

Receipts, &c.

DIRECTIONS FOR PRESERVING FRUITS, ETC.

It has been our custom every year, during the months of June, July and August, to publish a large number of useful receipts suited to the preserving season. Having many new subscribers this year, we republish the collection, with the addition of many new ones, which will be found very valuable.

OBSERVATIONS ON PRESERVING.

A very common discovery made by those who preserve fruits, etc., is, that the preserve either ferments, grows mouldy, or becomes candied.

These three effects arise from three separate causes. The first from invariably imbibing it; the second from being kept in a damp place, assisted in some degree by the first cause; and the third from being too quick and too long boiling.

Preserves of all kinds should be kept entirely secluded from the air and in a dry place. In ranging them on the shelves of a store-closet, they should not be suffered to come in contact with the wall. Moisture in winter and spring exudes from some of the driest walls, and preserves invariably imbibe it, both in dampness and taste. It is necessary occasionally to look at them, and if they have been attacked by mould, boil them up gently again. To prevent all risks, it is always as well to lay a brandy paper over the fruit before tying down. This may be renewed in the spring.

Fruit jellies are made in the ratio of a quart of fruit to two pounds of sugar. They must not be boiled quick, nor very long. Practice, and a general discretion, will be found the best guides to regulate the exact time, which necessarily must be affected, more or less, by local causes.

If you do not possess a drying-stove, the fruit may be dried in the sun on flagstones, taking care that insects are not suffered to approach it; a garden glass to cover the preserves will keep them off. If dried in an oven, it must be of gentle warmth, and they must be done slowly.

TO PRESERVE STRAWBERRIES.—To two pounds of fine large strawberries, add two pounds of powdered sugar, and put them in a preserving kettle, over a slow fire, till the sugar is melted; then boil them precisely twenty minutes, as fast as possible; have ready a number of *small* jars, and put the fruit in boiling hot. Cork and seal the jars immediately, and keep them through the summer in a cold, dry cellar. The jars must be heated before the hot fruit is poured in, otherwise they will break.

TO PRESERVE STRAWBERRIES WHOLE.—Choose the finest scarlet strawberries, with their stalks on, before they are too ripe; weigh them first, then lay them separately upon a dish. Pound and sift finely twice their weight of the best loaf sugar, which strew over them. Then take some ripe strawberries, crush them and put them into a jar with an equal weight of sugar, crushed small, cover them close, and let them stand in a kettle of boiling water until they are soft and the syrup has come out of them; then strain through a piece of muslin into a preserving pan. Boil and skim it well. When cold, put in the whole strawberries, and set them over the fire until they are milk-warm; then take them off, and let them stand until they are quite cold, then set them

on again and make them a little hotter. Do this several times until they look clear, but take care not to let them boil, for then the stalks will come off. When the strawberries are quite cold, put them into jelly-glasses with their stalks downwards, and fill up the glasses with the syrup. Tie them down with braided papers over them. These look extremely pretty in clear jellies.

TO PRESERVE STRAWBERRIES IN WINE.—Put a quantity of the finest large strawberries into a gooseberry-bottle, and strew over them three large spoonfuls of fine sugar; fill up with Madeira wine or sherry.

STRAWBERRY JELLY.—Express the juice from the fruit through a cloth, strain it clear, weigh, and stir to it an equal proportion of the finest sugar dried and reduced to powder; when this is dissolved, place the preserving-pan over a very clear fire, and stir the jelly often until it boils; clear it carefully from scum, and boil it quickly from fifteen to twenty-five minutes. This receipt is for a moderate quantity of the preserve; a very small portion will require much less time.

RASPBERRIES.—These may be preserved wet, bottled, or made jam or marmalade of, the same as strawberries. Raspberries are very good dried in the sun or in a warm oven. They are very delicious stewed for table or tarts.

RASPBERRY JAM.—Weigh the fruit, and add three-quarters of the weight of sugar; put the former into a preserving-pan, boil, and break it; stir constantly, and let it boil very quickly; when the juice has boiled an hour, add the sugar and simmer half an hour. In this way the jam is superior in color and flavor to that which is made by putting the sugar in first.

CHERRIES PRESERVED.—Take fine large cherries, not very ripe; take off the stems, and take out the stones; save whatever juice runs from them; take an equal weight of white sugar; make the syrup of a teacup of water for each pound, set it over the fire until it is dissolved and boiling hot, then put in the juice and cherries, boil them gently until clear throughout; take them from the syrup with a skimmer, and spread them on flat dishes to cool; let the syrup boil until it is rich and quite thick; set it to cool and settle; take the fruit into jars and pots, and pour the syrup carefully over; let them remain open till the next day; then cover as directed. Sweet cherries are improved by the addition of a pint of red currant-juice, and half a pound of sugar to it, for four or five pounds of cherries.

COMPOSE OF MORELLO CHERRIES.—Boil together, for fifteen minutes, five ounces of sugar with half a pint of water; add a pound and a quarter of ripe Morello cherries, and simmer them *very* softly from five to seven minutes. This is a delicious compote.

CHERRY JAM.—Stone four pounds of cherries, and put them in a preserving-pan, with two pounds of fine white sugar and a pint of red currant-juice; boil the whole together rather fast, until it stiffens, and then put it into pots for use.

CHERRY JELLY.—Have three-quarters of a pound of ripe red cherries, take the stones out, put them with the cherries into a basin, pour over them, boiling hot, a syrup made with a pint of water and five ounces of lump sugar; let them stand two or three hours, stirring gently once or twice, strain carefully through a muslin bag, taking care not to make the juice thick. Pour half of it over three-quarters of an ounce of isinglass, let it dissolve and just boil, then mix it with the remaining juice; add a little citric acid, which gives it a beautiful color.

CURRANTS PRESERVED.—Take ripe currants free from stems; weigh them, and take the same weight of sugar; put a teacup of sugar to each pound of it; boil the syrup until it is hot and clear; then turn it over the fruit; let it remain one night; then set it over the fire, and boil gently until they are cooked and clear; take them into the jars or pots with a skimmer; boil the syrup until rich and thick, then pour it over the fruit. Currants may be preserved with ten pounds of fruit to seven of sugar. Take the stems from seven pounds of the currants, and crush and press the juice from the remaining three pounds; put them into the hot syrup, and boil until thick and rich; put it in pots or jars, and the next day secure as directed.

CURRENT JELLY.—Pick fine red, but long ripe, currants from the stems; bruise them, and strain the juice from a quart at a time through a thin muslin; wring it gently, to get all the liquid; put a pound of white sugar to each pound of juice; stir it until it is all dissolved; set it over a gentle fire; let it become hot, and boil for fifteen minutes; then try it by taking a spoonful into a saucer; when cold, if it is not quite firm enough, boil it for a few minutes longer.

CURRENT JAM OF ALL COLORS.—Strip your currants, and put them into your pan, with three-quarters of a pound of sugar to a pound of fruit; add your sugar after your fruit has boiled a few minutes; boil all together, mashing your fruit with a wooden spoon; boil all gently for half an hour, then fill your jars.

COMPOTE OF GREEN CURRANTS.—Half a pint of spring water, five ounces of sugar, boiled together ten minutes; one pint of green currants stripped from the stalks; simmer from three to five minutes.

GOOSEBERRIES.—Put one quart of red currant juice to five pounds of loaf-sugar; set it on the fire, and when the sugar is dissolved put in eight pounds of red, rough, ripe gooseberries, let them boil half an hour, then put them into an earthen pan and leave them stand for two days; then boil them again until they look clear: put them into pots and let them stand a week to dry a little at the top, then cover them with brandy papers.

GOOSEBERRY JELLY.—Take three quarts of ripe rough gooseberries; after picking them boil them in a quart of water, till the entire juice is out of the gooseberry; then put the whole in a flannel jelly bag, and let it gently drip *without pressure* till a quart of liquid is obtained; then boil this with a pound and a quarter of loaf sugar for a quarter of an hour, well skimming off the scum which arises.

GREEN GOOSEBERRY JAM.—Take green gooseberries, and, after the tops and tails are removed, put them in pie dishes in an oven until soft; then add to every pound of gooseberries three-quarters of a pound of crushed loaf sugar; let it stand after being mixed until the next day, then boil for half an hour.

GOOSEBERRY FOOL.—Scald a quart of berries, and pass them through a sieve, make the pulp sweet, and let it stand to cool: beat up the yolks of three eggs, strain to a quart of milk, set it over a clear fire, and keep stirring it till it boils; remove, stir till cold, and then add the fruit to it gradually.

PRESERVED RHUBARB.—Peel one pound of the finest rhubarb, and cut into pieces of one inch in length. Add three-quarters of a pound of white sugar, and the rind and juice of half a lemon, the rind to be cut into narrow strips. Put all into a preserving-kettle, and simmer gently, until the rhubarb is quite soft. Take it out

carefully with a silver spoon, and put it into jars; then boil the syrup a sufficient time to keep it well, say one hour; and pour it over the fruit. When cold, put it into a jar with paper soaked in brandy over it, and tie the jars down with a bladder to exclude the air.

TO PRESERVE RHUBARB.—To one and a quarter pound of rhubarb add one pound of sugar, half an ounce of bitter almonds blanched and chopped very fine; half the peel of a lemon also chopped very fine; boil all together rather longer than other fruit, or till it will set firm. If the fruit is not quite young, the sticks should be peeled, being first wiped quite dry.

RHUBARB FOOL.—Boil a quart or more of rhubarb, nicely peeled, and cut into pieces an inch long. Pulp through a sieve, sweeten, and let it stand to cool. Put a pint of cream, or new milk, into a stew-pan, with a stick of cinnamon, a small piece of lemon-peel, a few cloves, coriander-seeds, and sugar to taste; boil ten minutes. Beat up the yolks of four eggs, and a little flour; stir into the cream, set it over the fire till it boils, stirring all the time; remove, and let it stand till cold. Mix the fruit and cream together, and add a little grated nutmeg.

RHUBARB JAM.—To every pound of rhubarb add one pound and a quarter of loaf sugar, let the rhubarb boil gently quite an hour before the sugar is put in, and then well boil altogether for half an hour or more, until it nicely thickens.

APPLE JELLY.—Boil your apples in water till they are quite to a mash; then put them through a flannel bag to drip. To every pint of the juice, put one pound of sugar; boil till it jellies; season with lemon-juice and peel to your taste a little before it is finished. I may as well add that I can say, from experience, that this jelly is excellent, and of a beautiful color.

CARROT JAM (EQUAL TO APRICOT).—Choose deep-colored carrots, and boil them until quite tender, rub them through a cullender, and afterwards through a sieve. To one pound of pulp add one pound of white sugar. Boil the sugar and carrots together until they have the consistency of jam, and when nearly cold, add the juice of two lemons, and the rinds grated very fine.

ORANGE JELLY.—Grate the rind of four oranges and two lemons, the rind to be put into the juice; one pound of fine sugar and a pint of water to be boiled to a syrup, which put into a bowl, and when cold add the juice to it. Boil two and a half ounces of isinglass in one pint of water; when it is all melted, stir it until almost cold, then add the syrup and juice. Strain the whole through a jelly-bag.

TO PRESERVE FRUITS WITHOUT SELF-SEALING CANS.

CONTRIBUTED BY A LADY.

PREPARE a cement of one ounce rosin, one ounce gum-shellac, and a cubic inch of beeswax; put them in a tin cup, and melt slowly—too high or quick a heat may cause it to scorch.

Place the jars where they will become warm while the fruit is cooking. If they are gradually heated, there is no danger of breaking.

As soon as the fruit is thoroughly heated, and while boiling hot, fill the jars full, letting the juice cover the fruit entirely. Have ready some circular pieces of stout, thick cotton or linen cloth, and spread over with cement a space sufficient to cover the mouth and rim of the jar.

Wipe the rim *perfectly* dry, and apply the cloth while warm, putting the cement side down, bring the cover over the rim, and secure it firmly with a string; then spread a coating of cement over the upper surface. As the contents of the jar cool, the pressure of the air will depress the cover, and give positive proof that all is safe.

The cheapest, as well as most suitable jars for this use cost (quart size) \$1.50 per dozen. Queens or yellow ware has imperfect glazing, and the moisture is forced through the sides of the jar. Self-sealing cans that have failed can be pressed into service; stone jars, common bottles, tin cans, and various vessels that every housekeeper has on hand can be made to answer; only be sure that the fruit is boiling hot, and the cover properly adjusted. Many think that sugar is essential to enable the fruit to keep. This is not so. "Berries and peaches" are *better* put up without it. Sugar strewn over them, an hour before eating, gives them more the flavor of fresh fruit. Cook only sufficient to fill two jars at once, to avoid crushing tender berries. Pears and quinces are best cooked in water till tender, putting in as many as will cover the top of the water at one time; when clear and tender, remove them, and to the water add sugar to taste; as soon as boiling hot, put in the fruit, and when it is penetrated with syrup, put it in jars, and fill up with syrup boiling hot. Seal as directed. Apples the same way, or cooked in water only, and secured. Let them be in quarters, for, if mashed, the pulp will hold so many air-bubbles, it will not keep.

Grapes.—Pulp and cook till the pulps are melted; strain out the seeds; put in the skins, and, when well cooked, add sugar to taste. When the syrup is sufficiently thick, seal.

Cherries and plums are put up without pits or with, as one chooses.

Tomatoes are cooked till all lumps are dissolved, and the mass quite thick.

Sweetmeats of any kind, secured in this way, will keep for years. If required for transportation, perhaps it would be well to use close-fitting corks, cut off even with the top of the jar, and then covered with the cemented cloth, otherwise corks are not necessary.

Vegetables.—Squash is steamed in pieces.

Cauliflower cooked as for the table: fill jars while the articles are hot, and fill up with boiling water; let the jars remain in a kettle of boiling water for a while to expel any air that may have lodged while filling. When no air escapes, seal up with the jars in the kettle; when cool, remove them.

Green peas and green corn seem to possess a fermenting principle, which is not destroyed by a degree of heat sufficient to secure them *apparently as well as* other fruit. To keep these, I have tried various methods; all fail except drying or putting in salt.

By this method of self-sealing, provision can be made in years of plenty for those times when fruit fails, and with less labor, and a certainty of success that no other method as simple as this possesses.

MISCELLANEOUS.

DIRECTIONS FOR FIXING PENCIL DRAWINGS.—Dissolve a small quantity of isinglass, and dilute it with warm water, till so thin that, when spread upon paper and dry, it shall be free from those sparkling particles which never fail to appear, if too thick. Take a broad camel-

hair brush set in tin, fill it plentifully with the solution, and draw it lightly over the work to be fixed, once or twice, or according as the size of the picture may require; it must be very carefully done, to prevent disturbing the sharpness of the pencil work. When dry it will be found to resist the effects of India-rubber. It is advantageous to sponge the back of the paper, or Bristol board, before applying the solution, in order that the paper may dry level, as it is apt to contract when only one side is wet. If there be a margin round the drawing, it is not requisite to sponge the back.

EFFECTS OF SUGAR ON THE TEETH.—The children of sugar-growing countries have good teeth, although they almost live upon sugar in one form or other. The stigma can be disproved by abundant evidence. Frugal housekeepers must spare their allowance of sugar on some other ground than this. Children crave for it, and ought to have a liberal supply, as it is a highly nutritious substance. It has also balsamic properties, and assists the respiratory functions. An inordinate quantity, of course, might derange the stomach.

TO PREVENT RUST.—Melt together three parts of lard, and one part of resin. A very thin coating will preserve ironwork, such as stoves and grates, from rusting during summer, even in damp situations.

SUN BONNETS FOR THE GARDEN.—Pretty and comfortable sun bonnets may be made cheap after the following fashion: Cut in pasteboard the pattern of the front of any bonnet that pleases, cover it with silk, print a pique, and form a crown either with a bit of the same silk lined with stiff muslin, or with a little handkerchief hanging over the back of the head. Finish up with strings and a deep full curtain. Simple head gear of this kind may be varied at pleasure, and will be found convenient and handy.

CURE FOR EAR-ACHE.—Take a small piece of cotton batting or cotton wool, make a depression in the centre with the finger, and fill it up with as much ground pepper as will rest on a five cent piece; gather it into a ball and tie it up; dip the ball into sweet oil, and insert it in the ear, covering the latter with cotton wool, and use a bandage or cap to retain it in its place. Almost instant relief will be experienced, and the application is so gentle that an infant will not be injured by it, but experience relief as well as adults.

REMEDY FOR STUTTERING.—A lady in Belgravia is stated to have discovered a remedy for stuttering. It is simply the act of reading in a whisper, and gradually augmenting the whisper to a louder tone.

TO TAKE RUST OUT OF STEEL.—Cover the steel with oil well rubbed on. In forty-eight hours rub with finely powdered unslacked lime until the rust disappears.

TO REMOVE STAINS FROM BOOKS.—To remove ink spots, apply a solution of oxalic, citric, or tartaric acid. To remove spots of grease, wax, oil, or fat, wash the injured part with ether, and place it between white blotting-paper. Then, with a hot iron, press above the part stained.

TO MAKE YEAST.—A housekeeper says: "Take a tumbler full of hop beer or ale, and stir in wheat flour until it is about as thick as batter for griddle cakes, and let it stand for two hours, and you will then have as good yeast as you can get in good weather."

To remove any unpleasant smell from jars, scald them with strong hot ley, filling them up to the top, and letting the ley remain in them until cold.

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TO PRESERVE GREENGAGES.—The following receipt appears to be a good one: Pick and prick all the plums, put them into a preserving-pan, with cold water enough to cover them; let them remain on the fire until the water simmers well; then take off, and allow them to stand until half cold, putting the plums to drain. To every pound of plums allow one pound of sugar, which must be boiled in the water from which the plums have been taken; let it boil very fast until the syrup drops short from the spoon, skimming carefully all the time. When the sugar is sufficiently boiled, put in the plums and allow them to boil until the sugar covers the pan with large bubbles; then pour the whole into a pan, and let them remain until the following day; drain the syrup from the plums as dry as possible, boil it up quickly, and pour it over the plums; then set them by; do this a third and a fourth time. On the fifth day, when the syrup is boiled, put the plums into it, and let them boil for a few minutes; then put them into jars. Should the greengages be over-ripe, it will be better to make jam of them, using three-fourths of a pound of sugar to one pound of fruit. Warm the jars before putting the sweetmeats in, and be careful not to boil the sugar to a candy.

GREENGAGE JAM.—When the plums are thoroughly ripe, take off the skins, stone, weigh, and boil them quickly without sugar for fifty minutes, keeping them well stirred; then to every four pounds of fruit add three of loaf sugar reduced quite to powder, boil the preserve from five to eight minutes longer, and clear off the scum perfectly before it is poured into the jars. When the flesh of the fruit will not separate easily from the stones, weigh, and throw the plums whole into the preserving-pan, boil them to a pulp, pass them through a sieve, and deduct the weight of the stones from them when apportioning the sugar to the jam.

PLUMS.—There are several varieties of plums. The richest purple plum for preserving is the damson. There are of these large and small; the large are called sweet damsons; the small ones are very rich flavored. The great difficulty in preserving plums is that the skins crack and the fruit comes to pieces. The rule here laid down for preserving them obviates that difficulty. Purple gages, unless properly preserved, will turn to juice and skins; and the large horse-plum (as it is generally known) comes completely to pieces in ordinary modes of preserving. The one recommended herein will keep them whole, full, and rich.

TO PRESERVE PURPLE PLUMS.—Make a syrup of clean brown sugar; clarify it; when perfectly clear and boiling hot, pour it over the plums, having picked out all unsound ones and stems; let them remain in the syrup two days, then drain it off, make it boiling hot, skim it, and pour it over again; let them remain another day or two, then put them in a preserving-kettle over the fire, and simmer gently until the syrup is reduced, and thick or rich. One pound of sugar for each pound of plums.

TO KEEP DAMSONS.—Put them in small stone jars, or wide-mouthed glass bottles, and set them up to their necks in a kettle of cold water; set it over the fire to

become boiling hot; then take it off, and let the bottles remain until the water is cold; the next day fill the bottles with cold water, and cork and seal them. These may be used the same as fresh fruit. Greengages may be done in this way.

DAMSON JELLY.—Put any number of fine ripe damsons into a stone jar, and one-third the quantity of bullaces into another, and either bake them in a slow oven, or boil them in a pan of water, till the juice is extracted. Pour off the juice clear from the fruit, strain and weigh it; boil it quickly without sugar for twenty-five minutes, draw it from the fire, stir into it ten ounces of good sugar for each pound of juice, and boil it quickly for six to ten minutes longer, carefully clearing off all the scum. The jelly must be often stirred before the sugar is added, and constantly afterwards.

TO PRESERVE APRICOTS.—Choose fine apricots, pare them thinly and cleanly, and when done, take their weight, cut them in halves and remove the kernel, lay them with the inside upwards, take the same weight of pounded loaf-sugar and strew over them; break the stones of the apricots and blanch the kernels; let the fruit lie in the sugar for twelve hours, then put fruit, sugar, juice, and kernels into a preserving-pan, simmer gently until clear; as the scum rises, remove it; remove the halves of the apricots; as they become cold, lay them in jars, and when the whole of the fruit has been potted, pour equally over them the syrup and the kernels. Cover the fruit with brandy paper, and tie tightly down.

GOOSEBERRY JAM.—Stalk and crop as many as you require of ripe, red, rough gooseberries; put them into the preserving-pan, and as they warm, stir and bruise them to bring out the juice. Let them boil for ten minutes, then add sugar in the proportion of three-quarters of a pound to every pound of fruit, and place it on the fire again; let it boil slowly, and continue boiling for two hours longer, stirring it all the time to prevent its burning. When it thickens, and is jelly-like on a plate when cold, it is done enough. Put it into pots, and allow it to remain a day before it is covered.

TO PRESERVE APPLES, GOLDEN PIPPINS.—Take the rind of an orange, and boil it very tender, then lay it in cold water for three days; take two dozen golden pippins, pare, core and quarter them, boil them to a strong jelly, and run it through a jelly-bag till it is clear. Take the same quantity of pippins, pare and core them, and put three pounds of loaf sugar in a preserving-pan with a pint and a half of spring water, let it boil, skim it well, and put in your pippins with the orange rind cut into long thin slips, then let them boil fast till the sugar becomes thick and will almost candy; then put in a pint and a half of pippin jelly, and boil fast till the jelly is clear, then squeeze in the juice of a fine lemon, give the whole another boil, and put the pippins in pots or glasses with the orange peel. Lemon peel may be used instead of orange, but then it must only be boiled, and not soaked.

QUINCE MARMALADE.—Gather the fruit when quite ripe; pare, quarter, and core it; boil the skins in the water, measuring a teacupful to a pound of fruit; when they are soft, mash and strain them, and put back the water into the preserving kettle; add the quinces, and boil them until they are soft enough to mash fine; rub through a sieve, and put three-quarters of a pound of sugar to a pound of fruit; stir them well together, and boil them over a slow fire until it will fall like jelly from the spoon. Put it in pots or tumblers, and secure

it, when cold, with paper sealed to the edge of the jar with the white of an egg.

TO PRESERVE PEARS.—Take small, rich, fair fruit, as soon as the pips are black; set them over the fire in a kettle, with water to cover them; let them simmer until they will yield to the pressure of the finger, then, with a skimmer, take them into cold water; pare them neatly, leaving on a little of the stem and the blossom end; pierce them at the blossom end to the core; then make a syrup of a pound of sugar for each pound of fruit; when it is boiling hot, pour it over the pears, and let it stand until the next day, when drain it off, make it boiling hot, and again pour it over; after a day or two, put the fruit in the syrup over the fire, and boil gently until it is clear; then take it into the jars or spread it on dishes; boil the syrup thick, then put it and the fruit in jars.

TO PRESERVE APPLES.—Take equal quantities of good moist sugar and apples. Peel, core, and mince them small. Boil the sugar, allowing to every three pounds a pint of water. Skim well, and boil pretty thick. Then add the apples, the grated peel of one or two lemons, and two or three pieces of white ginger. Boil till the apples fall, and look clear and yellow. Apples prepared in this way will keep for years.

TO PRESERVE CRAB-APPLES.—Take off the stem and core them with a penknife, without cutting them open; weigh a pound of white sugar for each pound of prepared fruit; put a teacup of water to each pound of sugar; put it over a moderate fire. When the sugar is all dissolved and hot, put the apples in; let them boil gently until they are clear, then skim them out, and spread them on flat dishes. Boil the syrup until it is thick; put the fruit in whatever it is to be kept, and, when the syrup is cooled and settled, pour it carefully over the fruit. Slices of lemon boiled with the fruit may be considered an improvement. One lemon is enough for several pounds of fruit. Crab-apples may be preserved whole, with only half an inch of the stem on; three-quarters of a pound of sugar for each pound of fruit.

APPLE JELLY.—Pare quickly some highly-flavored juicy apples of any kind, or of various kinds together; slice, without dividing them; but first free them from the stalks and eyes; shake out some of the pips and lay the apples evenly into very clean large stone jars, just dipping an occasional layer into cold water as this is done, the better to preserve the color of the whole. Set the jars into pans of water and boil the fruit slowly until it is quite soft, then turn it into a jelly-bag or cloth, and let the juice all drop from it. Weigh, and boil it for ten minutes, then draw it from the fire, and stir into it, until it is entirely dissolved, twelve ounces of sugar to the pound and quarter (or pint) of juice. Place the preserve again over the fire, and stir it without intermission, except to clear off the scum, until it has boiled from eight to ten minutes longer, for otherwise it will jelly on the surface with the scum upon it, which it will then be difficult to remove, as when touched it will break and fall into the preserve. The strained juice of one small lemon to the pint of jelly should be added two or three minutes before it is poured out, and the rind of one or two, cut very thin, may be simmered in the juice before the sugar is added; but the pale, delicate color of the jelly will be injured by too much of it, and many persons would altogether prefer the pure flavor of the fruit.

RED GRAPE JELLY.—Strip from their stalks some fine ripe black cluster grapes, and stir them with a wooden

spoon over a gentle fire until all have burst, and the juice flows freely from them; strain it off without pressure, and pass it through a jelly-bag, weigh, and then boil it rapidly for twenty minutes; draw it from the fire, stir in it until dissolved fourteen ounces of loaf-sugar, roughly powdered, to each pound of juice, and boil quickly for fifteen minutes longer, keeping it constantly stirred and perfectly well skimmed. It will be very clear, and of a beautiful pale-rose color.

GREEN GRAPES.—Take the largest and best grapes before they are ripe; stone and scald them, let them lie two days in the water they were scalded in, then drain them and put them into a thin syrup, and heat them over a slow fire: the next day turn the grapes into a pan and heat them, then drain them, put them into clarified sugar, give them a good boil, skim them, and set them by. The next day boil more sugar, put it to the grapes, give them all a good boil, skim them, and set them in a warm stove all night; the day after drain the grapes and lay them out to dry, first dusting them.

GREENGAGES.—Weigh a pound of sugar to a pound of fruit; the largest when they begin to get soft are the best; split them, and take out the kernels and stew them in part of the sugar, take out the kernels from the shells and blanch them; the next day strain off the syrup and boil it with the remaining sugar about ten minutes; skim it and add the fruit and kernels, skim it until clear, then put it into small pots with syrup and kernels.

TO PRESERVE ORANGES.—Rasp or cut the oranges in scallops with a pen-knife and throw them into water; change it once a day for three days, then boil them till tender enough to run a wheat-straw through, then put them into cold water until next day; pulp and wipe them very dry, have the syrup ready, boil them two or three times till very clear, observing to put the syrup to them; when cold, make it the same as for cucumbers.

TO PRESERVE ORANGE PEEL.—Cut the orange in half, take out the pulp, put the peel in strong salt and water to soak for three days; repeat this three times, then put them on a sieve to dry; take one pound of loaf sugar, add to it a quart of spring water, boil it, skim it until quite clear, let the peels simmer until they are quite transparent, and dry them before the fire. Take loaf sugar with just sufficient water to dissolve it; whilst the sugar is boiling put in the peels, stirring continually until all the sugar is candied round them, then put them to dry, either before the fire or in the oven, and when perfectly dried, put them by for use.

TO KEEP PEARS.—Choose the soundest pears, peel and cut them into quarters, take out the pips, and put the pieces into bottles. If the pears are intended for dessert, one boiling is sufficient, but if for cooking, they must boil five or six times; should the fruit thus bottled have fallen from the tree, instead of being gathered, they will require a quarter of an hour boiling.

CONTRIBUTED RECEIPTS.

In a recent number of the Book we inquired for a receipt for making "Old-fashioned Connecticut Wedding-Cake." We have received the two following, and we return our thanks to Miss H. N. C., of Boston, and Mrs. A. H. C., of Forrestville, N. Y., for them.

OLD CONNECTICUT BRIDECAKE.—Eighteen pounds of flour, ten pounds of sugar, good brown, nine pounds butter, eighteen eggs, eleven nutmegs, five quarts of new milk, one quart distillery, or good homemade

Receipts, &c.

DIRECTIONS FOR PRESERVING FRUITS, ETC.

PEACHES.—The following is the best plan for preserving peaches in cans:—

Take the peaches, either just ripe or fully ripe—this does not matter; pare them, and if you desire to preserve them whole, throw them into cold water as they are pared, to prevent them from losing color. When everything is ready, place them in the can, adding merely as much sugar to each layer as is sufficient to render them palatable; set the can in a vessel containing hot water, and allow it to remain in boiling water until the fruit becomes heated through; this will require, if a quart can be used, from twenty minutes to half an hour. The temperature required is about 160° F. A very little experience will enable any one to know the proper temperature. It is not possible to heat the contents of the can in this way above a temperature of 180°, unless the cover is fastened down, which is not necessary; but it is evident that it is desirable to subject them to as little heat as possible. When heated sufficiently, seal at once, by heating the cover, and pressing at once firmly into place, and allowing a weight sufficient to keep down the cover to remain upon it until the cement hardens. The proper temperature of the lid is easily and conveniently ascertained by putting a piece of rosin about the size of a small pea on the cover, when it is put upon the stove; as soon as the rosin melts the cover is ready to be put in place. This precaution is necessary, as the solder with which the parts of the lid are joined together easily melts.

It is not absolutely necessary to use sugar in this process, but, as it assists in the preservation of the fruits, they can be sealed at a lower temperature than if it is not used. As sugar is used to render the fruits palatable, there can be no objection to using it when preparing the fruit for family use, as it will, in any case, be necessary, and there is no reason why the sugar should not be used before the can is sealed, as afterwards.

AN ECONOMICAL WAY OF PRESERVING PEACHES WHOLE.

—To fifteen pounds of cling-stone peaches take seven and a half pounds of loaf-sugar; put two or three quarts of water in the kettle with one teaspoonful of pearl-ash to destroy the skins of the fruit. When the water is hot, throw in a few peaches, and let them remain a few minutes; take them out and wipe off the skins with a coarse towel, and then throw them into cold water. Take half the sugar with as little water as possible to dissolve it; then put in a layer of peaches, and let them boil from twenty to thirty minutes. Take them out on a flat dish to cool. After two or three layers have been boiled in this way, the syrup will increase; by degrees add the rest of the sugar. When all are done, boil the syrup until it becomes a little thick, then add while in the kettle half a pint of alcohol, which will cool and thicken it sufficiently to put on the peaches, which should be ready in your jars; do not cover them until the next day. They will not have the least taste of the alcohol, and are a very fine preserve.

TO PRESERVE PEACHES.—The clear-stone yellow peaches, white at the stone are the best. Weigh the fruit after it is pared. To each pound of fruit allow a pound of loaf-sugar. Put a layer of sugar at the bottom of the preserving-kettle, and then a layer of fruit, and

so on until the fruit is all in. Stand it over hot ashes until the sugar is entirely dissolved; then boil them until they are clear; take them out piece by piece, and spread them on a dish free from syrup. Boil the syrup in the pan until it jellies; when the peaches are cold, fill the jars half full with them, and fill up with the boiling syrup. Let them stand a short time covered with a thin cloth, then put on brandy paper, and cover them close with corks, skin, or paper. From twenty to thirty minutes will generally be sufficient to preserve them.

PEACH JAM, OR MARMALADE.—The fruit for this preserve must be quite ripe and perfectly sound. Pare, stone, weigh, and boil it quickly for three-quarters of an hour, and do not fail to stir it often during the time; draw it from the fire, and mix with it ten ounces of well-refined sugar, rolled or beaten to powder, for each pound of the peaches; clear it carefully from the scum and boil it briskly for five minutes; add the strained juice of one or two good lemons; continue the boiling for three minutes only, and pour out the marmalade. Two minutes after the sugar is stirred to the fruit add the blanched kernels of part of the peaches.

BRANDY PEACHES.—Take four pounds of ripe peaches, two pounds powdered loaf-sugar. Put the fruit over the fire in cold water; *stunner*, but not boil, till the skins will rub off easily. Stone them, if liked. Put the sugar and fruit in alternate layers in the jars still filled; then pour in white brandy, and cover the whole. Cork tightly.

QUINCES PRESERVED WHOLE.—Pare and put them into a saucepan, with the parings at the top; then fill it with hard water; cover it close; set it over a gentle fire till they turn reddish; let them stand till cold; put them into a clear, thick syrup; boil them a few minutes; set them on one side till quite cold; boil them again in the same manner; the next day boil them until they look clear; if the syrup is not thick enough, boil it more; when cold, put brandied paper over them. The quinces may be halved or quartered.

TO PRESERVE PINEAPPLES.—Slice the pineapples rather thinner to preserve than to eat, and take one pound of loaf-sugar to one pound of fruit; powder the sugar, and place in the kettle alternately a layer of pineapple and a layer of fruit. To each pound of fruit put three table-spoonfuls of water. Let it remain over a slow fire until the sugar is *all melted*; then boil it slowly until the fruit looks clear; take out the fruit piece by piece, and lay them on a dish, until the syrup is boiled nearly to a jelly. Put the fruit in jars, and pour on the syrup hot. After putting on brandy papers, cover the jars with paper and paste it on, which secures their keeping, and preserves the flavor of the pineapple.

PINEAPPLE JAM.—Pare and weigh the pineapples, and grate them down on a large grater. To one pound of fruit put three-quarters of a pound of powdered sugar; put it over the fire, and when it comes to a boil, stir till done. Boil it half an hour or more till clear; put it in jars, and cover it carefully.

CANTELOPE RIND PRESERVED.—Take one pound of rind not quite mellow, and cut the outside carefully off; lay it in a bowl and sprinkle over it one teaspoonful of alum; cover it with boiling water, and let it stand all night; then dry it in a cloth, scald it in ginger tea, but do not boil it; then dry it again in a cloth; to one pound of rind allow one pound of sugar and half a pint of water. Boil it an hour.

TO PRESERVE PLUMS DRY.—Gather the plums when full grown and just turning color; prick and put them into a sauce-pan of cold water, set them on the fire until the water is on the point of boiling; then take them out, drain, and boil them well in some clarified sugar, let them settle, and then boil again; if they shrink, and will not take the sugar, prick them as they lie in the pan, and then give them another boil, skim and set them by; the next day add some more sugar, boiled to the fruit and syrup; then put them together, place them in a stove till next day, then drain the plums from the syrup, sprinkle a little powdered sugar over and dry them in a stove.

JAM OF GREENGAGES.—Put ripe greengages into a kettle, with very little water, and let them stew until soft; then rub them through a sieve or colander, and to every pint of pulp put a pound of white sugar powdered fine; then put it in a preserving-kettle over the fire, stir it until the whole is of the consistence of a jelly, then take it off; put the marmalade in small jars or tumblers, and cover as directed for jelly.

BLACKBERRIES.—Preserve these as strawberries or currants, either liquid, or jam, or jelly. Blackberry jelly or jam is an excellent medicine in summer complaints or dysentery. To make it, crush a quart of fully ripe blackberries with a pound of the best loaf-sugar; put it over a gentle fire and cook it until thick; then put to it a gill of the best fourth-proof brandy; stir it a while over the fire, then put it in pots.

BLACKBERRY AND WINE CORDIAL.—We avail ourselves of the kindness of a friend to publish the following excellent receipt for making cordial. It is recommended as a delightful beverage and an *infallible specific* for diarrhœa or ordinary disease of the bowels:—

Receipt.—To half a bushel of blackberries, well washed, add a quarter of a pound of allspice, two ounces of cinnamon, two ounces of cloves; pulverize well, mix, and boil slowly until properly done; then strain or squeeze the juice through homespun or flannel, and add to each pint of the juice one pound of loaf sugar; boil again for some time, take it off, and while cooling, add half a gallon of the best Cognac brandy.

Dose.—For an adult, half a gill to a gill; for a child, a teaspoonful or more, according to age.

BLACKBERRY WINE.—The following is said to be an excellent receipt for the manufacture of superior wine from blackberries: Measure your berries and bruise them, to every gallon adding one quart of boiling water; let the mixture stand twenty-four hours, stirring occasionally; then strain off the liquor into a cask, to every gallon adding two pounds of sugar; cork tight, and let stand till the following October, and you will have wine ready for use, without any further straining or boiling, that will make lips smack as they never smacked, under similar influence, before.

GRAPE JELLY.—Strip from their stalks some fine ripe black-cluster grapes, and stir them with a wooden spoon over a gentle fire until all have burst, and the juice flows freely from them; strain it off without pressure, and pass it through a jelly-bag, or through a twice-folded muslin; weigh and then boil it rapidly for twenty minutes; draw it from the fire, stir in it till dissolved fourteen ounces of good sugar, roughly powdered, to each pound of juice, and boil the jelly quickly for fifteen minutes longer, keeping it constantly stirred, and perfectly well skimmed. It will be very clear, and of a beautiful pale rose-color.

QUINCE AND APPLE JELLY.—Cut small and core an equal weight of tart apples and quinces; put the quinces in a preserving kettle, with water to cover them, and boil till soft; and add the apples, still keeping water to cover them, and boil till the whole is nearly a pulp; put the whole into a jelly-bag, and strain without pressing.

TOMATOES.

TOMATO PRESERVES.—Take the round yellow variety as soon as ripe, scald and peel; then to seven pounds of tomatoes add seven pounds of white sugar, and let them stand over night; take the tomatoes out of the sugar, and boil the syrup, removing the scum; put in the tomatoes, and boil gently fifteen or twenty minutes; remove the fruit again, and boil until the syrup thickens. On cooling, put the fruit into jars, and pour the syrup over it, and add a few slices of lemon to each jar, and you will have something to please the taste of the most fastidious.

TO PICKLE TOMATOES.—Always use those which are thoroughly ripe. The small round ones are decidedly the best. Do not prick them, as most receipt-books direct. Let them lie in strong brine three or four days, then put them down in layers in your jars, mixing with them small onions and pieces of horseradish; then pour on the vinegar (cold), which should be first spiced as for peppers; let there be a spice-bag to throw into every pot. Cover them carefully, and set them by in the cellar for a full month before using.

TOMATO CATSUP.—Take ripe tomatoes, and scald them just sufficient to allow you to take off the skin; then let them stand for a day, covered with salt; strain them thoroughly to remove the seeds; then to every two quarts, add three ounces of cloves, two of black pepper, two nutmegs, and a very little Cayenne pepper, with a little salt; boil the liquor for half an hour, and then let it cool and settle; add a pint of the best cider vinegar, after which bottle it, corking and sealing it tightly. Keep it always in a cool place.

Another way.—Take one bushel of tomatoes, and boil them until they are soft; squeeze them through a fine wire sieve, and add half a gallon of vinegar, one pint and a half of salt, two ounces of cloves, quarter of a pound of allspice, two ounces of Cayenne pepper, three teaspoonfuls of black pepper, five heads of garlic skinned and separated; mix together, and boil about three hours; or until reduced to about one-half; then bottle, without straining.

DRINKS FOR HOT WEATHER.

APPLEADE.—Cut two large apples in slices, and pour a quart of boiling water on them; strain well, and sweeten. To be drunk when cold, or iced.

INDIAN GINGER BEER.—To ten quarts of boiling water add two ounces of pounded ginger, one ounce of cream of tartar, two limes, and two pounds of sugar. Stir until cold, then strain through flannel until quite clear, adding a pint of good beer, and four wineglassfuls of good toddy. Bottle, tie down the corks, shake each bottle well for some time, place them upright, and they will be fit to drink the next day. This ginger beer will not keep long.

ORGEAT.—Blanch and pound three-quarters of a pound of sweet almonds, and thirty bitter almonds, with one tablespoonful of water. Stir in by degrees two pints of water and three pints of milk, and strain the whole