

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

Swiss Toffee.

1½ lbs. demerara sugar. ½ lb. butter.
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.

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Coconut Ice.

1 lb. lump sugar. ½ 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.

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A Good Marzipan.

10 ozs. castor sugar. 8 ozs. ground almonds.
1 egg (duck preferable).

METHOD.—Mix sugar and almonds dry into 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.

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Fudge.

3 lbs. moist light sugar. ½ lb. butter.
2 teaspoonfuls vanilla. 1 tin Ideal Milk. (4½d.)
½ 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.

Miss Taylor, Birmingham.

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Everton Toffee.

2½ lbs. raw sugar. ½ lb. butter.
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.

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Everton Toffee.

1 lb. golden syrup. ½ lb. butter.
1 lb. brown sugar.

METHOD.—Melt butter, add syrup and sugar stirring with a knife. 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.

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Marzipan Chocolates.

1 lb. plain slab chocolate. 2 Jersey Eggs.
½ 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.

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| 1 lb. icing sugar. | 1 white of egg. |
| 1 tablespoon cold water. | 2 ozs. dried and shelled walnuts |
| 2 ozs. shelled almonds. | 1 oz. Barcelona nuts shelled. |
| 2 ozs. Brazil nuts. | |

Almond flavoured 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 beaten 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.

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| 1 lb. granulated sugar. | $\frac{1}{4}$ lb. Jordan almonds. |
| 1 tablespoon vinegar. | 2 ozs. fresh butter. |
| 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 Fourée.

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| 1 lb. icing sugar. | $\frac{1}{4}$ lb. ground almonds. |
| 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.

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| 1 lb. moist brown sugar. | 1 oz. butter. |
| $\frac{1}{2}$ teacup milk. | $\frac{1}{2}$ teaspoon essence of vanilla. |
| 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.

1 lb. loaf sugar. ¾ oz. leaf gelatine.
 ½ pint water. 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 the gelatine and dissolve. Mix the two ingredients together and colour if liked. Pour into a well wetted tin 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.

½ lb. grated chocolate. ½ lb. grated almonds.
 ½ lb. sifted sugar. 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 oil, and leave to cool.

Miss V. Arm, Don Street.

Marzipan.

1½ lbs. sifted and icing sugar (mixed).
 1 lb. ground almonds.
 1 tablespoon orange flower water.
 8 drops essence of almonds. 2 eggs.

Anon.

Treacle Toffee.

1½ lbs. brown sugar. 8 ozs. butter.
 1 lb. West Indian treacle. 1 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. ½ lb. butter.
 ½ 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. ½ lb. lump sugar.
 2 tablespoons golden syrup. 1 tablespoon vinegar.

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

Milk Toffee.

2 ozs. butter.

1 tablespoon golden syrup.

1 breakfastcup dem. sugar.

METHOD.—Set the above to simmer (just to melt, not to boil), then add a tin of Nestlé's 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.

$\frac{1}{4}$ teaspoon essence of ratafia,
vanilla and orange.

1½ lbs. icing sugar.

3 or 4 whites of eggs.

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.

Few drops oil of peppermint.

White of 1 egg.

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.

1 teaspoon vinegar.

$\frac{1}{2}$ cupful cream.

Piece of butter size of walnut.

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.

Preserves.

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 1 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 $\frac{1}{2}$ pint of water added to every 3 lbs. of sugar used until the pumpkin becomes tender, (about $\frac{3}{4}$ 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 $1\frac{1}{2}$ 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.

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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 $\frac{3}{4}$ —1 hour.

Mrs. W. Le Gallais.

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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.

A Friend.

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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.

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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 $\frac{1}{2}$ 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.

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Lemon Curd.

2 eggs.

3 ozs. butter.

6 ozs. white sugar.

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.

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

Blackcurrant Jam.

3 lbs sugar.
1 pint water.

1 quart picked fruit.

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.

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Bottled Plums.

1 pint water.

$\frac{1}{4}$ lb. sugar.

(For 221 Plums)

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 bottle 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.

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Pear Marmalade.

5 lbs. Pears weighed before being peeled.

1 oz. whole ginger.

3 lbs. lump sugar.

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 $\frac{1}{4}$ 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 $\frac{1}{4}$ 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.

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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 $\frac{1}{2}$ hour.

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

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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.

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Blackberry and Apple Clouded Jelly.

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.

Bulford.

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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 tablespoonful of kitchen salt, overnight. Next morning remove from water and allow to drain thoroughly. Make a thick syrup of sugar taking say $\frac{3}{4}$ 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.

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How to bottle fruit.

Choose tall straight jars, with airtight stoppers. Fruit should be freshly gathered, no overripe 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 minutes. Put out and leave until nearly cold. Fill the bottles and screw the lids tightly down, and 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 $\frac{1}{2}$ 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.

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Mincemeat.

$\frac{1}{2}$ lb. currants.	$\frac{1}{2}$ lb. raisins.
$\frac{1}{2}$ lb. sultanas.	$\frac{1}{4}$ lb. candied peel.
$\frac{1}{2}$ lb. sugar (Dem.)	1 small teaspoon spice.
1 lb. apples.	a little nutmeg.
1 rind and juice of lemon.	$\frac{1}{2}$ lb. suet.
1 small teacup brandy.	$\frac{1}{2}$ teaspoon salt.

Mrs. Arthur Pognard, "Les Frontières," St. Brelade.

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Grape Fruit Marmalade.

4 Grape Fruits. 2 lemons.
7 lbs. sugar.

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 about 11 lbs.

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

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2 Pound
Black Currant Jam.

2 pints currants.
3 lbs. sugar.

1 pint water.

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

Miss Morris, La Rocque.

—O—
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.

—O—
Marrow Ginger.

Peel and take away pips from vegetable marrow. Cut in pieces about 1½ 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 1½ hours, stirring continually. Be careful not to let it boil fast or it will crystallize.

Mrs. W. Payn, La Rocque.

—O—
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 1½ hours, then add sugar and boil until it jellies when put on a plate. Time about 1 hour.

Mrs. Le Gros, Le Bourg.

—O—
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.

—O—
Orange Marmalade.

1 lb. Seville Oranges.
3 pints water.

1 lemon.

METHOD.—Cut oranges, and lemon finely and soak for 48 hours. Bring to the boil and simmer gently for 1—1½ hours. Then weigh and to each pound of pulp add 1½ lbs. sugar. Bring to the boil and cook 45 minutes.

M. Ricou, St. Saviour.

—O—
Vegetable Marrow Jam.

4 lbs. marrow (cut 1" square)
4 ozs. preserved ginger.

4 lbs. sugar.
Juice and rind 2 lemons.

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.

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 1½—2 hours slowly.

A. Barnes, New Street, St. Helier.

Lemon Cheese.

1 lb. sugar.
½ lb. butter.
4 eggs.

Grated rind of 2 lemons and
the juice of 3.

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 pumpkin freed from
seed, and sliced.
1 lb. coarse sugar.

1 oz. bruised ginger.
4 lbs. loaf sugar.
Rind of 2 lemons cut up finely.

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.

E.B.

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 1½ hours, then add 4 lbs. of sugar and 2 ozs. split almonds then boil for ½ hour.

Mrs. Aste, “Haigh Moor,” La Rocque.

Marmalade.

8 Seville oranges.
2 lemons.
8 lbs. granulated sugar.

4 sweet oranges.
7 pints cold water.

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 1½ 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 an 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.

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.

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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.

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Blackberry Wine.

1 pot of blackberries.	1½ lbs. sugar.
1 quart water.	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.

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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.

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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.

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Pineapple Lemonade.

1 pineapple.	5 lemons.
3 pints of water.	1 lb. castor sugar.

METHOD.—Carefully peel and grate pineapple, pour over it the strained juice of lemons. Boil sugar and 1 pint of water together for 10 minutes. Stir syrup on to the fruit juices, add a quart 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.**

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Orange Brandy.

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.

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Cherry Brandy.

To every pound of morella cherries add $\frac{1}{4}$ 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.

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Blackcurrant Brandy.

1 $\frac{1}{2}$ lbs. Blackcurrants.

1 bottle gin or brandy.

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

St. Clements.

—O—

Lemonade.

10 breakfast cups of water.

7 lemons.

1 oz. tartaric acid.

$\frac{1}{4}$ stone sugar.

1 oz. citric acid.

1 oz. Epsom Salts.

Mrs. Gibson, "Dunmurry."

—O—

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. Grill, "Dalmeny," Samares.

—O—

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.

Mrs. Colligny, St. Saviour's.

—O—

Orange Gin.

6 or 7 Seville oranges.

4 or 5 lemons.

1 $\frac{1}{2}$ lbs. loaf sugar.

$\frac{1}{2}$ 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.

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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

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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,

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