bitter almonds chopped, two table-spoonfuls brandy. Select young carrots, wash and scrape, cut them into round pieces, put into a saucepan with water to cover, and simmer until soft, then press through a sieve, weigh the pulp, and to every pound allow the above ingredients. Put the pulp into a preserving-kettle with the sugar and boil for five minutes, stirring and skimming all the time. When cold add the lemon-juice, rind, almonds and brandy, mix well with the jam and put into pots, cover well and keep in a cool dry place. The brandy may be omitted, but the preserve will not keep without it. When made according to the recipe it will keep for months.

APPLE GINGER.—Two pounds of any kind of hard apples, two pounds loaf sugar, one and a half pints of water, one ounce Jamaican ginger. Boil the sugar and water into a thick, rich syrup, then add the ginger, have the apples pared, cored and cut into quarters—if not too large dip into cold water to preserve the colour then boil in the syrup until tender and transparent; be careful not to let them break; arrange neatly in glass jars, pour over the syrup and cover well. Keep in a cool, dry place.

RHUBARB JELLY.—Wash the rhubarb, but do not peel it, simply cut it into small pieces and never mind if it be stringy. To every pound of fruit add half a cup of water and let it stew slowly in a granite or porcelain pan until it is all in shreds. Then strain through a fine cloth. Measure the juice, and to every pint allow one pound of sugar. Let the juice simmer ten minutes or until it begins to thicken on the edges, then add the sugar and let it simmer till it jellies when dropped on a cool plate; remove the scum carefully as it forms; turn into glasses which have been rolled in hot water and left standing in it until wanted, and when cold and firm pour melted paraffin over the top, cover with tissue paper which has been brushed on both sides with white of egg and keep in a cool, dark place.

This is a recipe of Mrs. Lincoln's, and she advises it being made in September, as she says that it jellies much better than when made of the spring rhubarb. Another recipe of hers for canned tomatoes I find is most excellent, and so easily done that I will give it you.

TOMATOES CANNED WHOLE.—Select smooth tomatoes of uniform size and not too large to go into the top of the jar. The latter should have top and a new, tightly-fitting rubber. Skin the tomatoes by plunging a wire basketful into boiling water to cover, then into cold water, when the skins will slip off easily. Pack them closely in the glass jars without crushing. Place the covers and rubbers on, but do not fasten the clamp. Set the jars in a boiler with a board or perforated tins underneath the jars so they will not touch the bottom and break. Pour in cold water to come nearly to the top of jars and boil from forty to fifty minutes. Have ready a kettle of boiling water. Lift the jars out on to a thick wet towel, fill with boiling water until it runs over, put on the covers, adjust the clamp, and when cold set away in a cool, dark place. When tomatoes are out of season these will be found nearly as nice, and may be served in slices the same as the fresh ones.

TOMATO CATSUP.—One-half bushel of tomatoes or 25 pounds, one bay leaf, one-half head garlic, three pints vinegar, one-half cupful of salt, one tablespoonful of cayenne, one ounce bruised peppercorns, one ounce blades of mace, one ounce of cloves. Wash the tomatoes and cut out the green part around the stem. Cook them at the side of the range or over a very slow gas fire in a granite kettle with a very close lid on, and steam for an hour in their own juice with the spices. Mash through a colander to remove the skins, then put the pulp through a sieve that will not let the shreds go through. Add the vinegar to help it through, as it is rather tedious; then boil it down half. Great care must be taken to keep it from scorching at the bottom. Keep it stirred up with a broad wooden paddle and make over a very slow fire. Bottle it whilst warm and keep in a cool, dry place.

CIDER PUNCH.—One bottle of champagne cider, one cupful of sugar, one cupful of sherry, two lemons, one-half cupful of water. Mix the sugar, water and wine together and stir until the sugar is dissolved; slice the lemons, remove the seeds and add; put in a lump of ice, and lastly, add the cider.