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HINTS ON CANNING FRUIT.
BY ESTELLE EDGEMONT.

The season when fruit will be plenty is fast approaching, and those housekeepers who have a good stock of preserved fruit will be making calculations to put up a large supply of the present summer. There is nothing healthier, really hardy, anything cheaper, than canned fruit. It may seem unnecessary to those who are already adepts at the art to write anything on this subject; but I am aware that there are hundreds of thousands of people who are ignorant of the art, and who are already suffering from the want of it. I will therefore give a few hints on this subject, which I think will be of great service to many. I will first give a few hints on the selection of fruit. It is not desirable to have even this sort of mold. It would be out of the question to have any mold on the fruit, as the mold would spread all over the fruit, if it did not impart any unpleasant flavor. There is such a thing as having bottled fruit without any mold whatever. I think the reason why mold forms, is that the lid of the can is not applied soon enough, and many ladies consider this as part of the process. Only yesterday a friend told me that she had made some strawberry jam, and that she had put it in a bottle before she had put the lid on. "Oh, yes!" I said, "I know; but always run a knife quickly down the inside, and that will keep it off." The mold that is on the lid is the mold that is on the fruit, and the mold that is on the fruit is the mold that is on the lid. I think the best way to prevent mold is to run a knife quickly down the inside of the lid, and to run a knife quickly down the inside of the bottle. This will keep the mold off the fruit, and the mold off the lid. I think the best way to prevent mold is to run a knife quickly down the inside of the lid, and to run a knife quickly down the inside of the bottle. This will keep the mold off the fruit, and the mold off the lid.

is necessary. If you want them made into jam, let them stew until a pulp is formed, and use no water. Ripe gooseberries are better made into a jam; a little less sugar than for the green ones is required. **Raspberries, or Pie-Plant—To Bottle.**—Skin young and tender stems, and cut them into proper lengths. Allow a half pound of sugar (brown will do) to the pound of fruit. Stew it for some time, if you wish, or simply bring it to a boil, and bottle, sealing as quickly as possible. **To Bottle Cherries.**—I always stone the red sour pie-cherries; the large white look and taste better with the stone left in. Some persons consider the black Tartarian an unsuitable fruit to bottle. I put up a quantity the past year; they kept well and were delicious. I did some with stones, and some without. You may put them up with or without sugar. My way is this: To one pound of sweet cherries allow one-quarter pound of white sugar, and a little water. Bring to a perfect boil, and bottle.

Strawberries—To Bottle.—Stone them, allowing the juice to drip with the cherries. To a pound of fruit add nearly or quite a half pound of brown sugar. Let them stew until the sugar is reduced to a syrup, and then they look a little glazed. Now bring to a lively boil, and they are ready to bottle. Remember the invariable rule for all bottled fruit; seal quickly, while boiling hot.

Strawberries—To Bottle.—Let them be as fresh as possible. Pick over, and reject everyone at all decayed. Wash thoroughly before taking off the stems. To every pound of berries allow three ounces of white sugar; use a porcelain or brass kettle. Put layers of sugar and fruit; no water until you have sufficient in the kettle. Put them on a slow fire, and stir them constantly until reduced to a jam. Let them stew until the jam looks glazed, then boil up and bottle. If you wish them whole, take the juice drained from the berries, and the sugar, no water, and boil well together. Then add the berries, and as soon as the fruit boils, bottle. Strawberries, done whole, change color badly, besides the husks from the seeds show unpleasantly in the syrup. I prefer to make a jam of them.

Red Raspberries—To Bottle.—One short quart put to a good pound of fruit; put in layers in the kettle, and run over with sugar. To every pint of berries brought to a boil, and bottled. Excellent.

Black Raspberries—To Bottle.—The same as red. They make delicious pies.

Red Raspberries—To Bottle.—Put a quart of good vinegar over two quarts of berries. Let them stand over night, strain and pour the juice over two more quarts of berries; stand over night, then strain again. To every pint of berries allow a pound of white sugar. Let it come to a boil, and bottle for use in small-necked bottles. One tablespoonful of a glass of low-water makes a refreshing summer beverage and is also excellent for invalids.—*American Agriculturist.*

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