

fection. The flat seeds render the fruit less proper for jam ; but it is so fine as jelly, and so little trouble to make, that I shall give directions for it as follows :—

CRANBERRY JELLY.

Gather the fruit as soon as the frost has touched it, any time in October or November : pick the berries into a jar, and set the jar on the stove, or in a vessel of boiling water, covered down, till they burst ; pass the fruit through a sieve or colander ; the seeds being large, will not go through : boil the juice up, with a pound of sugar to a pint of juice : if you want it for immediate use, a smaller quantity of sugar will be sufficient, as it jellies very readily ; but any fruit jelly that has to be kept for weeks and months, requires equal quantities of sugar and fruit to preserve it from fermentation.

STRAWBERRY JAM.

Boil as many pounds of sugar as you have pints of ripe, fresh fruit, with a pint of water ; boil and scum the sugar ; then add your fruit, and boil well for an hour : if you use white sugar, three-quarters of an hour will do.

The fine colour of the fruit, and its delicate flavour, are injured by coarse sugar, and too long boiling.

I have lately heard that adding a pound of sifted sugar to every pint of whole fruit, merely strewing the sugar with the fruit as you pack it in the jars, will make a fine preserve, without boiling at all.

RASPBERRY JAM.

Pursue the same plan as directed for strawberries ; but for family use, raspberries may be boiled into jam, with brown or even maple sugar : boil an hour after adding them to the syrup. Some persons mix currants and raspberries together ; this improves both.

CURRANT JAM.

String the currants and boil with equal parts of sugar, as directed for raspberry jam.

ANOTHER WAY.

Stew the currants till they burst ; then add three-quarters of a pound of sugar ; boil till the seeds begin to sink, and the jam is thickened, so that it stiffens when cold.

A MIXED-FRUIT JAM.

Take equal parts of bilberries, huckleberries, and red currants ; stew well with half a pound of sugar to each pint of fruit, when burst. This is a fine preserve, most excellent in flavour. These fruits boiled in a crust, or baked as a pie, are very delicious.

CURRANT JELLY.

To every pint of clear juice add a pound of lump sugar : boil together for an hour, or till the mixture will jelly when cold. Rasp-