

Preserves

Grape Conserve



7 lb. Concord grapes

1 pound raisins

7 lb. sugar

(2 if you prefer)

1 teaspoon salt

1 pound walnut meats

3 oranges - 1 lemon

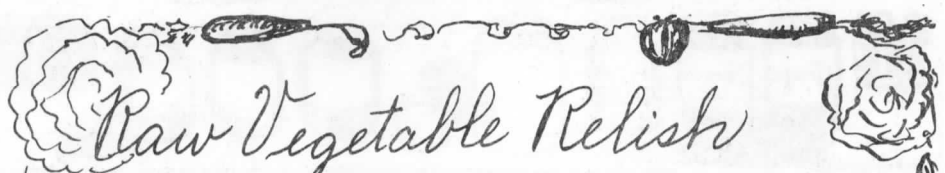
Wash grapes and remove pulp. Cook pulp and remove seeds by putting through a sieve. Chop skins and nuts separately. Grind oranges and lemons in food grinder. Mix pulp and sugar. Add oranges and lemon juice and all. Add chopped skins and whole raisins. Cook till thick. Add nuts. Boil 5 minutes more. Pour into containers and seal.

FRUIT CONSERVE; Fruits in season

Can be used, any mixture - fresh with canned fruits such as plums, peaches, apricots, pineapple, fig, small white seed less grapes. Vary them as you please. Pecans or almonds can replace walnuts. Keep same proportions as above and always use lemon and orange. Add $\frac{2}{3}$ of a cup of brandy to fruit conserve for extra taste. Maraschino cherries add to mixture.

Conserve is good mixed with mincemeat for a pie filling or between layers of a cake that has white frosting on top.

Mary Hade Hickey



Raw Vegetable Relish

Take one large cabbage, 6 onions, 4 carrots, 3 red and 3 green sweet peppers. Chop all together; Add $\frac{1}{2}$ cup of salt; stir well and let stand 2 or 3 hours or all night. Next morning add 3 pints vinegar, 2 pints sugar, 2 teaspoons each of mustard and celery seeds. Stir all together and put into jars and seal. Good right away.

"Learn to laugh.

A good laugh is

better than medicine. A good story is as welcome as a sunbeam in a sick room. Learn to keep your troubles to yourself. The world is too busy to care for your ill and sorrows. Learn to meet every body with a smile!

Julia C. Harnedy



Mincemeat

- 4 lbs cooking apples
- 2 lbs lean boiled beef
- $\frac{1}{2}$ lb suet chilled
- 1 lb seeded raisins
- $\frac{3}{4}$ lb seedless raisins
- $1\frac{1}{2}$ lbs currants
- $\frac{1}{3}$ lb ground citron
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon pepper
- 1 teaspoon allspice
- 1 teaspoon mace
- 1 teaspoon ground cloves
- 1 teaspoon nutmeg
- 2 tablespoons cinnamon
- 1 lb brown sugar
- $1\frac{1}{2}$ quarts cider
- 1 cup brandy
- 1 cup Madeira wine



Peel and chop apples and combine with chilled beef and suet, also chopped. Mix in other ingredients except 1 pint cider and the brandy and Madeira wine. Boil this cider down to a cup of liquid; then add to mixture. Heat mixture thru over low flame stirring constantly. Remove, cool and add brandy and Madeira

Wm Joseph O'Rourke
Piccolilli

The Committee

2 doz. peppers to a peck, 1 red - 1 green, $\frac{1}{2}$ peck peeled and sliced onions, 1 peck green tomatoes. Slice tomatoes, sprinkle in layers with $\frac{2}{3}$ cup salt and let stand overnight. In morning drain as free from water as possible and squeeze dry. Put tomatoes and onions in a large Kettle and cover with good cider vinegar. Add peppers cut up small, 1 ounce small white mustard seed, 3 cups sugar, whole or ground cloves to suit taste, and 2 tablespoons celery seed. Let boil until tender. Place in jars and seal or in a large stone crock. A ground hot pepper may be added with others if desired.



Red Pepper Relish or Jam.

3 1/2 cups sweet red peppers ground.

1 Table spoon salt

3 cups sugar

2 cups vinegar

Remove seed and medulls from thick walled peppers. Run peppers thru food chopper (using smallest knife). Measure - sprinkle with salt. Let stand 3 or 4 hours. Add sugar and vinegar and cook until thick. Pour into hot jars and seal at once.

Eleanor Martin. (Mrs Frank L.)

SWEET PICKLED WATERMELON RIND

8 pd. water melon rind 4 lb. sugar - brown and white
2 qts. vinegar 1 cup whole pickling spices in bag.

Peel and cut rind. Cook in water an hour, or until soft. Drain thoroughly. Put in a large bottle with spices in bag. Cover with vinegar. Boil all together until rind is transparent. 30 to 60 minutes. Put in jars and seal.

M.H.H.



Cherry Peach Jelly

2 tablespoons gelatine

$\frac{1}{2}$ cup cold water

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ teaspoon salt

1 cup boiling water

$\frac{3}{4}$ cup fresh orange juice

$\frac{1}{4}$ cup lemon juice

$\frac{3}{4}$ cup cherry wine

3 fresh peaches sliced

Soften gelatine in cold water. Stir into boiling water to which salt and sugar have been added. Add fruit juices and wine. Pour over sliced peaches.



Gertrude S. G. Russell