

pounds of sugar for four of the juice, stir them together until it is dissolved, and then continue the boiling quickly for ten minutes longer, and be careful to remove all the scum. Pour the preserve into small moulds or pans, and turn it out when it is wanted for table; it will be very fine, both in colour and in flavour.

Juice of plums, 4 lbs. : 25 minutes. Sugar, 3 lbs. : 10 minutes.

The cheese.—Skin and stone the plums from which the juice has been poured, and after having weighed, boil them an hour and a quarter over a brisk fire, and stir them constantly; then to three pounds of fruit add one of sugar, beaten to powder; boil the preserve for another half hour, and press it into shallow pans or moulds.

Plums, 3 lbs. : 1½ hour. Sugar, 1 lb. : 30 minutes.

TO DRY APRICOTS; (*a quick and easy method.*)

Wipe gently, split, and stone some fine apricots, which are not over-ripe; weigh, and arrange them evenly in a deep dish or bowl, and strew in fourteen ounces of sugar, in fine powder, to each pound of fruit; on the following day turn the whole carefully into a preserving-pan, let the apricots heat slowly, and simmer them very softly for six minutes, or for an instant longer, should they not in that time be quite tender. Let them lay in the syrup for a day or two, then drain and spread them singly on dishes to dry.

To each pound apricots, 14 ozs. of sugar: to stand 1 night, to be simmered from 6 to 8 minutes, and left in syrup 2 or 3 days.

PEACH JAM, OR MARMALADE.

The fruit for this preserve, which is a very delicious one, should be finely flavoured, and quite ripe, though 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 scum, and boil it briskly for five minutes; throw in 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.

Peaches, stoned and pared, 4 lbs. : ¾ hour. Sugar, 2½ lbs. : 2 minutes. Blanched peach-kernels: 3 minutes. Juice of 2 *small* lemons: 3 minutes.

*Obs.*—This jam, like most others, is improved by pressing the fruit through a sieve after it has been partially boiled. Nothing can be finer than its flavour, which would be injured by adding the sugar at first; and a larger proportion renders it cloyingly sweet. Nectarines and peaches mixed, make an admirable preserve.

TO PRESERVE, OR TO DRY PEACHES OR NECTARINES. (*An easy and excellent Receipt.*)

The fruit should be fine, freshly gathered, and *fully ripe*, but still in its perfection. Pare, halve, and weigh it after the stones are removed; lay it into a deep dish, and strew over it an equal weight of highly refined pounded sugar; let it remain until this is nearly dissolved, then lift the fruit gently into a preserving-pan, pour the juice and sugar to it,

and heat the whole over a very slow fire; let it just simmer for ten minutes, then turn it softly into a bowl, and let it remain a couple of days; repeat the slow-heating and simmering at intervals of two or three days, until the fruit is quite clear, when it may be potted in the syrup, or drained from it, and dried upon large clean slates or dishes, or upon wire-sieves. The flavour will be excellent. The strained juice of a lemon may be added to the syrup, with good effect, towards the end of the process, and an additional ounce or two of sugar allowed for it.

DAMSON JAM. (VERY GOOD.)

The fruit for this jam should be freshly gathered and quite ripe. Split, stone, weigh, and boil it quickly for forty minutes; then stir in half its weight of good sugar roughly powdered, and when it is dissolved, give the preserve fifteen minutes additional boiling, keeping it stirred, and thoroughly skimmed.

Damsons, stoned, 6 lbs. : 40 minutes. Sugar, 3 lbs. : 15 minutes.

*Obs.*—A more refined preserve is made by pressing the fruit through a sieve after it is boiled tender; but the jam is excellent without.

DAMSON JELLY.

Bake separately in a very slow oven, or boil in a water-bath (see page 332), any number of fine ripe damsons, and one third the quantity of bullaces, or of any other pale plums, as a portion of their juice will, to most tastes, improve, by softening the flavour of the preserve, and will render the colour brighter. 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 from 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.

DAMSON SOLID. (GOOD.)

Pour the juice from some damsons which have stood for a night in a very cool oven, or been stewed in a jar placed in a pan of water; weigh and put it into a preserving-pan with a pound and four ounces of pears (or of any other fine boiling apples), pared, cored, and quartered, to each pound of the juice; boil these together, keeping them well stirred, from twenty-five to thirty minutes, then add the sugar, and when it is nearly dissolved, continue the boiling for ten minutes. This, if done with exactness, will give a perfectly smooth and firm preserve, which may be moulded in small shapes, and turned out for table.

To each pound clear damson-juice, 1½ lb. pears (or other good apples), pared and cored: 25 to 30 minutes. Sugar, 14 ozs. : 10 minutes.

EXCELLENT DAMSON CHEESE.

When the fruit has been baked or stewed tender, as directed above, drain off the juice, skin and stone the damsons, pour back to them from a third to half their juice, weigh and then boil them over a clear brisk fire until they form a quite dry paste; add six ounces of pounded sugar for each pound of the plums; stir them off the fire until this is dissolved, and boil the preserve again without quitting or ceasing to stir it, until it leaves the pan quite dry, and adheres in a mass to the spoon. If it



should not stick to the fingers when lightly touched, it will be sufficiently done to keep very long; press it quickly into pans or moulds; lay on it a paper dipped in spirit when it is perfectly cold; tie another fold over it, and store it in a dry place.

Bullace cheese is made in the same manner, and almost any kind of plum will make an agreeable preserve of the sort.

To each pound of fruit, pared, stoned, and mixed with the juice, and boiled quite dry, 6 ozs. of pounded sugar: boiled again to a dry paste.

## 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-colour.

Juice of black-cluster grapes: 20 minutes. To each pound of juice, 14 ozs. good sugar: 15 minutes.

*Obs.*—We have proved this jelly only with the kind of grape which we have named, but there is little doubt that fine purple grapes of any sort would answer for it well.

## ENGLISH GUAVA.

Strip the stalks from a gallon or two of the large kind of bullaces called the shepherd's bullace; give part of them a cut, put them into stone jars, and throw into one of them a pound or two of imperatrice plums, if they can be obtained; put the jars into pans of water, and boil them as directed at page 332; then drain off the juice, pass it through a thick strainer or jelly-bag, and weigh it; boil it quickly from fifteen to twenty minutes; take it from the fire, and stir in it till dissolved, three-quarters of a pound of sugar to the pound of juice; remove the scum with care, and boil the preserve again quickly from eight to twelve minutes, or longer should it not then jelly firmly on the skimmer. When the fruit is very acid, an equal weight of juice and sugar may be mixed together in the first instance, and boiled briskly for about twenty minutes. It is impossible to indicate the *precise* time which the jelly will require, so much depends on the quality of the plums, and on the degree of boiling previously given to them in the water-bath. When properly made, it is remarkably transparent and *very* firm. It should be poured into shallow pans or small moulds, and turned from them before it is served. When the imperatrice plum cannot be procured, any other that will give a pale red colour to the juice will answer. The bullaces alone make an admirable preserve; and even the commoner kind afford an excellent one.

Juice of the shepherd's bullace and imperatrice, or other red plum, 4 lbs.: 15 to 20 minutes. Sugar, 3 lbs.: 8 to 12 minutes. Or juice of bullaces and sugar, equal weight: 20 minutes.

*Obs.*—After the juice has been poured from the plums they may be stoned, pared, weighed, and boiled to a paste; then six ounces of sugar

added to the pound, and the boiling continued until the preserve is again very dry: a small portion of the juice should be left with the fruit for this.

TO DRY PLUMS; (*an easy method.*)

Put them into jars, or wide-necked bottles, with half a pound of good sugar, rolled or pounded, to twice the weight of fruit; set them into a very cool oven for four and five hours; or if more convenient place them, with a little hay between them, in a pan of cold water, and boil them gently for rather more than three hours. Leave them in the syrup for a few days, and finish them as directed for the drying of other fruits. Tie a bladder over the necks of the jars or bottles before they are placed in the pan of water, and fasten two or three folds of paper over the former, or cork the bottles when the fruit is to be baked. The sugar should be put in after the fruit, without being shaken down; it will then dissolve gradually, and be absorbed by it equally.

To each pound of plums, 8 ounces pounded sugar: baked in cool oven 4 or 5 hours, or steamed 3 hours.

## TO BOTTLE FRUIT FOR WINTER USE.

Gather the fruit in the middle of the day in very dry weather; strip off the stalks, and have in readiness some perfectly clean and dry wide-necked bottles; turn each of these the instant before it is filled, with the neck downwards, and hold in it two or three lighted matches; drop in the fruit before the vapour escapes, shake it gently down, press in some new corks, dip the necks of the bottles into melted rosin, set them at night into an oven from which the bread has been drawn six or seven hours at least, and let them remain until the morning: if the heat be too great the bottles will burst. Currants, cherries, damsons, green-gages, and various other kinds of plums will remain good for quite twelve months when bottled thus if stored in a dry place.

To steam the fruit, put the bottles into a copper or other vessel up to their necks in cold water, with a little hay between and under them; light the fire, let the water heat slowly, and keep it at the point of gentle simmering until the fruit is sufficiently scalded. Some kinds will of course require a much longer time than others. From half to three-quarters of an hour will be sufficient for gooseberries, currants, and raspberries; but the appearance of all will best denote their being done. When they have sunk almost half the depth of the bottles, and the skins are shrivelled, extinguish the fire, but leave them in the water until it is quite cold; then wipe and store the bottles in a dry place. A bit of moistened bladder tied over the corks is better than the rosin when the fruit is steamed.

## APPLE JELLY.

Various kinds of apples may be used successfully to make this jelly, but the nonsuch is by many persons preferred to all others for the purpose. The Ripstone pippin, however, may be used for it with very good effect, either solely, or with a mixture of pearmain. It is necessary only that the fruit should be finely flavoured, and that it should boil easily to a marmalade. Pare, core, quarter, and weigh it quickly that it may not lose its colour, and to each pound pour a pint of cold water, and boil it until it is well broken, without being reduced to a



quite thick pulp, as it would then be difficult to render the juice perfectly clear, which it ought to be. Drain this well from the apples, either through a fine sieve or a folded muslin strainer, and pass it afterwards through a jelly-bag, or turn the fruit at once into the last of these, and pour the liquid through a second time if needful. When it appears quite transparent, weigh, and reduce it by quick boiling for twenty minutes; draw it from the fire, add two pounds of sugar, broken very small, for three of the decoction, stir it till it is entirely dissolved, then place the preserving-pan again over a clear fire, and boil the preserve quickly for ten minutes, or until it jellies firmly upon the skimmer when poured from it; throw in the strained juice of a small lemon for every two pounds of jelly, a couple of minutes before it is taken from the fire.

Apples, 7 lbs.; water, 7 pints:  $\frac{1}{2}$  to full hour. Juice, 6 lbs.: 20 minutes *quick* boiling. Sugar, 4 lbs.: 10 to 15 minutes. Juice, 3 lemons.

#### EXCEEDINGLY FINE APPLE JELLY.

Pare quickly some highly flavoured juicy apples of any kind, or of various kinds together, for this is immaterial; slice, without dividing them; but first free them from the stalks and eyes, shake out some of the pips, and put 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 colour 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. The quantity which it will have yielded will be small, but it will be clear and rich. 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 *good* 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 fresh lemon to the pint of jelly should be thrown into it 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 colour of the jelly will be injured by too much of it, and many persons would altogether prefer the pure flavour.

Juice of apples, 1 quart, or 2 $\frac{1}{2}$  lbs.: 10 minutes. Sugar, 1 $\frac{1}{2}$  lb.: 8 to 10 minutes. Juice, 2 small lemons; rind of 1 or more, at pleasure.

*Obs. 1.*—The quantity of apples required for it renders this a rather expensive preserve, where they are not abundant; but it is a remarkably fine jelly, and turns out from the moulds in perfect shape and *very* firm. It may be served in the second course, or for dessert. It is sometimes made without paring the apples, or dipping them into the water, and the colour is then a deep red: we have occasionally had a pint of water added to about a gallon and a half of apples, but the jelly was not then *quite* so fine in flavour.

*Obs. 2.*—The best time for making this apple-jelly is from the end of November to Christmas.

*Obs. 3.*—Quince-jelly would, without doubt, be very fine made by this receipt; but as the juice of that fruit is richer than that of the apple, a little water might be added. Alternate layers of apples and quinces would also answer well, we think.

#### QUINCE JELLY.

Pare, quarter, core, and weigh some ripe but quite sound quinces, as quickly as possible, and throw them as they are done into part of the water in which they are to be boiled, as directed at page 305; allow one pint of this to each pound of the fruit, and simmer it gently until it is a little broken, but not so long as to redden the juice, which ought to be very pale. Turn the whole into a jelly-bag, or strain the liquid through a fine cloth, and let it drain very closely from it, but without the slightest pressure. Weigh the juice, put it into a delicately clean preserving-pan, and boil it quickly for twenty minutes; take it from the fire and stir into it, until it is entirely dissolved, twelve ounces of sugar for each pound of juice, or fourteen ounces if the fruit should be very acid, which it will be in the earlier part of the season; keep it constantly stirred and thoroughly cleared from scum from ten to twenty minutes longer, or until it jellies strongly in falling from the skimmer; then pour it directly into glasses or moulds. If properly made, it will be sufficiently firm to turn out of the latter, and it will be beautifully transparent, and rich in flavour. It may be made with an equal weight of juice and sugar mixed together in the first instance, and boiled from twenty to thirty minutes. It is difficult to state the time precisely, because from different causes it will vary very much. It should be reduced rapidly to the proper point, as long boiling injures the colour: this is always more perfectly preserved by boiling the juice without the sugar first.

To each pound pared and cored quinces, 1 pint water:  $\frac{3}{4}$  to 1 $\frac{1}{2}$  hour. Juice, boiled 20 minutes. To each pound, 12 ozs. sugar: 10 to 20 minutes. Or, juice and sugar equal weight: 20 to 30 minutes.

#### QUINCE MARMALADE.

When to economize the fruit is not an object, pare, core, and quarter some of the inferior quinces, and boil them in as much water as will nearly cover them, until they begin to break; strain the juice from them, and for the marmalade put half a pint of it to each pound of fresh quinces: in preparing these, be careful to cut out the hard stony parts round the cores. Simmer them gently until they are perfectly tender, then press them, with the juice, through a coarse sieve; put them into a perfectly clean pan, and boil them until they form almost a dry paste; add for each pound of quinces and the half pint of juice, three quarters of a pound of sugar, in fine powder, and boil the marmalade for half an hour, stirring it gently without ceasing: it will be very firm and bright in colour. If made shortly after the fruit is gathered, a little additional sugar will be required; and when a richer and less dry marmalade is better liked, it must be boiled a shorter time, and an equal weight of fruit and sugar must be used.

Quinces, pared and cored, 4 lbs.; prepared juice, 1 quart: 2 to 3 hours. Boiled fast to dry, 20 to 40 minutes. Sugar, 3 lbs.: 30 minutes.

Richer marmalade: quinces, 4 lbs.; juice, 1 quart; sugar, 4 lbs.



## QUINCE AND APPLE MARMALADE.

Boil together, from three quarters of an hour to an hour, two pounds of pearmain, or of any other well-flavoured apples, in an equal weight of prepared quince-juice (see page 305), then take them from the fire, and mix with them a pound and a half of sugar, in fine powder; when this is a little dissolved, set the pan again over a brisk fire, and boil the preserve for twenty minutes longer, keeping it stirred all the time.

Prepared quince-juice, 2 lbs.; apples, 2 lbs.:  $\frac{3}{4}$  to 1 hour. Sugar, 1 $\frac{1}{2}$  lb.: 20 minutes.

## QUINCE PASTE.

If the full flavour of the quinces be desired, stew them sufficiently tender to press through a sieve in the prepared juice of page 305; otherwise, in just water enough to about three parts cover them; when they are soft quite through, lift them out, let them cool, and then pass them through a sieve; reduce them to a dry paste, over a very clear fire, and stir them constantly; then weigh the fruit, and mix it with an equal proportion of pounded sugar, or with sugar boiled to candy height (we find the effect nearly the same, whichever method be pursued), and stir the paste without intermission until it is again so dry as to quit the pan and adhere to the spoon in one large ball; press it into shallow pans or dishes; cut it, as soon as cold, into small squares, and, should they seem to require it, dry them with a very gentle degree of heat, and when they are again cold store them in tin cases with well-dried foolscap paper between them; the paste may be moulded, when more convenient, and kept until it is wanted for table in a very dry place. In France, where the fruit is admirably confectioned, the *pâte des coigns*, or quince paste, is somewhat less boiled than we have directed, and dried afterwards in the sun, or in an extremely gentle oven, in square rims of tin, about an inch and a half deep, placed upon clean plates.

## JELLY OF SIBERIAN CRABS.

This fruit makes a jelly of beautiful colour, and of pleasant flavour also; it may be stored in small moulds of ornamental shape, and turned out for a dessert dish. Take off the stalks, weigh, and wash the crabs; then, to each pound and a half, add a pint of water, and boil them gently until they are broken, but do not allow them to fall to a pulp. Pour the whole into a jelly-bag, and when the juice is quite transparent, weigh it, put it into a clean preserving-pan, boil it quickly for ten minutes, take it from the fire, and stir in it, till dissolved, ten ounces of fine sugar, roughly powdered, to each pound of the juice; boil the jelly from twelve to fifteen minutes, skim it very clean, and pour it into the mould. Should the quantity be large, a few additional minutes boiling must be given to the juice before the sugar is added.

To each 1 $\frac{1}{2}$  lb. of crabs; water, 1 pint: 12 to 18 minutes. Juice to be boiled fast, 10 minutes; sugar, to each pound, 10 ozs.: 12 to 15 minutes.

## TO PRESERVE BARBERRIES IN BUNCHES.

Take the finest barberries, without stones, that can be procured, tie them together in bunches of four or five sprigs, and for each half pound of the fruit (which is extremely light), boil one pound of very good sugar in a pint of water for twenty minutes, and clear it well from

scum; throw in the fruit, let it heat gently, and then boil from five to seven minutes, when it will be perfectly transparent. So long as any snapping noise is heard, the fruit is not at all done; it should be pressed equally down into the syrup until the whole of the berries have burst; it should then be turned into jars, which must be covered with skin, or with two or three folds of thick paper, as soon as the preserve is perfectly cold. The barberries thus prepared make a beautiful garnish for sweet dishes, or for custard puddings.

Barberries, tied in bunches, 1 $\frac{1}{2}$  lb. Sugar, 3 lbs.; water, 1 $\frac{1}{2}$  pint: 20 minutes. Barberries boiled in syrup, 5 to 7 minutes.

## BARBERRY JELLY.

To each pound of barberries, stripped from the stalks, put a pint and a half of cold water, and boil them for fifteen minutes; bruise them with the back of a wooden spoon, pour them into a hair-sieve or muslin strainer, and pass the juice afterwards through a jelly-bag. When it appears perfectly clear, weigh and then boil it fast for ten minutes; take it from the fire, and stir into it as many pounds of sugar in fine powder as there were pounds of juice; when this is dissolved, boil the jelly again for ten minutes, skim it carefully, and pour it into jars or glasses: if into the latter, warm them previously, or the boiling jelly may cause them to break.

Barberries, 3 lbs.; water, 4 $\frac{1}{2}$  pints: 15 minutes. Juice alone: 10 minutes. To each pound of juice 1 lb. of sugar: 10 minutes.

BARBERRY JAM. (*A good Receipt.*)

The barberries for this preserve should be quite ripe, though they should not be allowed to hang until they begin to decay. Strip them from the stalks, throw aside such as are spotted, and for each pound of the fruit allow eighteen ounces of well-refined sugar; boil this, with one pint of water to every four pounds, until it becomes white, and falls in thick masses from the spoon; then throw in the fruit, and keep it stirred over a brisk fire for six minutes only; take off the scum, and pour it into jars or glasses.

Sugar, 4 $\frac{1}{2}$  lbs.; water, 1 $\frac{1}{4}$  pint, boiled to candy height. Barberries, 4 lbs.: 6 minutes.

BARBERRY JAM. (*Second Receipt.*)

The preceding is an excellent receipt, but the preserve will be *very* good if eighteen ounces of pounded sugar be mixed and boiled with the fruit for ten minutes; and this is done at a small expense of time and trouble.

Sugar pounded, 2 $\frac{1}{2}$  lbs.; fruit, 2 lbs.: boiled 10 minutes.

## VERY COMMON BARBERRY JAM.

Weigh the fruit after it has been stripped from the stalks, and boil it for ten minutes over a moderate fire, keeping it stirred all the time; then add to it an equal weight of good Lisbon sugar, and boil the preserve for five minutes.

Barberries, 3 lbs.: 10 minutes. Lisbon sugar, 3 lbs.: 5 minutes.

*Obs.*—The small barberry, without stones, must be used for the foregoing receipts, but for those which follow either sort will answer.



## SUPERIOR BARBERRY JELLY, AND MARMALADE.

Strip the fruit from the stems, wash it in spring-water, drain, bruise it slightly, and put it into a clean stone jar, with no more liquid than the drops which hang about it. Place the jar in a pan of water, and steam the fruit until it is quite tender: this will be in from thirty minutes to an hour. Pour off the clear juice, strain, weigh, and boil it fast from five to seven minutes, with eighteen ounces of sugar to every pound. For the marmalade, press the barberries through a sieve with a wooden spoon, and boil them quickly for the same time, and with the same proportion of sugar as the jelly.

Barberries boiled in water-bath until tender; to each pound of juice, 1 lb. 2 ozs. sugar: 5 minutes. Pulp of fruit, to each pound, 18 ozs. sugar: 5 minutes.

*Obs.*—We have always had these preserves made with very ripe fruit, and have found them extremely good; but more sugar may be needed to sweeten them sufficiently when the barberries have hung less time upon the trees.

## ORANGE MARMALADE.

Rasp very slightly on a fine and delicately clean grater the rinds of some sound Seville oranges; cut them in quarters, and separate the flesh from the rinds; then with the small end of a tea, or egg spoon, clear it entirely from the pips, and from the loose inner skin and film. Put the rinds into a large quantity of cold water, and change it when they have boiled about twenty minutes. As soon as they are perfectly tender lift them out, and drain them on a sieve; slice them thin, and add eight ounces of them to each pound of the pulp and juice, with a pound and a half of highly-refined sugar in fine powder; boil the marmalade quickly for half an hour, skim it well, and turn it into the jars. This marmalade has not a very powerful flavour of the orange-rind. When more of this is liked, either leave a portion of the fruit unrasped, or mix with the preserve some of the zest which has been grated off, allowing for it its weight of sugar. Or proceed thus: allow to a dozen Seville oranges two fine juicy lemons, and take the weight of the whole in sifted sugar, of excellent quality. With a sharp knife cut through the rinds just deep enough to allow them to be stripped off in quarters with the end of a spoon, and throw them for a night into plenty of cold spring-water; on the following morning boil them sufficiently tender to allow the head of a pin to pierce them easily; then drain them well, let them cool, and scrape out the white part of the rind, and cut the remainder into thin chips. In the mean time have the pulp of the fruit quite cleared from the pips and film; put it with the sugar and chips into a preserving-pan, heat it slowly, then boil it from twenty to thirty minutes: it will be very rich, good marmalade. The sugar, first broken into large lumps, is sometimes made into a very thick syrup, with so much water only as will just dissolve it; the pulp and juice are in that case boiled in it quickly for ten minutes before the chips are added; and a part of these are pounded and stirred into the preserve with the others. March is the proper month for making this preserve, the Seville orange being then in perfection. For lemon marmalade proceed exactly in the same manner as for this. The whole of the rinds of either fruit are pounded to a paste, and then boiled with the pulp, to make what is called transparent marmalade.

Rinds of Seville oranges, lightly rasped and boiled tender, 2 lbs.; pulp and juice, 4 lbs.; sugar, 6 lbs.:  $\frac{3}{4}$  hour. Or, weight of oranges, first taken in sugar, and added, with all the rinds, to the pulp after the whole has been properly prepared.

## GENUINE SCOTCH MARMALADE.

“Take some bitter oranges, and double their weight of sugar; cut the rind of the fruit into quarters and peel it off, and if the marmalade be not wanted very thick, take off some of the spongy white skin inside the rind. Cut the chips as thin as possible, and about half an inch long, and divide the pulp into small bits, removing carefully the seeds, which may be steeped in part of the water that is to make the marmalade, and which must be in the proportion of a quart to a pound of fruit. Put the chips and pulp into a deep earthen dish, and pour the water boiling over them; let them remain for twelve or fourteen hours, and then turn the whole into the preserving-pan, and boil it until the chips are perfectly tender. When they are so, add by degrees the sugar (which should be previously pounded), and boil the marmalade until it jellies. The water in which the seeds have been steeped, and which must be taken from the quantity apportioned to the whole of the preserve, should be poured into a hair-sieve, and the seeds well worked in it with the back of a spoon; a strong clear jelly will be obtained by this means, which must be washed off them by pouring their own liquor through the sieve in small portions over them. This must be added to the fruit when it is first set on the fire.

Oranges, 3 lbs.; water, 3 quarts; sugar, 6 lbs.

*Obs.*—This receipt, which we have not tried ourselves, is guaranteed as an excellent one by the Scotch lady from whom it was procured.

## ORANGE CONSERVE FOR PUDDINGS.

Wash and then soak in plenty of spring-water for three days, changing it night and morning, half a dozen Seville oranges; then boil them till they are sufficiently tender for the head of a pin to pierce them easily; drain and weigh them, and for each pound take and reduce to fine powder two pounds of good sugar. Cut the oranges asunder, and remove the pips and the coarse loose skin of the cores; then beat them, with the sugar, in a large mortar, and pick out as this is done any pits of fibre or coarse inner skin which cannot be reduced to a paste. When the whole forms a smooth conserve, put it into small jars for use, as it requires no boiling after the fruit and sugar are mixed: if stored in a dry place, it will remain good for two years. Each orange should be tied in a thin small cloth or a bit of muslin when it is boiled, and the water should be changed once (or even twice when the fine aromatic bitter of the rind is altogether objected to), or the fruit may be lifted from the water and thrown immediately into another pan containing more which is ready boiling. Two table-spoonsful of this conserve, with the yolks of five or six eggs, a couple of ounces of sugar, and as much clarified butter smoothly mixed and well beaten together, will make good cheesecakes, or an excellent but not large pudding: the same proportion will be found an agreeable addition to a plum-pudding also.

Seville oranges, boiled tender, 2 lbs.; sugar, 4 lbs.; beaten together, not boiled.