Ginger Cookies.

½ lb. self-raising flour. 2 ozs. of butter.

4 ozs. of castor sugar. 2 ozs. of glacé ginger.

A teaspoonful of ground ginger 1 egg.

Mix well together the flour, sugar and ginger. Melt the butter and stir it in, add the glace ginger, finely chopped and enough beaten egg, about half will be sufficient to form a soft dough, but this must not be at all sticky. Butter a baking tin. Now form the dough into balls the size of marbles (large) and press them lightly on the tin, leaving room to spread. Bake about a quarter of an hour in a moderate oven.

D. Gomm, Havre des Pas.

Rose Cakes.

3 ozs. butter.

3 ozs. sugar.

3 ozs. flour. 3 ozs. cornflour. 3 eggs.

½ teaspoonful vanilla essence.

A little cochineal.

Beat the butter and sugar to a cream. Add gradually the eggs and the flour, beating for several minutes after each egg is added. Stir in the cornflour and the vanilla and lastly sufficient cochineal to make the mixture a pretty shade of pink. Put into fancy tins and bake in a moderate oven till nicely done.

Anon.

Confectionery.

151515

Peppermint Creams.

1 lb. icing sugar. ½ teaspoon lemon juice.

1 teaspoon peppermint essence.

Sufficient whites of eggs (2) to make a stiff paste.

METHOD.—Sift icing sugar, and mix to a firm paste with egg, add lemon juice and peppermint essence. Roll it out and cut in rounds, put them on kitchen paper to dry for about 12 hours.

Miss D. Le Sueur, 59, Kensington Place, Jersey.

English Fudge.

1 lb. brown sugar.

3 ozs. grated plain chocolate.

3 ozs. butter.

a small tin of unsweetened condensed milk or cream.

METHOD.—Melt butter in saucepan, add sugar and condensed milk, when melted take saucepan off fire, add grated chocolate gradually. Replace on fire and boil for about 15—20 minutes, stirring all the time to prevent burning. Test a spoonful of mixture in glass of cold water, if Fudge hardens at once in water pour contents of saucepan into tin which has previously been greased. Place tin in cold place till Fudge is set.

Miss Hilda Beckett, 94, Cambridge Road, Seven Kings, Essex.

-110-

Swiss Toffee.

1 lb. butter. 1½ lbs. demerara sugar.

1 small tin Nestles Milk.

METHOD.-Melt butter, stir in the sugar and the milk, and boil for 20 minutes.

Mrs. P. Larbalestier, 2, Charing Cross, Jersey. -0-

Coconut Ice.

1 lb. lump sugar.

1 lb. dessicated coconut.

1 teacupful of milk. METHOD.—Bring sugar and milk to boil, and boil for 4 minutes, take off gas, add coconut and stir well, pour half into tin lined with greasproof paper, then colour remainder with cochineal, pour on top and leave until set.

Mrs. Leonard Beckett, "Glenesk," Brancaster Lane, Purley, Surrey.

A Good Marzipan.

10 ozs. castor sugar.

8 ozs. ground almonds.

1 egg (duck preferable). METHOD.—Mix sugar and almonds dry to a pyramid and break egg into top without beating it up and mix well. Add orange flower water or teaspoonful Vanilla or Almond essence to taste. Roll out well and cut up.

Mrs. De Gruchy, "Sunnydene," Dunell Road, Jersey.

Fudge.

3 lbs. moist light sugar.

 $\frac{1}{2}$ lb. butter.

1 tin Ideal Milk. (41d.) 2 teaspoonfuls vanilla.

1 lb. chopped almonds (if desired).

METHOD.-Melt butter in saucepan, add sugar and milk, and boil for 20 minutes, then add the vanilla, and almonds, stirring all the time. Take off fire, and beat until thick and cold. Pour on to well buttered tin. Mark off into squares with knife.

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Miss Taylor, Birmingham.

Everton Toffee.

3 lb. butter. 21 lbs. raw sugar.

1 dessertspoon lemon juice. 1 tablespoon vinegar.

1 tablespoon water.

METHOD. Put all into a pan and boil until it will set, when dropped into cold water. Pour into a greased tin. Miss S Walden, 3, St. Mark's Crescent.

Everton Toffee.

1 lb. golden syrup.

1 lb. butter.

1 lb. brown sugar. METHOD.—Melt butter, add syrup and sugar stirring with a fe. When it has boiled 10 minutes drop a little into cold water, if it becomes brittle almost at once it is done. Pour into shallow tin which has been well buttered and break when cold.

Miss Benest, Beverley, Colomberie.

Marzipan Chocolates.

1 lb. plain slab chocolate. 2 Jersey Eggs. 3 lb. almond meal. 1 lb. castor sugar.

1 teaspoonful Essence of vanilla. Boon's Chocolate Hail stones (q.s.). METHOD.—Reduce the chocolate to a powder, mix with it the almond meal, and castor sugar, then beat in the eggs, add essence of vanilla until the whole is of a workable consistency. Set aside for 24 hours, cut into suitable sizes and then roll in Boon's Chocolate Hail Stones. The chocolate will be ready to eat in about a fortnight.

E.A.J. Jersey.

Nut Roll.

1 lb. icing sugar.
1 tablespoon cold water.
2 ozs. shelled almonds.
2 ozs. Brazil nuts.

1 white of egg.
2 ozs. dried and shelled walnuts
1 oz. Barcelona nuts shelled.

Almond flavouring and lemon juice to flavour.

METHOD.—Blanch the almonds, Brazil nuts and Barcelonas by scalding them with boiling water, when the skins will slip off easily; dry them in a clean cloth. The walnuts may be left unskinned. Chop altogether finely. Put the sugar in a mixing basin, add part of the egg and water, which should be beaton together, and put in part of nuts and stir, and continue this operation till all the ingredients are in, adding the essence and lemon juice last of all. It should be a dry paste, and must be well kneaded and shaped into a roll about two inches thick. Leave to dry for 24 hours, then cut in slices.

Miss K. Le Boutillier, La Sergenté, St. Brelade.

Home Made Toffee.

1 lb. granulated sugar. 4 lb. Jordan almonds. 1 tablespoon vinegar. 2 ozs. fresh butter.

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1 tablespoon vinegar.
2 tablespoons water.
2 tablespoons water.
METHOD.—Put the sugar, butter, water and vinegar altogether into a saucepan, let it boil, stir only once or twice, then let it boil for 10 to 15 minutes, stir very rarely. It will not boil over, then try a little in a cup of cold water, and when nearly done (crisp) drop nuts in till finished (they will turn a light brown), turn up into a well buttered tin.

Mrs. Lock, Sanderstead, Surrey.

Noix Foureé.

t lb. icing sugar.

1 lb. shelled walnuts.

Whites of 2 eggs.

Few drops essence of Almonds, Orange Flower Water, Cochineal

and Sage Green.

METHOD.—First see that the sugar is free from lumps, add ground almonds and eggs and beat with a wooden spoon into a batter, then add the Orange Flower Water, the essence of Almonds. Divide into three parts, colouring one with cochineal, the other with green and leave one white. Take a little of the mixture about the size of a marble, roll between the hands, then place half a walnut on opposite sides and press gently. Rub hands with a little icing sugar to prevent sweets from sticking.

J. Rive, La Rocque.

Fudge.

1 lb. moist brown sugar.

1 oz. butter.
½ teaspoon essence of vanilla. teacup milk.

Handful of chopped walnuts.

METHOD.—Put sugar, butter and milk into a saucepan, and bring to the boil, stirring all the time. Allow to boil for 10 minutes. Then add vanilla and chopped walnuts, remove from fire, beat with a fork for five minutes and turn quickly into a buttered dish. Cut through almost immediately.

B. G. Biddle, Seabright.

Turkish Delight,

rkish Delight.

1 lb. loaf sugar.

3 oz. leaf gelatine.
Flavouring.

METHOD.—Put sugar with half the water into a saucepan, boil for 4 or 5 minutes, adding flavouring. Put the other half of the water into another saucepan with he gelatine and dissolve. Mix the two ingredients togeher and colour if liked. Pour into a well the wetted fin to set. Cut with a heated knife when cold, and roll the squares in icing sugar.

Miss D. Gregory, Nelson Avenue, St. Luke's.

Chocolate Marzipan.

1 lb. grated chocolate.
1 lb. grated chocolate.
2 ozs. lemon peel (the thick dark green peel is the best).

METHOD.—The sugar must be made clear with a madeira glass of water. The other ingredients are thrown in and mixed on the gas till all is melted. Then put in a tin which has been smeared with a madeira glass of water. with oil, and leave to cool.

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Miss V, Arm, Don Street.

Marzipan.

11 lbs. sifted and icing sugar (mixed).

1 lb. ground almonds.

1 tablespoon orange flower water. 8 drops essence of almonds. 2 eggs.

Treacle Toffee.

1½ lbs. brown sugar.
1 lb. West Indian treacle.
2 gill water.
3 ozs. butter.
4 gill water.

Pinch of cream of tartar.

METHOD.—Melt all the ingredients, except the cream of tartar, in a saucepan, then add the cream of tartar and boil until drop of the mixture forms a fairly firm ball in cold water. Put into greased tins to cool.

Mrs. G. Baker, St. Mark's Crescent, St. Helier.

Butter Scotch.

1 lb. loaf sugar. 1 lb. butter.

pint milk. Pinch of cream of tartar.

METHOD.—Place the sugar and milk in a stewpan and stir occasionally by the side of the fire until the sugar is dissolved. Now add the cream of tartar, and the butter, a small piece at a time, and boil the mixture until a little drop into cold water, forms a moderately hard ball. Pour on to an oiled or buttered tin, and as soon as it is sufficiently firm, mark off into small oblongs or squares and when cold divide the sections thus formed. Wrap each piece first in wax paper then in tinfoil.

Mrs. G. Labey, "Les Près Manor," Grouville, Jersey.

Everton Toffee.

2 ozs. butter.
2 tablespoons golden syrup.

METHOD.—Melt the butter but do not let it boil, add sugar and the syrup.

Stip till sugar is discolved add to the syrup. syrup. Stir till sugar is dissolved, add the vinegar and let it boil fast for 10 minutes without stirring. Drop a little off a knife into cold water and if very brittle it is done.

Mrs. S. Benest, "Upton," Trinity.

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Milk Toffee.

2 ozs. butter.

1 breakfasteup dem. sugar.

1 tablespoon golden syrup.

METHOD.—Set the above to simmer (just to melt, not to boil), then add a tin a Nestles Swiss Milk (sweetened). Boil 20 minutes, stirring the whole time, pour in greased tin, allow to cool, then cut in squares.

M. de C. Marettt "Brentwood," St. Peter's Valley, St. Peter.

Almond Paste.

1 lb. ground almonds. 2 yolks of eggs.

1½ lbs. icing sugar. 3 or 4 whites of eggs.

½ teaspoon essence of ratafia,

vanilla and orange.

METHOD.—Rub icing sugar through a sieve and mix with the ground almonds. Beat eggs and add to the essences. Mix all the ingredients together with sufficient white of egg to make a stiff paste.

M. Ricou, "Caumais," St. Saviour.

Peppermints.

2 lbs. sifted icing sugar. White of 1 egg. Few drops oil of peppermint. Little milk or cream.

METHOD.—Mix all the ingredients together to a stiff paste, roll out on to a sugared board, shape into rounds, and leave for setting on a wire tray or plate for several hours.

V. Coffin, "Victoria Lodge," Victoria Street, St. Helier.

To make Creamy Toffee.

1 cupful sugar.

½ cupful cream. Piece of butter size of walnut. 1 teaspoon vinegar. METHOD.-Mix together, and leave on back of stove, and do not stir. When brown, pour into greased dish and leave until cool.

A. M. Binet, 16, Burrard Street, St. Helier.

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Preserves.

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Pumpkin Preserve.

Weigh pumpkin, halve it, remove seeds, and peel, and cut into

pieces about the size of a 5/- piece.

To each 1 lb. pumpkin add 1 lb. roughly pounded loaf sugar and I gill lemon juice. Put pumpkin in a deep dish in layers with sugar between, and pour the lemon juice over the top and let it remain for 2 or 3 days, then boil with ½ pint 5f water added to every 3 lbs. of sugar used until the pumpkin becomes tender, (about \(\frac{3}{2} \) hour). Turn back into dish or pan and leave it for a week, then drain off the syrup, boil until quite thick, skim, and pour it boiling over the pumpkin. A little bruised ginger and lemon rind should be boiled in the syrup to flavour the pumpkin. 1 gill equals 4 ozs. or 1 breakfast cupful.

Mrs. T. A. Moignard, Le Vallon, Samares, Jersey.

Marmalade.

12 Seville oranges. 3 lemons. 12 lbs. loaf sugar.

3 sweet oranges. 12 pints water.

METHOD.—Remove pips and soak in little water, cut fruit into strips and soak for 1 or 2 days. Boil until tender, about 11 hours, leave again over-night, add sugar and bring to boil. Cook about 1 hour, or until a little on plate jellies. To make extra bitter, boil

up pips in muslin the first boil. Mrs. J. L. Le Rossignol, 3, Princess Victoria Street, Clifton, Bristol.

Marmalade.

12 Seville oranges. 6 lemons.

4 sweet oranges. 12 lbs. sugar.

METHOD.—Cut the fruit into thin slices and soak overnight in 6 quarts of water. Bring this to the boil, then add sugar and stirring constantly, allow it to boil again for 3—1 hour.

Mrs. W. Le Gallais.

Grape Fruit Marmalade.

Cut 5 lemons in halves, squeeze out the juice and shred the peel and pith finely, treat 4 grape fruits likewise, removing the centre core and pips. Put all the shredded peel, pith and juice into a big pan, pour over it 6 quarts of water, and soak for 24 hours. Put now into a saucepan and simmer slowly until the liquid is reduced by half, about 3 hours. Add 9 lbs. of sugar, bring to the boil and continue to boil until the marmalade jellies, which should happen in about 25 minutes. ---0-

Blackcurrant Jam.

Pick and wash the black currants. To each quart of black currants add 1 quart of water. Add one pound of sugar to each quart of fruit, add 2 lbs. of sugar to each quart of water. Boil for about one hour.

Mrs. W. Benest, La Sergenté, St. Brelade. ---0-

Marmalade Jelly.

5 lbs. Seville oranges. 12 pints of water. For every pint of liquid allow 1 lb. sugar.

METHOD.—Cut the skins finely then cut oranges in four and remove pips. Put the cut up peel in a muslin bag, then boil oranges and peel with the water for about ½ hour. When soft, lift out bag of skins and strain remainder through a bag, but do not squeeze, it is better to do this the day before, and let drip all night. To every pint of liquid allow 1 lb. of sugar. Put skins in with sugar and juice, and boil till it sets, when tested on a cool plate.

Mrs. G. Le B. Benest, Beverly Lodge, Colomberie, Jersey.

Lemon Curd.

2 eggs. 6 ozs. white sugar. 3 ozs. butter.

2 lemons (rind grated juice strained).

METHOD.—This can be made in a stewpan, but it is more successful if made in a large jar placed in a pan of hot water—the water reaching about half way up the jar. Melt the butter in the jar, add the sugar, grated lemon rind and juice. Slightly beat the eggs, add them to other ingredients and stir over a slow fire until the mixture thickens. Do not allow the mixture to boil.

E. Cresswell, Bramall, La Rocque, Jersey. -0-

Pumpkin Jam.

4 lbs. pumpkin. Juice of 2 lemons. 4 lbs. sugar. 1 doz. chillies.

2 ozs. of ginger (root).

METHOD.—Cut pumpkins into squares of about an inch and leave under sugar for about 24 hours. Place in pan with ginger and chillies and boil sharply for 1½ hours. 5 minutes before taking off, add lemon juice.

Mrs. G. Blake, Le Pré Farm, St. Clement's Jersey.

Vegetable Marrow Jam.

Pare the marrow and remove all seeds. Cut into dice. Weigh, and put in a large basin with ½ lb. preserving sugar to every pound of marrow. Add to this ¼ oz. whole ginger (bruised) and the rind (grated) and juice of ½ lemon to each 1 lb. of marrow. Let all stand overnight. Pour off juice and boil 15 minutes. Add marrow and boil till clear, about 11 hours.

Mrs. J. F. Dolbel, Rectory Cottage, St. Lawrence, Jersey

Elderberry Jelly.

1 quart elderberries, 1 pint water. Boil together a few minutes, then press through a towel till all the juice is extracted. 1 quart crab apples and 1 pint water boiled together and juice extracted in the same way (the apples should be quartered before boiling). Now mix both juices together and to 1 pint of juice take 1 lb. of white sugar and boil from 10 to 15 minutes till it jellies nicely. The elderberry juice will not firm alone, but with the apple juice gives a beautiful jelly.

Miss Iris Laurens, St. Clair, Mont Cochon, Jersey.

Marrow Marmalade.

4 lbs. vegetable marrow cut insquares.

2 lemons, rind grated, juice squeezed.
3 lb. candied peel shredded.
4 lbs. 4 lbs. lump sugar. 3 oz. root ginger (tied in muslin bag with 4 chillies.)

METHOD.—Mix altogether and let it stand to soak for 24 hours. Then boil altogether about 2 hours or longer if it has not set. Bruise ginger before putting in bag.

Mrs. Reading, c/o. Miss Coleman, 10, Lockyer Street, Plymouth. -0-

Marmalade.

Slice thinly 2 dozen Seville oranges after removing the pips. To each pound of sliced fruit add 2 pints of cold water. stand 24 hours, then boil the fruit until it is tender. To every pint (or lb.) add 11 lbs. sugar. Then boil quickly for 40 minutes. The quicker it boils the clearer the marmalade will be.

Miss H. B. Russell, Rise Cottage, Malton, Yorks.

Dried Apricot Jam.

Wash 2 lbs. dried apricots, and pour on them 4 quarts of boiling water, cover, and leave 48 hours. Then simmer gently until the fruit is tender, about 14 hours, add 6 lbs. sugar, boil again for 3 hour.

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Mrs. E. Willcox, La Maisonette, Le Hocq.

Blackcurrant Jam.

3 lbs sugar.

1 quart picked fruit.

1 pint water.

METHOD.—Boil fruit and water together for 20 minutes, add sugar, when it comes to the boil again, keep boiling for 7 or 8 minutes but not longer.

Mrs. Le Gallais, "Roselands," St. Saviour.

Bottled Plums.

1 pint water.

1 lb. sugar. (For 24 Ploms

METHOD.—Let this boil for about 10 minutes. Put in the plums, carefully picked and clean. Bring this to a boil, but do not cook and immediately botile and seal or screw up to make air tight. Reverse the bottle after it is screwed up, and if no juice escapes, it is then air-tight.

Miss E. Vautier, La Commune, St. Saviour's.

Pear Marmalade.

5 lbs. Pears weighed before being peeled.

1 oz. whole ginger. 3 lbs. lump sugar.

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2 lemons.

METHOD.—Scrub outside skins of lemons, remove rind in sections pare away white inner skin, slice yellow rind finely, remove pips, slice pulpy part of lemons across without lumps. Bruise ginger with flat iron. Tie in a square of muslin. Put into pan the prepared lemon and ginger with 2 quarts of cold water. Let the pan on the fire come to boiling point while the pears are being got ready. Peel and quarter the pears, remove cores, cut the quarters into cubes, about \(\frac{3}{4}\) of an inch and throw these into the hot lemon water (this prevents the fruit from turning a rusty colour as it is apt to do when exposed to the air after peeling). When all the cubes are in the water leave them boil. The lemon juice will bleach the fruit, and the yellow rind of lemon will give a delicate colour. By the time the pear cubes are tender, probably \(\frac{2}{3}\) of an hour, a good deal of the water will have evaporated. As soon as the cubes can be pierced easily with the prong of a fork, add the sugar then stir constantly keeping the preserve boiling briskly until it jellies. About two minutes may be allowed.

Miss M. Vautier, La Commune, St. Saviour's.

Marmalade.

6 large seville oranges.

5 lbs. sugar.

4 pints water.

1 lemon, cut thinly.

METHOD.—Soak for 24 hours, then boil for 1 hour: Then add the sugar and boil for another ½ hour.

Mrs. Bailey, C/o. Sunnicot, Samares.

Apricot Jam.

1 lb. dried apricots.

4 pints water.

4 lbs. loaf sugar. 1 oz. blanched and split almonds.

METHOD.—Soak apricots in covered pan for 48 hours, then boil for $1\frac{1}{2}$ hours, add sugar and almonds, and boil again for another $1\frac{1}{2}$ hours.

This quantity makes approximately 8 lbs. jam.

Mrs. Percy Du Feu, 12, Georgetown, Jersey.

Blackberry and Apple Clouded Jellly.

12 lbs. blackberries.

10 pints water.

4 lbs. peeled and cored apples.

METHOD.—Boil blackberries until quite soft, strain juice through jelly bagé. Cook apples in very little water, till you can mash to a pulp, add to blackberry juice. Add 1 lb. sugar to every pint of the juice and apple pulp. Boil for 20 minutes, when it should set when tried on a cold plate.

Preserved whole Tomato Jam.

Take 5 lbs. very firm, half ripe even sized tomatoes. Give each tomato a cross cut on stalk end (not too deep), and lay them in a gallon of water with a good tablespoonfut of kitchen salt, overnight. Next morning remove from water and allow to drain thoroughly. Make a thick syrup of sugar taking say \(\frac{1}{4} \) lb. sugar to a pint of water, making sufficient syrup to well cover the fruit. Boil sugar until clear and strain well. Put fruit into syrup with 2 ozs. bruised ginger (in muslin bag) and boil slowly until fruit is clear. It is advisable to rub the bottom of the preserving pot with a little oil before making. Do not stir as fruit must be kept whole. Try a little from time to time of the syrup on a saucer, and when it sets and the fruit is clear the jam is ready.

Mrs. Bernard, "Headlands Farm," Headlands, Southern Rhodesia.

How to bottle fruit.

Choose tall straight jars, with airtight stoppers. Fruit should be freshly gathered, no overipe and free from bruises. Carefully wash the fruit, remove stalks, etc., and pack neatly into the well cleaned jars. Fill the jars with the following syrup:—Allow \(\frac{3}{4} \) lb. of sugar to each pint of water. Put the sugar and water into a pan, and let them boil fast with the lid off for 5 minues. Put out and leave until nearly cold. Fill the bottles and screw the lids tightly down, and place the interior parks in a beller pour in a park in a leave to cover the place the jars in a boiler, pour in enough cold water to cover the bottles and put the lid on the boiler. Slowly bring the water to boiling point and leave boiling slowly until fruit is tender.—Plums ½ hours; Peas $\frac{3}{4}$ hour; Blackberries, etc. $\frac{1}{2}$ hour.—Let the bottles cool in a place free from draughts and store in a dark cool place.

Mrs. A. S. Le Brocq, "Brookleigh," St. Peter.

Mincemeat.

1 lb. currants. b. sultanas.

½ lb. raisins. ¼ lb. candied peel.

½ lb. sugar (Dem.) 1 lb. apples.

1 small teaspoon spice. a little nutmeg.

1 rind and juice of lemon. 1 small teacup brandy.

1. $\frac{1}{2}$ lb. suet. $\frac{1}{2}$ teaspoon salt.

Mrs. Arthur Poignard, "Les Frontières," St. Brelade. ---0-

Grape Fruit Marmalade.

4 Grape Fruits. 7 lbs. sugar.

2 lemons.

METHOD.—Mince all fruit, then add water to make it with fruit, 6 pints, and allow to stand 24 hours. Next day, boil 15 minutes, without sugar, then add sugar and boil until it jellies. This should make abou 11 lbs.

Mrs. E. L. Bretherton, 29, Messines Lines, Bulford Camp, Wilts. ____0___

Madeira Marmalade.

8 large Seville Oranges.
7½ pints spring water.

4 large lemons. 103 lbs. lump sugar.

METHOD.—Cut up the oranges and lemons into thin strips, removing the pips, place fruit and juice in a pipkin, and pour over the 7½ pints water. Cover and let stand aside 2 or 3 days, then turn into a preserving pan and boil until quite tender, add all the sugar and boil until it clears and jellies, which will be about an hour. This makes sufficient to fill about 18 pound jars.

Skegness.

Sloe Jelly.

Perhaps many housewives do not know that delicious jelly can be made from the little wild sloe that grows in our lanes and woods. These can be used either alone or with apples. The more sloes used the darker will be the colour, and the richer the flavour of the jelly. Put the fruit into a preserving pan and cover with water, boil to a pulp then put into a jelly bag, and leave overnight to strain. To every pint of juice thus obtained measure a pound of sugar, and boil together until it thickens.

A. C. Godfray, Tanners Gorse, Amesbury.

Lemon Curd.

4 eggs. 3 lemons. $\frac{1}{2}$ lb. castor sugar. $\frac{1}{4}$ lb. butter.

METHOD.—Place the sugar, butter and juice of lemons in a saucepan and cook gently until all the sugar has dissolved, stirring occasionally to prevent it burning. Then gradually add the eggs well beaten and stir until the mixture is of the consistency of honey. Place in jars, and when cool tie down.

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E. C. Amor.

Quatre Fruits (French Recipe).

a lb. sugar to 1 lb. of fruit.

4 lbs. apples (cooking if possible).

4 lbs. pears.

3 lbs. grapes (red and black) if liked.

4 lbs. plums.

1 lb. peaches or quinces, or a pot of apricot jam.

26 walnut, chopped.

METHOD.—Boil the pears nearly covered with water for an hour. Throw in the sugar and grapes, skim off as many as possible of the seeds as they rise, then throw in the plums, apples and nuts. Boil the whole for an hour. Put into jars and cover with cellophane jam covers at once.

Mrs. J. V. Le Grand, 3, Trafalgar Terrace, Jersey.

Grape Fruit Marmalade (a well tried recipe).

Weigh 4 grapefruit and 2 lemons, then cut them into quarters, squeeze out the juice, remove the pulp and cut it in small pieces, and slice the peel finely. To save time, the peel can be put through a mincer instead of being sliced by hand. Put the peel, pulp and juice into a large bowl, and for each pound of fruit, pour over 1½ pints of water (cold). Also put in the pips, tied up in a small muslin bag. Let this stand all night, and next day boil gently until the rind is tender and transparent looking. Leave to stand for another 24 hours, take out the pips, measure the marmalade and allow 1 lb. of preserving sugar to every pint. Add the sugar, stir until it dissolves, then boil fast until it sets when tested, removing any scum. Put into pots and cover.

Nannie Johnson, "Greenmount," Dunmurry, Belfast, Ireland.

I How to simmer with sugar

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Black Currant Jam.

2 pints currants.

1 pint water.

3 lbs. sugar.

METHOD.—Boil currants and water 20 minutes, then add sugar and boil for 7 or 8 minutes.

Miss Morris, La Rocque.

Dried Apricot Jam.

Soak 1½ lbs. apricots in 4 pints cold water for 48 hours. Boil for 30 minutes, then add 3 lbs. loaf sugar, and boil for another 30 minutes. Add 1 oz. blanched almonds and juice of 1 lemon at the last.

Miss Biddle, La Rocque.

Marrow Ginger.

Peel and take away pips from vegetable marrow. Cut in pieces about $1\frac{1}{2}$ inches square. Add 1 lb. sugar to 1 lb. marrow. To 12 lbs. marrow add juice and rind (grated) of 4 lemons. Put in bowl altogether and let stand 24 hours. Into a muslin bag put 3 ozs. bruised ginger, place with marrow and boil for 11 hours, stirring continually. Be careful not to let is boil fast or it will crystallize.

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Mrs. W. Payn, La Rocque.

Seville Orange Marmalade.

9 Seville Oranges. 9 pints water.

2 lemons. 9 lbs. sugar.

METHOD.-Peel oranges and lemons and shred finely. Put pulp and pips together in a saucepan and cover with water. Simmer well, Put shredded peel in preserving pan with water and strained juice from pulp and soak for 24 hours. Boil altogether steadily for about 13 hours, then add sugar and boil until it jellies when put on a plate. Time about 1 hour.

Mrs. Le Gros, Le Bourg.

Black Currant Jam.

To each pound of fruit, allow 1 pint of water and 2 lbs. of sugar. Boil the black currants and water together for ½ hour, then add the sugar and boil again rapidly till it sets.—3 lbs. fruit, 3 pints water and 6 lbs. sugar should yield about 9 lbs. jam.

A. Short, 14, Val Plaisant, St. Helier.

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Orange Marmalade.

1 lb. Seville Oranges.

1 lemon.

3 pints water.

METHOD.—Cut oranges, and lemon finely and soak for 48 hours. Bring to the boil and simmer gently for $1-1\frac{1}{2}$ hours. Then weigh and to each pound of pulp add $1\frac{1}{4}$ lbs. sugar. Bring to the boil and cook 45 minutes.

M. Ricou, St. Saviour.

Vegetable Marrow Jam.

4 lbs. marrow (cut 1" square) 4 lbs. sugar.

Juice and rind 2 lemons. 4 ozs. preserved ginger.

METHOD.—When marrow is cut up, put into a bowl with 2 lbs. sugar. Let this stand overnight, then boil next day with 2 lbs. more sugar, the juice and rind of the lemons and the preserved ginger. Boil about 2 hours until transparent.

J. Moitié, 2, Victoria Villas, Victoria Street, St. Helier.

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Apricot Jam.

Cut 2 lbs, dried apricots in quarters and soak for 48 hours in 6 pints cold water. Then add 6 lbs. sugar and boil for $1\frac{1}{2}$ —2 hours slowly.

A. Barnes, New Street, St. Helier.

Lemon Cheese.

1 lb. sugar. 1 lb. butter.

Grated rind of 2 lemons and the juice of 3.

4 eggs.
Mix all together and put into a pan over a slow fire, stirring all the time until it thickens. Put into jars and cover when cold.

"Fairlands."

Pumpkin Jam.

5 lbs. peeled pumkin freed from seed, and sliced.

1 oz. bruised ginger. 4 lbs. loaf sugar.

1 lb. coarse sugar.

Rind of 2 lemons cut up finely.

E.B.

METHOD.—Leave coarse sugar on pumpkin one night. Next day add the other ingredients, and boil for 2 hours.

Mrs. Chinn, Vermont, St. Saviour's.

Apple Jam.

To every lb. of apples allow 1 lb. sugar, and to every 10 lbs. allow 2 lemons, rind and juice, and 2 oz. whole ginger broken and tied in muslin bag, with a few cloves and a little cinnamon.

Make as ordinary jam, removing bag before dishing.

Dried Apricot Jam.

Soak one pound of dried apricots in 3 pints of cold water for 12 hours, before soaking, cut up the apricots into small pieces. Boil the apricots in the water until quite tender, with the grated rind of two lemons. Add 3 lbs. of loaf sugar, boil gently for about 20 minutes, add the juice of two lemons and boil up. This jam is delicious and most useful for cooking.

Mrs. Cagney, "Dumbarton," 192, Brixton Hill, London, S. W.

Apricot Jam.

Pour 2 quarts of boiling water over 1 lb. of dried apricots, and soak for 48 hours. Boil slowly for $1\frac{1}{2}$ hours, then add 4 lbs. of sugar and 2 ozs. split almonds then boil for $\frac{1}{2}$ hour.

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Mrs. Aste, "Haigh Moor," La Rocque.

Marmalade.

8 Seville oranges. 2 lemons. 4 sweet oranges.
7 pints cold water.

8 lbs. granulated sugar.

METHOD.—Slice oranges thinly, put in a bowl (pips, etc., in a bag) with the water to soak. Let stand 2 days, then boil an hour. Let stand till next day, remove bag of pips, add sugar and boil slowly for $1\frac{1}{2}$ hours.

L. Noel, Mon Plaisir, Faldouet.

Marrow Curd.

Take 4 lbs. of softly steamed marrow. Mash until quite smooth, then add 4 lbs. sugar and a good half pound of butter. The grated rind and juice of 3 or 4 lemons. Boil together for half and hour, or until the mixture thickens. Put into jars and tie down. This can be made from fresh young marrows or the old ripe ones.

Mrs. Marett, Rose Cottage, College Hill, St. Helier.

Raspberry Jam.

Equal weights of raspberries and loaf sugar. Mash up the fruit with silver fork and bring to the boil. Add warmed sugar and draw pan of fruit away from fire, till sugar is dissolved. The jam is now ready to be put into jars.

Mrs. E. Mossop, Lancer Lodge, La Rocque.

Mincemeat.

1 lb. chopped suet.

1 lb. raisins (stoned and quartered).

1 lb. demerara sugar. 1 lbs. shredded peel.

2 lemons, rind and juice.

a saltspoon each of nutmeg, mace and cinnamon.

1 lbs. currants.

1 lb. chopped apples.

1 lb. sultanas.

1 lb. chopped almonds. 1 gill Brandy.

METHOD.-Mix all the ingredients together, press into a jar and keep in a cool dry place.

Mrs. M. M. Le Gresley, Holmcroft, Georgetown.

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Beverages.

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Home Made Ginger Wine.

METHOD.—Pour 6 pints of boiling water on to 21 lbs sugar. When nearly cold, add:-

3 teaspoon tartaric acid.

1 oz. essence capsicum.

oz. essence ginger.

Colour with browning and bottle when cold.

TO USE.—Put about 1 tablespoonful in a glass and fill with hot or cold water.

Mrs. B. Ogle, Les Hirondelles, Samares.

Rice Wine.

3 lbs Rice

3 lbs. brown sugar.

1 oz. compressed yeast.

4 quarts warm water. lb. raisins cut in half.

METHOD.—Put rice raisins and sugar and lastly the water into a large pan, then add the yeast dissolved in a little warm water. Let it stand covered with a cloth for 12 days, stirring occasionally, and keep in fairly warm place. A scum will rise on top as it works, but do not remove it until the last day, then strain into a clean jar and store for 6 months, then it should be a fine clear wine, the colour and similar flavour to a good whisky.

Mrs. A. Beckett, 94, Cambridge Road, Seven Kings, Essex.

Blackcurrant Wine.

3 lbs black currants.

2 quarts water.

METHOD.-Mix water and currants, leave for 4 days, stirring every day with the hands, then strain. Add 13 lbs loaf sugar, then leave for 6 weeks, then bottle.

Mrs. W. Le Brun, Les Cotils, Mont-a-L'Abbé, Jersey.

Ginger Wine,

6 drachms Essence, Ginger. 1 oz. tartaric acid. 2 drachms Essence, Capsicum. 1 oz. burnt sugar. 2 drachms Essence, Cinnamon. 3 lbs. sugar.

6 pints boiling water.

METHOD.-Put sugar and other ingredients into a pan, pour boiling water over, stir until dissolved, strain and bottle when cold.

Mrs. Pullin, 13, Royal Square, Jersey.

Sloe Gin.

To each pound of sloes, add 1 lb. of loaf sugar, and 1 quart of gin. Cork tightly. It preferred, brandy may be substituted for gin. Should be left at least six months without uncorking.

F. Boqueho, "Oakhurst," Grouville, Jersey. -0-

Blackberry Wine.

1 pot of blackberries. 1 quart water.

1½ lbs. sugar. 2 glasses brandy.

METHOD .- Put the berries and sugar in a pan for a few days, add water then boil for 10 minutes. When cold strain it, put a glass of brandy in the bottom of the bottle and one in the top.

Miss A. Marcheron, The Bungalow, Pontac.

Sloe Gin.

Put into a two gallon jar, 6 lbs. sugar, 8 lbs. sloes (piercing each with a needle), and one gallon of unsweetened gin. Cork well and put in a cool place. Once a week roll the jar backwards and forwards and in three months the gin may be used.

Mrs. Mourant, "Rock View," Pontac.

Cocktail Side Car.

Equal parts of fresh lemon juice, cointreau (or one of the orange liqueurs) and brandy. Shake well and leave standing (on ice if possible) for at least half an hour before the final shaking and taking.

Miss S. Ahier, "Inglenook," Samares.

Pineapple Lemonade.

1 pineapple.

5 lemons.

1 lb. castor sugar.

3 pints of water. METHOD.—Carefully peel and grate pineapple, pour over it the strained juice of lemons. Boil sugar and 1 pint of water together Stir syrup on to the fruit juices, add a quart for 10 minutes. of cold water, then strain through fine muslin or through a jelly bag. Serve in glasses quarter filled with cracked ice, adding a cherry to each glass. Mrs. Allart, 3, St. Mark's Crescent, St. Helier.

Orange Brandy. It should be made in the month of March. Take the thin rinds It should be made in the month of March. Take the thin rinds of 6 Seville Oranges, and put them into a stone jar with half a pint of the strained juice and two quarts of good old brandy. Let it remain three days, then add 1½ lbs. loaf sugar, broken not pounded, and stir until the sugar is dissolved. Let the liquor stand a day, strain through paper till quite clear, pour into bottles and cork tightly. The longer it is kept the better.

Miss Paddy Simon, "Le Coin," La Rocque.

Cherry Brandy.

To every pound of morella cherries add 1 lb. of white sugar, and one pint of the best brandy. The cherries with the sugar well mixed should be placed in wide mouthed bottles filled with brandy. If the fruit be previously pricked the mixture will be ready in a month, but a better blend is procured if the cherries remain untouched and left corked for at least three months.

> Mr. P. J. Simon, "Le Coin," La Rocque. --0-

Blackcurrant Brandy.

11 lbs. Blackcurrants.

1 bottle gin or brandy.

METHOD.—Steep 24 hours, bruising 1 lb. loaf sugar melted in boiling water. St. Clements.

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Lemonade.

10 breakast cups of water. 7 lemons. 1 oz. tartaric acid. 4 stone sugar.

1 oz. citric acid. 1 oz. Epsom Salts.

Mrs. Gibson, "Dunmurry."

Eau de Canelle.

"Un pot d'eau de vie, Une quatre d'eau, Deux livres de sucre.

Quatre sous essence de canelle.

Mrs. S. G. Crill, "Dalmeny," Samares.

Lemonade.

Pour 2 quarts of water on 3 lbs. sugar. Leave till cool, then add 1 oz. tartaric acid, and 1 dram essence of lemon. Strain and put in bottles. Dilute with either water, or soda water, as required.

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Mrs. Colligny, St. Saviour's.

Orange Gin.

6 or 7 Seville oranges. 4 or 5 lemons. $1\frac{1}{2}$ lbs. loaf sugar. $\frac{1}{2}$ gallon gin (6

½ gallon gin (Coates, Plymouth)

METHOD.—Put rind, sugar and juice of oranges and lemons in basin and add gin. Stir frequently for 4 days, then strain muslin in bottles. Should not be touched for 6 months.

Miss L. C. Gruchy, Le Pré, St. Clement's.

Sloe Gin.

Put into a 2 gallon jar 4 lbs. loaf sugar, 8 lbs. Sloes and one gallon unsweetened gin. Cork well and put in a cool place. Once a week roll the jar backwards and forwards a few times and in 3 months it will be ready for use.

Miss L. Ahier, "Happy Valley," St. Brelade's _____

Rhubarb Wine.

Bruise the rhubarb and cut it in small pieces. Put in a crock. To every quart of rhubarb add a quart of cold water, leave for three days stirring frequently. Strain the liquor. To every quart of liquor add 1 lb. sugar, stir till dissolved. Pour into bottles or jars and leave uncorked for 1 month at least. When it has finished boiling cork the bottles. It is then ready for use.

Mrs. D. Gruchy, 10, Chevalier Road, -0Orange Syrup.

The grated rind of 8 oranges, 4 lbs. loaf sugar, 1 oz. citric acid powder), 4 pints cold water. Stir occasionally till sugar is dissolved, then strain through muslin bag, and bottle.

Anon.

Cinnamon Water.

2 quarts white brandy. 3 lbs. loaf sugar.

2 quarts water (boiling). 6d. bottle essence of cinnamon.

METHOD.—Dissolve sugar in boiling water, then add cinnamon and white brandy.

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Kay, Samarès.

Lemon Syrup (for Drinking).

2 nice large lemons. 3 oz. tartaric acid.

1 lb. loaf sugar.

METHOD.—Soak the peel of the 2 lemons as long as convenient (say one night) in ½ pint of water, then pour into an enamel saucepan and boil. Pour the juice of the lemons on to the sugar and then pour over the water from the rinds, turn all back into saucepan and just boil up. Pour into a jug to cool, adding the ½ oz. of tartaric acid while hot. When quite cold, bottle.—About a tablespoon of the syrup makes a nice drink when put into a tumbler and filled up with cold water. If liked, add when cold, 20 drops of essence of lemon, but this is not essential.

J. F. E. K.

Peach Cordial.

Steep 35 peach leaves in ½ gallon of white brandy for 36 hours, then take the leaves out. Dissolve 3 lbs. sugar in 1 quart of boiling rain water, add when cold, to the brandy with 5 to 7 drops essence of bitter almonds. Filter till clear and leave a month before using.

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Mrs. Huelin, Bute Cottage, Beaumont.

Crême de Peche.

This is an exceedingly delicate and beautiful liqueur and requires careful making. Put your peaches or nectarines into a jar with an airtight lid, and cover them with brandy, let them stand for a month then drain off the liquor and bottle it, let it stand till it becomes clear. Then again cover the peaches with brandy and let them stand a week, drain the liquor and again let it stand. When both strainings are ready mix them, but be careful to leave the dregs, add enough of the following syrup to make the liqueur sweet enough but not to injure the flavour of the fruit. Put 1 lb. of loaf sugar to 1 pint of boiling water, stir until dissolved and let it boil until it begins to thicken and assume a slight yellow tinge. Skim it carefully all the time, if due attention is given to this it will require no clarification. Add a few drops of almond essence. Let stand till quite clear and carefully bottle off into small bottles.

Mrs .H. Poignand, Mon Plaisir, Grouville.