

Preserved Fruits.

(By Mrs. Gesine Lemcke.)

PRESERVED PINEAPPLES.

Select large, ripe, sugar-loaf pineapples, cut them in finger-thick slices, pare them neatly, remove the eyes with a pointed knife, and cut the fruit in small, square pieces, rejecting the core; then weigh the cut pineapple, and allow for each pound of fruit three-fourths pound of sugar and three-fourths cupful water. Place sugar and water in a preserving kettle and boil three minutes; remove all black scum, if there is any; put in the pineapple; cover and cook forty-five minutes; fill into pint jars to overflowing; put on the cover and set upside down till cold; wipe the jars with a damp towel and set in a cool, dry place.

CANNED PINEAPPLES.

Cut some ripe pineapples in finger-thick slices, peel them neatly, remove the eyes with a pointed knife and the core with a small tin-cutter. If jars with large openings are at hand, the slices may be left whole; if not, cut them into quarters, pack the fruit in glass jars, cover them with the following syrup: Place a kettle with three and one-half pounds of sugar and two and one-half pints of water over the fire, stir till nearly boiling, remove and fill the jars to overflowing with the syrup. This is sufficient syrup to fill five quart jars. Close them tightly and wrap each jar in a towel; place them in a kettle in an upright position; cover them with warm water; place over the fire and boil thirty minutes. Remove the kettle from the fire, and when half cooled off remove the jars; set them up-

side down till cold. See that the jars are air-tight and set them in a cool place.

PINEAPPLE MARMALADE.

Pare and grate large, ripe pineapples and weigh the pulp; place the pineapple in a preserving kettle over the fire; boil twenty minutes; then add for each pound of pineapple three-fourths pound sugar; boil five minutes. Fill in small jars.

PINEAPPLE JELLY.

Cut fine the core and eyes of pineapples that have been used for preserving. Wash and cut, without peeling, some tart apples; cut them in quarters; remove the core and cut the quarters in thin slices; measure the pineapples and the apples, and allow for each tin quartful one pint of water; place them in kettle with the water over the fire and cook, without stirring, till tender. Put a sieve over a bowl; pour in the fruit and drain off the juice without disturbing the apples. Place a colander over another bowl and a square piece of flannel in the colander; pour in the juice and strain it; then measure. Allow for each pint one pound of sugar, place the liquid and sugar over the fire and boil till a drop put on a plate will retain the shape of a bead without spreading. All scum should be carefully removed while the boiling is going on.

PRESERVED APRICOTS.

Peel neatly some nice ripe apricot cut in half; remove the stone and weigh the fruit; allow for six pounds of fruit four pounds sugar and one quart water. Place sugar and water over the fire; stir a few moments to partly melt the sugar; then boil five minutes, removing all the black scum that rises. Put in the fruit; cook ten

minutes, or till a straw will penetrate them easily. Fill the fruit and syrup into four quart jars or into eight pint jars; close at once and set them in a cool, dry place.

APRICOT MARMALADE.

Pare the desired apricots; cut them in halves; remove the stones and cut the fruit fine; then weigh them, allowing for every pound of fruit one pound of sugar; place the sugar and fruit into a preserving kettle over the fire; stir and cook till a drop on a plate will retain the shape of a bead without spreading; fill in small jars and close when cold.

STRAWBERRY SYRUP.

Boil one pound sugar and one-half pint water five minutes; remove all black scum; remove, and, when cold, pour it over three pints crushed strawberries; cover; let stand twenty-four hours; lay a square piece of flannel in a colander; place the colander over a bowl; pour in the strawberry mixture; let it drain without disturbing the fruit; place the juice in a kettle; boil three minutes; then bottle; cork and dip the cork in melted wax.

PRESERVED STRAWBERRIES.

Remove the hulls from four pounds nice, large, ripe berries; put them in a colander; rinse off with cold water; drain and place the berries, with one pint of sugar, in a preserving kettle, allowing half cupful sugar for each pound of fruit. Place the kettle over the fire and boil for five minutes, counting from the time they begin to boil. Fill them into jars; close and turn the jars upside down every few minutes till cold. They will soak up all the syrup and look fine, and if a little pink colouring is added they will retain their natural colour.

PRESERVED RHUBARB.

Peel and cut some fresh rhubarb in small pieces and weigh them; allow for every pound of rhubarb three-fourths pound sugar; place the rhubarb in a kettle over the fire, adding no water; cook till reduced to half; place the sugar in another kettle over the fire, adding sufficient water to moisten the sugar, and boil to a ball; then add the rhubarb; stir and cook five minutes, and remove and fill in jars.

STRAWBERRY PANCAKES.

Prepare and bake the pancakes the same as in foregoing recipe. Remove the green hulls of one quart strawberries; rinse them off with cold water; drain and crush them with a silver fork; add two or three table-spoonfuls sugar; put one pancake on a warm plate; cover it with a layer of the strawberries; put on another pancake and cover in same manner with the berries; continue until all is used, and serve at once. In place of strawberries, pitted cherries, blackberries, raspberries and currants mixed, or fine-cut ripe peaches, may be used in same manner.

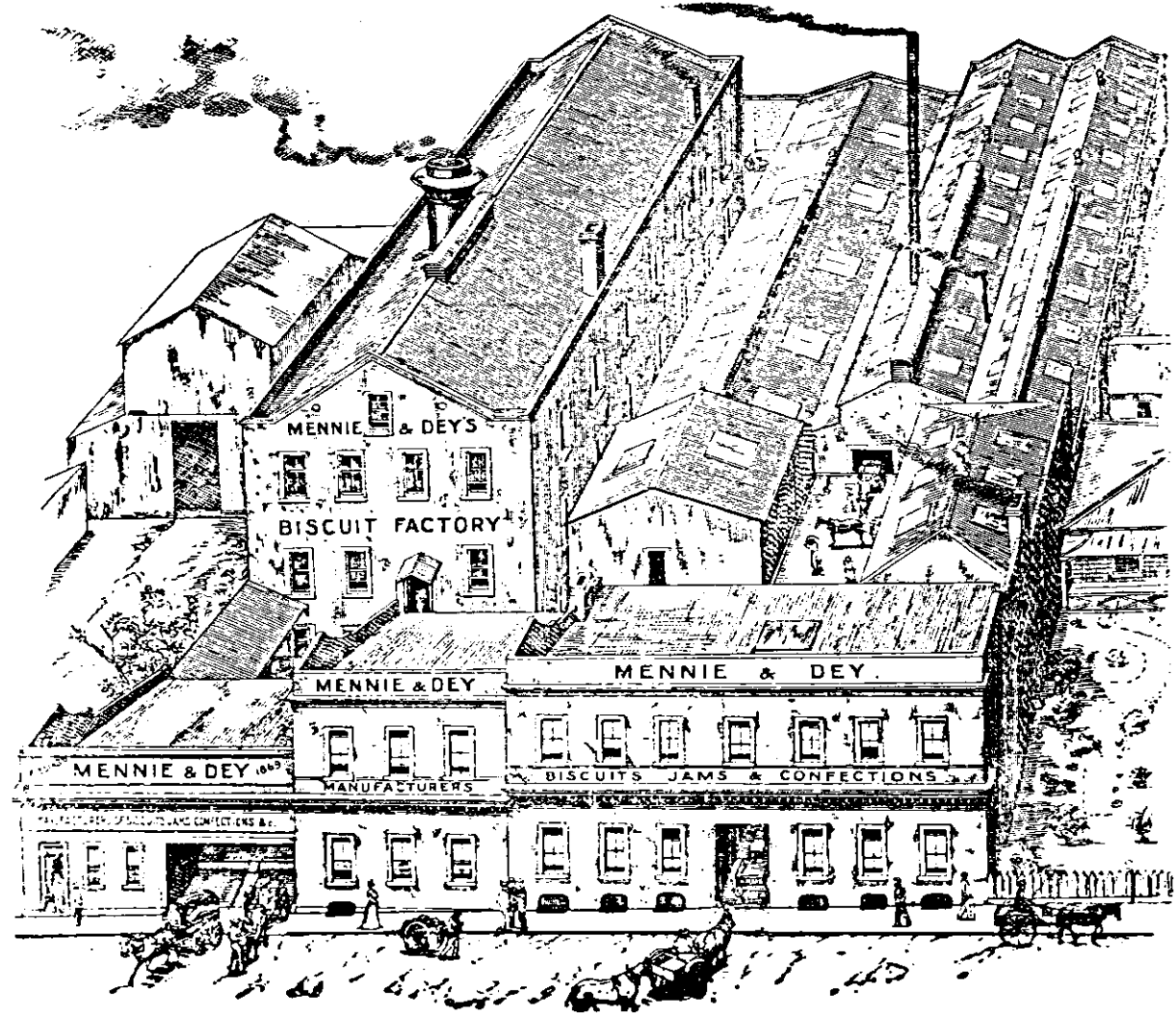
ASPARAGUS SALAD.

Peel and cut one bunch of asparagus in one-inch lengths; boil them in salted water till done; drain, and when cold place the asparagus in a salad bowl. Either dress it with a French dressing or a mayonnaise.

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