



# PRESERVES AND JELLIES

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"Never attempt to make jelly in damp or cloudy weather if firmness or clearness is desired."

## GENERAL RULES FOR MAKING JELLY.

Always make in porcelain kettle. Use refined or granulated sugar. Do not have fruit, especially grapes or currants, over-ripe. Make not over two or three prints of jelly at a time. As a general rule allow equal measure of juice and sugar. Boil juice rapidly ten minutes, skim and add sugar, boil ten minutes longer. To test jelly, drop a little in a glass of very cold water and if it immediately falls to the bottom, it is done.

## TRANSCENDENT CRAB APPLE JELLY.

Transcendent or any variety of crab apples, may be prepared as cultivated wild plums, adding flavoring of almond, lemon, peach, pineapple or vanilla to the jelly in proportion to one teaspoon to two pints of juice before it is done.

## GRAPE JELLY.

Put on the stoves grapes just beginning to turn, boil, place in a jelly bag and let drain. To 1 pint of juice add 1 pint sugar and boil twenty minutes.

## RASPBERRY JELLY.

Stir into 1 quart of red raspberries a cup of granulated sugar. At the end of one hour run the berries through a vegetable press and strain the juice. Have

ready  $\frac{1}{2}$  box a gelatine soaked in a cup of cold water for 2 hours. Pour over this 1 pint boiling water; strain and stir in the berry juice; wet in a jelly mould, line with ripe berries and pour the liquid, when cold, into it; set aside to form. Eat with cream.

#### QUINCE HONEY.

Pare and grate 5 nice quinces, 5 pounds sugar to 1 pint boiling water. Stir over fire until dissolved, add the grated quinces. Cook fifteen minutes; pour into glasses. Cover when cold.

#### HOW TO PRESERVE A HUSBAND.

Be careful in your selection; do not choose too young, and take only such as have been reared in a good moral atmosphere. Some insist on keeping them in a pickle, while others keep them in hot water. This only makes them sour, hard and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles and flavored with kisses to taste; then wrap them in a mantel of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. When thus prepared they will keep for years.

#### STRAWBERRY SUN PRESERVES.

One pint fruit, 1 pint sugar. Boil ten minutes, spread on plates and set in sun one day.

#### ORANGE JAM.

Take sweet oranges, peel and put the pulp through a sieve. Add a pound of white sugar to each pound of pulp and juice. Boil twenty minutes and seal.

**LEMON JELLY.**

Stir together 2 large cups sugar, the juice of 6 lemons and the grated peel of 2 lemons, 1 package of gelatine, well soaked in warm water, cover for 1 hour, pour 3 pints boiling water over this, stir until gelatine is thoroughly melted and strain through a cloth.

**CURRANT JAM.**

Weigh an equal quantity of sifted white sugar and currants, picked carefully from the stems. Boil together ten minutes, stirring gently and skim; add the juice of 1 lemon to 4 pounds of fruit. Seal while hot. This is excellent.

**ORANGE MARMALADE.**

Twelve large oranges sliced very thin across the orange. Take out the seeds carefully. To each pint of orange, add 3 pints of water. Let stand 24 hours, then boil until soft. Let it get cold, then add 1 pint of sugar for each pint of fruit. Boil until it drops thick. When cold it will jelly.

**TOMATO JELLY.**

Dissolve  $\frac{1}{2}$  box of plymouth rock gelatine in  $\frac{1}{2}$  pint cold water and add 1 quart of stewed tomatoes, season with sugar, salt, pepper, celery salt and a little onion. Cook. Strain through a sieve while hot. Pour into cups or individual molds and put into a cold place to harden. Turn each form on a lettuce leaf and serve with mayonnaise dressing.

**CHERRY PRESERVES.**

Pound for pound of cherries and sugar. Put cherries and sugar on stove and boil eight minutes; skim cherries and spread thin on plates, cover lightly with syrup and let stand in sun; if sun is very hot  $\frac{1}{2}$  day

will cook; if not, leave in sun all day. Put remainder of syrup in dishes and set in sun same as fruit; leave all in dishes until morning.

To CAN. Put 2 spoons fruit and 1 of syrup until can is filled. Do not heat fruit or cans next morning.

#### LEMON JELLY.

Moisten 2 tablespoons corn starch, stir it into 1 pint boiling water and add juice of 2 lemons and 1-3 cup sugar, grate in little of the lemon rind. Put in moulds to cool.

#### PRESERVED PEARS.

Peel fruit, take almost half and half pears and sugar, let stand over night; in the morning drain syrup off and boil, pour over pears, let stand again one night. Cook now until tender, skim the fruit out and boil syrup until thick. Will last a long time.

#### FROST JELLY.

One-half box gelatine dissolved in  $\frac{1}{2}$  pint cold water,  $\frac{1}{2}$  pint boiling water,  $1\frac{1}{2}$  cups sugar, juice of 2 lemons. When cool and beginning to form, add beaten whites of 2 eggs and beat together until well mixed. Set in a cool place.

#### CRANBERRY JELLY.

Two quarts cranberries,  $1\frac{1}{2}$  pints cold water, cover, boil ten minutes, strain, add 1 1-3 pints granulated sugar, stir, let boil one minute. Rinse mould in cold water before pouring in jelly. For 3 quarts berries use 1 quart cold water, 1 quart sugar.

#### PRESERVED WATERMELON OR CITRON.

Peel the melon and boil until soft, try with fork. To 1 pound allow  $1\frac{1}{2}$  pounds sugar, simmer slowly

for 2 hours in this syrup, flavor with lemon. Lift the melon and boil syrup until thick and pour it over, add juice of 1 lemon to each quart of syrup.

**TOMATO PRESERVES.**

Scald tomatoes, a few at a time, remove skins and cores, then cut through the middle from side to side so you can remove the seeds, which is easiest done with the thumb. Have a bucket of cold water to dip the tomatoes in, which will rinse the remaining seeds from it, squeeze it in your hand and it is ready for the preserving kettle. Have your sugar melted and boiled to a syrup, put the tomatoes in and boil until they are transparent. Use equal amount of sugar and tomatoes. These are far superior to those you don't remove the seeds, for seeds make them bitter and watery.

**STRAWBERRY AND RHUBARB JAM.**

Take half berries and half rhubarb. Scald rhubarb with boiling water and add sugar.

**PINEAPPLE PRESERVES.**

Have your pineapples as ripe as can be procured. Pare and cut in thin slices, cut each slice in quarters, be very careful to remove every particle of the skin for if it is not all removed it will cause the preserves to look specky. Weigh the fruit and allow a pound of sugar to a pound of fruit. Put a layer of pineapple and a layer of sugar and so on, until the fruit is all in the dish (use a large earthen dish). Put a layer of sugar on top and let stand over night. In the morning drain off the juice and put it in a preserving kettle. Stir in the white of an egg and skim as it comes to a boil; let it boil for ten minutes, then pour boiling hot over the pineapple and let it stand and grow cold with covering, when thoroughly cold, put in glass jars and seal. Serve cold with sliced bananas.

## CHERRY SUNSHINE.

One pint sugar to quart of cherries. Boil from 5 to 8 minutes, pour in tumblers and set in the sun for 3 days.

## PLUM BUTTER.

Two gallons of ripe plums and about one gallon of stewed apples. Rub through cullander and mix. Do not cook plums. Sweeten as you would jelly and cook all together about 30 or 40 minutes.

