CANNING AND PRESERVING WITH SUGAR

Apple Butter

Take two gallons of sweet cider and boil down one third. Add apples peeled, cored, and cut in quarters; boil rapidly for two hours and add sugar to taste. Some people like it quite tart, others sweet. Boil until it is thick. This will keep in a stone crock with cotton batting tied over the top if it is stored in a cool dry place. Otherwise seal it in air-tight jars. It will keep a long time after the jars are opened.

Preserved Green Apples
(Something very unusual)

Gather apples when they are the size of walnuts. Leave the stalk and a leaf on for flavor. Wash them, put a handful of clean grapevine leaves in the kettle and then a layer of apples; continue these layers, hav-
ing a thick layer of vine leaves on top. Fill kettle with water and simmer till apples are tender. Take out of kettle and take off skins. When the water and vine leaves are cold put back the apples with a teaspoonful of rock alum; cook slowly till green, then drain. Make a good syrup in which boil the apples gently for a short time. Repeat the boiling for a few minutes the next two days. Put up in small jars.

Sour Cherries

Wash first, then stem and take out the pits. Measure and take an equal quantity of sugar; put the cherries and the sugar in layers in shallow dishes and stand over night. In the morning bring slowly to a boil to dissolve the sugar. Put in jars and process twenty minutes. Cherries may be sun-cooked like strawberries instead of canning and are very delicious.

Elderberries

Elderberries are not always appreciated as they should be. They are very good used
for pies, and combined with other fruit they give a delicious flavor.

Green Grape and Elderberry Preserve

Wash and cut the grapes and take out the seeds. Allow equal quantities of each or, if desired, more elderberries. Weigh the fruit and use an equal amount of sugar. Put the fruit to boil with a very little water, just enough to show through the grapes. Boil for a few minutes, then add about one third of the sugar; boil without stirring for a few minutes more, then add more sugar and repeat this until all the sugar has been used. Boil till the syrup jellies, then turn into small jars and seal.

Green Grape Bar-le-Duc

Wash the grapes, cut them in halves and remove the seeds. Weigh grapes and allow sugar pound for pound. Put the grapes in a kettle with enough water to come half way to the top layer of fruit. Heat slowly and when near the boiling point sprinkle in sugar
a little at a time, adding more as it melts. Do not stir. When syrup has formed, skim and simmer till it jellies. Seal in small glasses.

Peach Conserve
(Made from dried peaches)

One pound of dried peaches soaked overnight in one quart of cold water. In the morning add one cup of seeded raisins, one cup of walnut meats, one orange put through the meat chopper, juice of an orange and of a lemon, and one pound of sugar. Let it boil slowly for an hour or a little more, being careful that it does not burn.

To Can Baked Pears

Use any pears that are not ripe enough to be soft. Scald or wash clean. Pack in crock, cover with water, and add sugar enough to sweeten to taste. Bake slowly in a moderate oven till tender and red. They can be packed in the jars at once or left till the next day. There should be syrup enough
to fill the jars; half seal and process half an hour.

Any syrup that is left over can be used for other pears or for sweet pickle.

**Raspberries**

Weigh the berries and then wash and drain. Put in layers with their weight of sugar and let them stand overnight. In the morning bring to a boil, fill jars full and put on rubbers and half seal jars. Put them either in a pan of water in a moderate oven, or in the washboiler with water two thirds up the jar, and cook twenty minutes. Seal at once.

When canning very juicy fruit, like strawberries, pineapple, or raspberries, it is better to let them stand overnight with the sugar to form their own syrup than to make a syrup with water.

**Raspberry and Currant Jam**

To each quart of raspberries add one pint of currants. Mash and put in a warm oven
till the juice starts to flow. Mash them through a sieve to get out the seeds. Measure the pulp and put an equal amount of sugar to warm in the oven. Boil the pulp twenty minutes or less if it seems thick, add the sugar and stir till dissolved.

*Rhubarb Canned with Sugar*  
*(A very delicious dish)*

Wash and cut the rhubarb in inch lengths without peeling. Weigh and allow three-fourths of a pound of sugar to each pound of rhubarb. Put rhubarb and sugar together in a dish and cover; steam till tender but not broken. Fill jars with the hot rhubarb and put covers on but do not tighten; set back in the steamer or in the washboiler *(do not let water cover the tops of jars)* and cook half an hour; fasten tops and when cold wrap in paper and keep in a cool place.

*Strawberries*

Wash the berries and drain before hulling them. When hulled, weigh them, and allow
a pound of sugar for each pound of fruit. Put fruit and sugar in layers in rather shallow agate pans and let them stand overnight. In the morning bring to a boil and fill jars, put on rubbers and covers but do not seal tight; set in a pan of water and put in a moderate baking oven for an hour, or they may be cooked in the washboiler with water three quarters up the jar for twenty minutes. As soon as taken out, fasten the jars tight.

Sun-cooked Strawberries

Wash the berries and drain before hulling them. Weigh them and allow a pound of sugar to each pound of fruit. Put in layers in shallow agate pans and let them stand overnight. In the morning bring to a boil; do not cook after they scald up once. Put the pans in the hot sun and cover with netting, bring in at night and put out the next day. Cook in the sun this way until the syrup has cooked down and is thick and the berries are transparent. If the sun is hot and they are in it all day they should be finished
at the end of the second day; otherwise it will take three days. If there are two or three cloudy days it will not hurt them to stand till the sun shines.

Uncooked Strawberries

Use only perfect berries, no matter how small. Mash thoroughly with a silver fork, doing a few at a time. Measure them and add an equal amount of sugar. Mix well and let them stand overnight in the ice box or a cool place. Fill small jars to the brim and seal. Keep in a cool, dark place.

This is one of the methods that works well only where the jars can be kept in a cool temperature and not transported.

Tomato Figs (1)

Peel and weigh small firm tomatoes. To sixteen pounds of tomatoes add six pounds of sugar. Cook together without water until sugar penetrates and the tomatoes are clear. Take out, flatten the tomatoes in layers on
shallow dishes and dry in the sun. A little of the syrup should be sprinkled on them when drying. Pack in boxes with powdered sugar between the layers.

*Tomato Figs (2)*

Scald small, firm tomatoes and plunge at once into cold water, then take off the skins without breaking the fruit. Weigh the tomatoes and allow half as much sugar; put fruit and sugar in layers in a crock or enameled dish and let them stand for twenty-four hours. Drain the juice from the tomatoes, measure it, allow the same amount of sugar as juice and boil and skim it. Drop the tomatoes into the boiling syrup and cook until they look clear, pour back into the crock and let them stand for two days. Drain off the syrup, bring it to a boil and pour over the tomatoes. After two days take the tomatoes from the syrup and let them stand in the sun until they are quite dry. Turn them twice a day. If it is cloudy they can be dried in a cool oven or in the
evaporator. When dry pack in wooden boxes with powdered sugar between.

The syrup that is left can be used in sweet pickle.