

taught her the alphabet by means of letters traced in chalk. I found she was quick in learning them; I had some pet theories of my own on the subject of education, which I could now put to the test, and my experience with this one pupil of mine certainly proved that a more simplified and interesting method of educating the young than that generally adopted might be followed with advantage. My plan was really to aim at drawing forth the latent powers, giving them something to feed and grow upon, rather than hinder their development by burying them beneath a heap of dry facts, little understood and speedily forgotten, since their "why and because" were things unthought of. To make clothing for my child was some difficulty; cotton was plentiful, but I had no means of utilising its fibres. I had also collected from time to time the wool the goats had left upon the bushes; but I had not been able to invent a weaving apparatus. I managed, however, to fashion a pair of wooden knitting needles, and with these I knitted the woollen threads into length, sewing them together to make garments for Undine and myself, and in course of time she learned to knit and sew for herself.

(To be continued.)

HOME-MADE JAM.

THE time of fresh fruits will soon be here, and as making jam is exactly the kind of work in which girls love to distinguish themselves, I am sure that I shall be meeting the wishes of the young ladies who belong to our cookery class if I say a few words about home-made jam. We all agree in regarding good home-made jam as a delicacy. I can look back upon a good many years, but I do not remember that I have tasted bought jam which was as good as my own made at home. I once said this to a jam merchant, and he replied, "That is only reasonable; jam, like your home-made jam, could not be made for the established market price of jam." So I suppose we need not expect to be able to buy it in perfection, and this is a reason why we should form a habit of making it at the right season for ourselves.

When I was a girl it was quite a rule in the family that a goodly supply of fruit should be preserved in summer-time. Another rule, which had to be scrupulously observed, was that the said fruit should not be touched until fires came in. One of my earliest culinary achievements was the preparation (by a very superior and rather lengthy process, which occupied, I think, about a fortnight) of preserved plums. I can assure you that there never was such plum-jam made before or since as that which was manufactured by me when I was fifteen years old. It kept so splendidly too. I had it for eight years, and it was in good condition then, and would have kept, I doubt not, ever so much longer if some children had not paid us a visit. And as every mother knows, jam does not keep well where there are children. I need scarcely say that I kept the recipe from which this jam was made, and I will give it to you, with a few other recipes later, under the heading—"To Preserve Winesours."

Now-a-days, girls of from fifteen to eighteen have so many lessons to learn, that they have no time for boiling jam. When this is the case, I would say study the lessons if that is

your duty now, and make jam when school lessons are done with. There will be plenty of time for learning cookery when the opportunity for learning something more difficult is passed, and if meanwhile there should be a little leisure you will know how to employ it.

I once saw some girls, who were preparing for a high-class examination, picking red currants for preserving, and questioning each other about lessons, in order to test their knowledge of the subjects at the same time. I was very much impressed with the sight, and my respect was bestowed upon these girls most unreservedly.

The general rules for making ordinary jam are easily remembered. I will recapitulate them that they may be readily referred to.

Fruit for preserving should be sound, fresh, and free from dust. It should be gathered on a dry day, and, if possible, when the morning sun is on the garden.

Either an enamelled or a brass pan should be employed in making jam. The utensils must be perfectly clean and dry. If a brass pan is used, the fruit should not be allowed to cool in it.

Wooden or silver spoons should be used in stirring the fruit. Common cooking spoons will spoil its colour.

The fruit should be boiled first, and it should be allowed to bubble equally all over before the sugar is added.

The best white sugar broken into lumps of a convenient size is the most economical for preserving. Powdered sugar makes jam look turbid. Inferior sugar produces more scum than fine sugar, and thus it causes waste.

There is no economy in using too little sugar. If this mistake is made the jam will have to boil so much longer. There is no advantage in using too much sugar. This is likely to make the fruit candy, besides which it will destroy all delicacy of flavour.

When fruit is boiled upon an open fire, the pan should never be placed flat on the embers, as this is almost certain to burn the jam. The preparation should be stirred frequently, especially from the sides and bottom of the pan, and the scum should be removed, although not too early, as this would cause waste.

When stone fruit is to be boiled, the stones may be most easily removed during the process of boiling. The addition of a few of the kernels which have been blanched and split in halves is an improvement. Jam made from stone fruit is particularly liable to fermentation, therefore it should be boiled until a good deal of the moisture has been boiled out.

When a mixture of fruits is employed, the harder variety of the two should be boiled longer than the softer sort, therefore it should be put on earlier.

The quantity of sugar to be used must depend upon the nature of the fruit. Acid fruits need a pound of sugar to a pound of fruit. For nearly all stone fruit, with strawberries, raspberries and currants, three-quarters of a pound of sugar to the pound of fruit is sufficient. Damsons should have a pound of sugar to a pound of fruit, and a small proportion of water, say a tablespoonful of water to each pound, may be added with advantage. These are general rules which may always be followed with safety. I will add a few special recipes for the sake of variety. Jam should be boiled until a little put upon a cold plate will set or stiffen.

When lemon or orange rind is added to jam to flavour it, as it is occasionally in rhubarb and apple jam, it should be very finely grated before being mixed with the fruit.

When the jam is sufficiently boiled it should be put into perfectly sound and dry jars, when cold a thin piece of paper soaked in spirit may be laid over it, and it may then be closely covered either with thick paper tied with string, or paper dipped in white of an egg or gum may

be fastened on. In all cases the object aimed at is the exclusion of air.

Jams should be kept in a cool dry place. Heat would make them ferment, damp would make them turn mouldy.

Jelly.—In making jelly the juice is drawn from the fruit by putting the fruit in a jar, setting the jar in water, and simmering till the juice flows freely. The juice should be drained from the fruit without squeezing the latter, which may be boiled with half a pound of sugar to half a pound of pulp for making tarts and pasties. For the jelly, measure the juice, dissolve a pound of lump sugar in each pint of liquid, and boil till a little put upon a cold plate will set.

Now for a few special recipes.

Rhubarb Jam.—Early rhubarb contains so much water, that jam made from it is likely to ferment. The later, therefore, in the season that this jam is made the better. Peel the stalks and cut them into inch lengths. Weigh these and allow a pound of sugar, the grated rind of half a lemon, a quarter of an ounce of sweet almonds, blanched and chopped fine, to each pound of fruit. Butter the saucepan, put in the rhubarb, and boil it, stirring it constantly, especially at the beginning, and before it has yielded its moisture, to prevent burning. When it simmers equally, put in the sugar and boil again rather quickly until a little put upon a plate will set. Last thing, stir in a wine-glassful of whiskey for each seven pounds of fruit. If liked, two-pennyworth of bleached ginger for each pound of fruit may be substituted for the almonds and lemon rind.

Green Gooseberry Jam.—Top and tail the fruit, then weigh it and bruise it. Put it into a pan and boil it, stirring constantly till soft. Rub it through a sieve and boil the pulp, but not the skins, with four pounds and a half of sugar to six pounds of the original weight of fruit. The sugar must be added gradually. Boil till the jam will set.

Red Gooseberry Jam.—Small, hairy gooseberries, called Warringtons, are the best for this purpose. Allow three-quarters of a pound of sugar and a tablespoonful of red currant juice to each pound of fruit. Boil the fruit and the juice together, add the sugar gradually, and boil till the jam will set. Gooseberry jam is much improved by having the boiled pulp rubbed through a sieve to keep back the skins before the sugar is added.

Red Currant or White Currant Jam.—Take equal weights of sugar and fruit. Put them together into the pan, boil up once, and then boil quickly for seven minutes. In this jam the flavour of the fruit is excellently preserved and the preserve keeps well. It is sometimes used as a substitute for red currant jelly, as an accompaniment to hare or roast mutton.

Strawberries Preserved Whole.—Allow a pound of sugar and half a pound of red-currant juice, drawn as for jelly, to one pound of strawberries, sound, but not over-ripe—British Queens will be the best for the purpose. Boil the juice and sugar together till the syrup is thick, then put in the picked fruit and boil gently till the berries are sufficiently cooked, which will be in about twenty minutes. Carefully clear off the scum as it rises, but do this gently, so as not to crush the berries. Pour the contents of the preserving pan through a colander into a basin; put the juice at once again on the fire, and boil for about half an hour. Put the fruit into a bowl and pour the boiling juice upon them. Turn both fruit and juice into the pan once more and boil till the juice will jelly, when a little is put on a plate. This will probably be in about a quarter of an hour. Put the berries into jars, cover them entirely with hot juice, and when cold finish in the usual way. If liked, water may be used instead of red currant juice in this recipe, or cherries (Maydukes or Kentish

cherries) may be substituted for the strawberries. The jam should be examined after a week or two, and if it shows signs of not keeping it should be boiled over again.

Strawberries Boiled Alone.—Many people who are exceedingly fond of the flavour of strawberry jam object to it because it is so luscious. When this is the case, the following recipe is to be recommended. Pick the strawberries, weigh them, and boil them for half an hour, stirring frequently. Add half a pound of sugar to each pound of fruit, and boil till the jam will set.

Blackberry and Apple Jam.—Blackberries alone are lightly esteemed, being regarded as insipid in taste and too full of seeds, but blackberries and apples boiled together make one of the most delicious of jams. Take an equal weight of the two fruits, remembering always to pare and core the apples before weighing them. Boil the fruit till it is soft, then add the sugar, allowing three pounds of sugar to four pounds of fruit. Boil again till the jam will set, put it into jars, and when cold cover in the usual way. Or, weigh eight pounds of apples, pared, cored, and quartered, and steam them till soft. Stew separately seven quarts of blackberries, and when the juice flows freely, take out a pint and a half for making blackberry jelly. Put the apples with the berries, and add half a pound of sugar to each pound of the original weight of fruit. Boil the jam till it will set. To make the jelly, boil the juice, add a pound and a half of sugar, and boil for about ten minutes. The moment it begins to thicken take it off and put it into small jars.

To Preserve Winesours.—Procure the finest fruit it is possible to get, and draw a darning-needle down the seam of each plum through the skin. Weigh the fruit and allow half a pound of powdered sugar to each pound of fruit. Fill a deep earthenware jar with alternate layers of fruit and sugar, put the jar into a pan of boiling water, and stew till the juice flows freely. Drain the syrup from the plums, boil it and pour it upon them when hot. Next day repeat the process, and do this every day until the skin is hard and the plums look clear. Let the jam stand a week, then take the plums up one by one with a spoon, put them into jars, boil the syrup once more, and pour it upon them to cover them. If there is not sufficient syrup to cover, add a little sugar and water which have been boiled together in the proportion of a pound of sugar with a cupful of water. Tie down in the usual way.

French Recipe for Preserving (à la Gouffé) Apricots, Peaches, Nectarines, and superior Plums, such as Mirabelles, Greengages, Orleans, and Brignolle Plums.—Choose sound, ripe fruit, peel it and remove the stones. Put eight pounds of fruit into a bowl with five pounds of coarsely pounded sugar, stir till the sugar is melted, and leave for four hours. At the end of this time turn the whole into a preserving-pan and boil for ten minutes, stirring it well. In order to ascertain whether or not the jam is boiled sufficiently, take a little up upon a skimmer, let it cool, then try it with the finger, and if it feels greasy the jam is done; or, take up a little jam on the skimmer and pour it off gently, if it flows in a sheet an inch to an inch and a half in width it is done. A few of the kernels bleached and peeled may be added.

French Recipe for Pear Jam à la Gouffé.—Choose ripe early pears, peel, core and quarter them, and throw them into cold water to which a little lemon juice has been added. For eight pounds of pears make a syrup by boiling four pounds of sugar with one quart of water till it begins to look thick, then drain the pears, put them into the syrup, and boil for ten minutes; stir well. Pour the whole into a pan and leave for twenty-four hours. Next day repeat the boiling, stirring

constantly until a little of the jam, taken up with a skimmer and poured off gently, flows, as in the last recipe, from an inch to an inch and a half in width. It is then ready to be put into jars and tied down in the usual way.

Apple Jelly.—This jelly may be made from almost all sorts of apples. Rosy-cheeked apples will, if boiled in the skins, make red apple jelly, yellow Siberian crab apples will make bright yellow apple jelly, and colvilles or orange pippins, if peeled, will make white, clear jelly. When the colour is not good a few drops of prepared cochineal or saffron may be added to make it so. I have been accustomed to make delicious apple jelly from the skins only of fruit which was required in quantities for other purposes. If this is not done, excellent apple jam may be made of the apple pulp from which jelly has been prepared. Peel the apples, cut them in thick slices, and stew them with a third of a pint of water to each pound of apples, till soft. Stir occasionally. If liked the fruit may be stewed in a covered jar in the oven. Turn the whole into a jelly bag and pour it through two or three times till the liquid is quite clear. Measure the juice, put it into a preserving pan with one pound of sugar to each pint of liquid. Add a little lemon juice if liked, or tie cloves in muslin and boil with the fruit. One clove may be allowed to flavour two pounds of apples. Boil gently and skim carefully till a little of the jelly put upon a plate will set.

Apple Jam.—Rub the pulp from which the jelly was made through a sieve. Allow half a pound of sugar for each pound of apples originally used. Make a syrup by boiling half a pint of water with each pound of sugar until it begins to look thick. Stir in the apple pulp and boil till a little put on a plate will set. Flavour with grated lemon or orange peel, or by boiling cloves with the fruit.

Preserved Vegetable Marrow.—Peel the marrow, remove the seeds, weigh the fruit, and cut it into thin slices. Put these into a jar and cover them with a syrup made in the proportion of half a pound of moist sugar to one pint of boiling water. Let the slices stand in this for two days. Drain them from this syrup and put them into a preserving pan with fresh syrup made with one pound of loaf sugar and half a pint of water to each pound weight of marrow, and also the grated rind and strained juice of three lemons. Put into a bag two ounces of bruised ginger and half a teaspoonful of cayenne to each four pounds of marrow. Let all simmer gently till clear, then add a glass of gin. Put the slices into jars, cover with syrup, and serve for dessert.

PHILLIS BROWNE.

ANSWERS TO CORRESPONDENTS.

EDUCATIONAL.

ESTHER.—Procure instruction on ambulance-nursing—a book, if not lessons. Also procure the small manual recommended at page 611, vol. i. ("Food for Invalids"). The book is called "Sick Nursing at Home." The address of the St. John's Ambulance Association is St. John's Gate, Clerkenwell, E.C. We recommend you to write and state your wishes to the Deaconesses Training Institution, Mildmay Park, London, N.

IGNORAMUS.—The classes held by Miss Roberts are of a comprehensive character, and meant for students of both descriptions. How far you could teach yourself to play any instrument without a master we could not venture to say. If already an accomplished musician, playing other instruments well, you might do much; going to concerts where it is played, and sitting close to the performer.

FREE HAND.—We see no difficulty in your entering pupils for the examinations.

A BRIGHTONIAN.—Read "How to Improve the Education," pages 794 and 637, vol. ii.

TOMBOY.—Carlyle's "French Revolution" or "Heroes

and Hero Worship." His "Sartor Resartus" (the tailor patched) is the title of an old Scotch ballad. It is a kind of philosophical romance, in which the author gives us, in the form of a review of a supposed German work on dress, and a notice of the writer, his opinions on things in general. It was originally published in *Fraser's Magazine* in 1833 and 1834. **DARBY.**—We think you would probably succeed in passing the Junior Cambridge Examinations.

ART.

B. W. S.—We doubt the truth of the information about the flake white, but whoever gave it to you can tell you, of course, exactly where to find it, and who makes it. See Mr. Staples' chapter on colours, page 283, vol. ii. Nothing is improved by damp, and nearly all articles fade in the sun.

A GUERNSEY GIRL.—The best way to teach yourself drawing is to commence sketching the things around you. Begin with a book, or a box, and draw it in every position, and from thence proceed to more difficult things. Send the articles to be re-silvered. We hope you have looked for the answers to your many questions. You do not send us either names or dates, so we cannot look for them.

A CORNISH PILCHARD.—An article on "Painting on Ivory" will be given later on. We do not intend to give one on a "Handkerchief Flirtation"! You have quite mistaken the character of our magazine, if you really suppose that we either know or would supply you with its "rules," as we altogether disapprove of "flirtation," and more especially of one carried on in so underhand and clandestine a manner.

ZEPHYR.—There is a hospital for epileptic patients at 23, Queen-square, Bloomsbury, W.C.; The National Hospital, in which there is a wing, "In Memoriam," for ladies in reduced circumstances, at twelve shillings a week.

PRIMROSE.—See "Sketching from Nature," pages 36, 124, 179, 279, 283, 405, 507, 737, vol. ii. Also, see "How I Taught Myself Painting," page 686, vol. iii., and for painting photographs on terra-cotta and on tiles directions have likewise been given. Articles on the subject of oil painting will be given in this magazine.

IOLANTHE.—We suppose you mean "etching on linen," though you do not say so. A good marking ink is usually considered the best to use. Your writing needs great improvement.

DELVES.—See "Painting on Velvet," page 504, vol. ii. We do not give addresses, but advise you to write to the resident English chaplain, or doctor, at any large southern French town for any special local information required.

MELAUNE.—I. See page 432, vol. ii., for the directions you require, in reference to setting a crayon drawing. 2. For the removal of moles, see page 336, vol. ii.

A NOVICE.—We do not think ordinary size would have any effect whatever. Why do you object to the copal varnish? We cannot say how you would succeed with china painting without a master, but you might write for one of the many manuals on the subject and read it, in order to make up your own mind.

JOAN.—It is quite impossible for us to foresee whether you will "obtain an engagement for etching." We neither know how far you excel in the art, nor what firms would take your blocks. You will have to show them, and procure orders if you can, at some of the publishing offices, where illustrated papers and works are brought out. Your handwriting promises well, but is not yet formed.

WORK.

NELLIE.—For some knitting patterns, see page 54, vol. ii.

POLAR BEAR.—For sock and stocking knitting, see page 157, vol. ii., and to refect and heel stockings, see page 554, vol. i. Useful manuals for knitting stockings may be purchased at any fancy work shop. May 27, 1864, was a Friday; July 2nd, 1867, was a Tuesday.

QUEEN MADGE.—There are several pretty border patterns given in "Crochet for Little Workers," pages 449, 506, and 596, which would be very suitable. You had better write copies.

MAGGIE MAY.—We do not see your difficulty, as the pattern has been successfully copied by many of our readers. Try again; use either silk or crochet thread and a suitable needle.

PANSY.—A knowledge of dressmaking is not needful to a machinist, as every article is cut out and placed ready for her. You might obtain employment without such knowledge; but it is usually done either by advertising or answering advertisements. You will find that the careful cultivation of a habit of quick attention will be of great value to you in your great affliction.

EVANGELINE.—Hold the wrong side of the velvet over the steam of boiling water, which will raise the pile again; when dry, brush gently.

A SPRIG OF MYRTLE.—An illustration and full description of a Christmas card table will be found at page 863, vol. ii. Finish it with either fringe or lace.

A MOTHERLESS GIRL.—No stain would answer upon paint. The only way would be to have the furniture repainted. Black and gold would be suitable, but two shades of a colour would be more fashionable.

DAISY OWEN.—For knitted woollen sock for a baby, see page 595, vol. i.