

the blade, turn the fruit round, and again insert the knife at the same point, repeating the cutting motion. Then with an ordinary knife cut the fruit in half by following the line of suture, when the pit will fall free.

The fruit should next be placed in a brine bath composed of 1 lb. of salt to 1 gallon of water, to prevent discoloration until sufficient fruit is prepared for packing in the bottles. When sufficient fruit is prepared it is packed neatly in the jars, which have been thoroughly cleansed by washing in warm water. The jars are then filled with syrup or water, as the case may be, and the caps screwed on lightly without the rubbers. The whole is now ready for boiling.

#### THE BOILER AND COOKING-PLATFORM.

The ordinary household washing-copper makes an excellent boiler for boiling the fruit, provided it is thoroughly scoured out beforehand. A wooden platform should be made, with two or three blocks of wood 3 in. thick and about 7 in. long nailed on the under-side to support it, without allowing its edges to actually touch the sides of the copper. This precaution prevents the platform from jamming when it is being hoisted out of the copper. Two wire handles reaching barely to the copper's brim are next attached to the platform, to enable the operator to lift both platform and bottles out when the fruit is sufficiently cooked. This can be improved upon still further by placing a small pulley in the ceiling of the wash-house directly over the centre of the copper, to allow of a strong cord being passed round and attached to the handles of the platform. With such an attachment it is a very easy matter to hoist the whole bodily out of the copper, place two narrow boards over the top of the copper, and lower the platform on to them, removing the jars of fruit as soon as the caps are screwed on.

#### COOKING THE FRUIT.

The bottles should be placed on the platform in the copper so that they do not actually touch one another. Now place water in the copper until it reaches to within 1 in. or  $1\frac{1}{2}$  in. of the top of the bottles, place the lid on the copper, start the fire, and bring the whole to the boil. The times for boiling the various fruits are shown in the table on opposite page, and are calculated from the moment the water in the copper starts to boil. When the fruit has finished boiling hoist the platform out of the water, remove the caps, fill the bottles to the brim with boiling syrup or boiling water, as the case may be, place a new rubber that has been rinsed in hot water under the cap, and screw down tight. The bottles should then be