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T H E  
LUSCIOUS  
STRAWBERRY



by JANE E.  
CLEMMENS





WINTERS  REMARQUE  
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SPRINGFIELD, OHIO.



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Strawberry*



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## *The Luscious Strawberry*

THE STRAWBERRY is the fruit of Spring, the exquisite scarlet offering of dewy May. In the northern and eastern markets we have strawberries coming from Maryland. In the latter part of the month berries begin to come from New Jersey, and in the southern markets during this month are in perfection.

Fruit is no longer regarded as a luxury, but rather as a necessary article of food on our tables, and the intelligent housekeeper knows that nothing contributes so largely to the health of the family as a generous diet of fruit in its different varieties throughout the season.

Good ripe fruit contains a large amount of sugar, which forms in itself a light, nourishing food, and is equally valuable as an aid to the digestion of other food. Strawberries contain about eight per cent of sugar, three per cent of pectin, and one per cent of acids, one per cent of flesh forming albuminoids, with a very large per cent of water.

Science tells us that digestion depends upon the action of pepsin in the stomach upon the food, which is aided by the acids of the stomach. Fats and starchy foods are digested by these acids, hence the value of raw fruits as an aid to digestion after a heavy meal, and fruit is so largely used on our breakfast tables that it is an exception to find one without the daintily piled dish as a center piece and used as the first course at the morning meal. No matter how small the income, fruit should

always be served at breakfast. During the winter season, if fresh fruit is beyond the means, serve a dish of stewed fruit. You will find it cheaper than medicine.

Strawberries for breakfast are best served whole, with their stems intact, so that they may be dipped into the powdered sugar and eaten one by one, or they may be served by picking them carefully, and sprinkling with powdered sugar. They will make bread and butter very appetizing.

While ripe fruit in its natural state is both wholesome and delicious yet for variety we may serve fruits in a number of dainty dishes, which are very nourishing, and the recipes here given include some of the time-honored tarts, puddings and rich fruit delicacies of our grandmothers as well as many so up to date they might be termed twentieth century recipes. With such variety we may please all appetites and "every man shall eat in safety."



**STRAWBERRY  
BALLS**

**M**AKE a good biscuit dough and roll it out a quarter of an inch in thickness; cut it into squares, put a spoonful of berries on each square, bring the corners together and place the balls on a buttered tin. Melt one tablespoonful of butter and one tablespoonful of sugar in one-fourth of a cup of boiling water, and brush the dough balls with it. Bake in a hot oven and serve with any preferred sauce.



**STRAWBERRY  
BASKETS**

**B**EAT together the yolks of two eggs, add one-half cupful of cold water. Mix and stir this into one cupful of flour and beat until smooth. Add one-half of a teaspoonful of salt and one tablespoonful of melted butter and beat again. Whip the whites of the eggs to a stiff dry froth, mix them carefully into the batter and set away for a couple of hours. Have ready a kettle partly filled with smoking-hot fat; heat in a Swedish timbale mold, lift it out, drain, dip it into the batter and plunge into the smoking-hot fat. When golden brown shake the cup off on unglazed paper; reheat the iron and make another basket in the same way. Continue until the desired number has been prepared. Hull and wash the berries. Fill the baskets, dust with powdered sugar and serve.



**STRAWBERRY  
BAVARIAN  
CREAM**

**S**OAK one-third of a box of gelatin in one-third of a cupful of cold water; when dissolved, drain, and stir into one-half pint of boiling cream. Beat the yolks of three eggs with one cupful of sugar and add to the boiling mixture a

little at a time. Heat until it begins to thicken, then add one tablespoonful of lemon juice and one cupful of strawberry juice, strain and set on ice until chilled and beginning to harden, add one cupful of whipped cream and whip gently until the mixture is of the consistency of sponge-cake batter. Line the bottom and sides of the wetted mold with strawberries, pour in the mixture and set on ice until ready to serve.



**STRAWBERRY  
BLANC MANGE** **S**TEW the berries, strain and sweeten to taste. Turn into a sauce pan and let come to boiling point, then add one tablespoonful of cornstarch dissolved in cold sweet milk, allowing this amount to each pint of juice. Stir until thick, then pour into wetted molds, and when cold serve with sugar and cream.



**STRAWBERRY  
BUNS** **B**RING to scalding point five cupfuls of milk, let cool, season with salt, add one yeast cake and enough flour to make a drop batter. Beat thoroughly. When light stir into it one pound each of butter and sugar (previously creamed), add enough flour to make a soft dough and let rise again. When light make up into buns, working into the slit a teaspoonful of strawberry jam, then pinch the slit together; place the buns on well greased tins. Let rise the third time, then bake in a hot oven. Wash over with beaten egg while hot.

STRAWBERRY  
CANDY

**B**OIL one pound of sugar, as for lemon or vanilla taffy; add two tablespoonfuls of strawberry juice (strained.) Boil until it hardens, when dropped into very cold water. Drop in buttons on a greased tin. When cold put in air tight boxes if to be kept for any length of time.



STRAWBERRY  
CHARLOTTE  
RUSSE

**S**OAK one-third of a box of gelatin in one-third of a cup of cold water for two hours, then add one-third of a cup of boiling water, one cupful of sugar and one tablespoonful of lemon juice. Place the dish containing the mixture in ice water; add one cupful of strawberry juice and stir until the mixture is cold. Add the whites of three eggs beaten to a stiff froth, and beat until it thickens. Turn into a wetted mold lined with strawberries, and set in a cool place until ready to serve. Serve with whipped cream.



STRAWBERRY  
CREAM

**F**ILL china cases half full of berries, then fill the cases up with one ounce of gelatin dissolved in one-half cupful of milk, sweetened to taste. Set on ice until ready to serve. Serve with whipped cream.



STRAWBERRY  
CREAMS

**I**NTO a sauce pan put one cupful of granulated sugar. Add one-half of a cupful of boiling water and stir over the fire until the sugar is dissolved, no longer. Boil steadily until a little of



the syrup dropped into a cup of very cold water can be rolled into a soft ball between the fingers. Take quickly from the fire and pour into a slightly greased dish or platter. As soon as cool enough to bear the fingers begin to stir with a wooden spoon and continue stirring until too stiff to be longer stirred. Take up quickly in the hands and knead and work until smooth and creamy. Have ready a number of large unhulled berries which have not been washed. Place the prepared cream in a clean sauce pan and mash and stir over the fire until soft. Dip in the berries one at a time and as fast as coated with the cream, lay them on a sheet of waxed paper. Serve within twelve hours or the cream will melt.



**STRAWBERRY  
CRUSTS**

**C**UT the upper crust of a loaf of bread into squares, lay on each a few berries, add a dot of butter, a bit of sugar and a dust of spice, if desired. Heat in the oven. They are much better to serve with coffee in hot weather than the winter batter cakes.



**STRAWBERRY  
CUP CUSTARDS**

**B**RING to boiling point one quart of rich milk; add slowly four eggs previously beaten with four tablespoonfuls of sugar and a pinch of salt. Stir constantly until the custard thickens, keeping it hot, but do not let it boil. Remove from the fire and pour over sweetened strawberries, and set on ice until ready to serve.

**STRAWBERRY  
DUMPLINGS**

**M**AKE a good biscuit dough and roll it out a quarter of an inch in thickness; cut it into squares and put a heaping tablespoonful of berries on each square, sweeten, bring the corners together and place them on a buttered tin. Brush the dough with a mixture made of one tablespoonful of butter melted, one tablespoonful of sugar and one-fourth cupful of boiling water. Bake in a hot oven, and serve at once with a rich sauce.



**STRAWBERRY  
FLOAT**

**D**ISSOLVE two tablespoonfuls of corn-starch in enough cold water to mix to a cream. Pour this into one pint of freshly boiling water and stir until thick and smooth. Add a pinch of salt, two-thirds of a cupful of sugar and stir for ten minutes over the fire. Add one tablespoonful of lemon juice, one-half of a cupful of strawberry juice and one pint of berries washed and cut into bits with a silver knife. Serve cold with sugar and cream or whipped cream.



**STRAWBERRY  
FRAPPE**

**H**AVE at hand a pineapple, an orange Malaga grapes, a peach and strawberries. Peel the fruit carefully, removing skin and seeds, and hull the berries. Cut all into small pieces, dice or shreds, and mix together. Pour some sweetened water over the whole mass and freeze to frappe consistency. Serve in cups and as the ice is fitted into each individual one, a spoonful of whipped cream may be dashed over it. Serve as soon as possible.

**STRAWBERRY  
FRITTERS**

**S**ELECT the large, finely flavored berry. Make a batter of three well beaten eggs, four tablespoonfuls of milk, a piece of butter the size of a walnut, a teaspoonful of baking powder and a little salt mixed in a small cupful of flour. Drop the berries in the batter one or two at a time, taking out at once and frying in very hot lard. When a delicate brown on both sides, dust with powdered sugar, and serve at once.



**STRAWBERRY  
GELATIN**

**D**ISSOLVE three ounces of gelatin in a little cold water; stir in the juice from one cupful of red currants; add one cupful of strawberries, and sweeten to taste with powdered sugar. Serve very cold with whipped cream.



**STRAWBERRY  
GELATIN JELLY**

**O**NE quart of strawberries, one rounded cupful of sugar, juice of one lemon, two-thirds of a package of gelatin dissolved in one cupful of water, and one pint of boiling water. Mash the berries and strain through a coarse muslin or cheesecloth bag. Mix the sugar and lemon juice with the dissolved gelatin, pour over the boiling water, stir until clear, then strain through a flannel bag; add the strawberry juice and strain again, without squeezing the bag. Wet a mold, with a cylinder in the center, pour in the jelly and set on ice to form. When ready to serve fill the center with whipped cream.

**STRAWBERRY  
GELATIN** *with  
Whipped Cream*

**D**ISSOLVE three ounces of gelatin in a little cold water, into it squeeze the juice from a pint of red currants and sweeten to taste with powdered sugar. Turn one pint of ripe strawberries into a bowl; pour the gelatin over, and when slightly thick mold. Set on ice until chilled. Serve with whipped cream. It makes a prettier dish to turn the mixture into a border mold, filling the center with whipped cream; then set on ice.



**STRAWBERRY  
ICE**

**T**AKE a fresh pineapple, three oranges, three lemons, one cupful of strawberry juice, two cupfuls of water, two and one-half cupfuls of sugar (more if necessary.) Cut off the top of the pineapple, trim off the bottom so it will stand firm and upright, and with a knife and strong spoon scoop out the edible inner part, leaving the shell intact if possible. Shred or chop the pineapple fine, cover with a cupful of sugar and let it stand four or five hours to extract all the juice. Add the orange, lemon and strawberry juice, and bring to a boil the remaining sugar and water. Pour over the fruit, stir until the sugar is dissolved, then strain through a cheesecloth bag. When cold freeze as other water ice. When ready to serve heap into the shell of the pineapple, which should have been kept on ice, and surround it at the base with the leaves from the crown, or you may mold it in any preferred shape or serve in orange shells. If canned pineapple is used less sugar will be required.

**STRAWBERRY  
ICE CREAM**

**S**CALD one pint of milk in a double boiler; add one scant tablespoonful of flour blended in a little cold water, stir until slightly thickened and cook for ten minutes. Beat together five eggs and two cupfuls of sugar; add to the cooked milk and stir until thickened like custard, strain and set aside. Hull, wash and rub through a sieve one quart of berries. To the custard add one pint of cream, put into the freezer and turn for a few minutes until cold. Add the berries and one tablespoonful of lemon juice and freeze until stiff. Take out the dasher, pack down the ice in the freezer, repack with ice and salt and set aside for a couple of hours.



**ICE CREAM  
NO. 2**

**S**PRINKLE sugar over the berries, mash well and rub through a sieve. To a pint of the juice add one-half pint of good rich cream. Make very sweet and freeze in the usual way. When beginning to set stir in lightly one pint of cream (whipped), lastly a handful of whole berries, sweetened. Turn into a mold and set it in ice.



**STRAWBERRY  
MOUSSE**

**H**ULL, wash and drain one pint of berries and rub through a fine sieve; add one cupful of powdered sugar and one-third of a box of gelatin which has been dissolved in a little cold

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STRAWBERRY.*

water. Set aside until the mixture begins to thicken, stirring occasionally to keep it from setting firmly round the sides of the bowl. Add a pinch of salt to the whites of five medium-sized eggs and whip them to a stiff froth. Stir these into the mixture and turn lightly through until a little dropped from the spoon will retain its shape. Turn into a wetted mold, cover tightly, bind the edges with a buttered cloth and bury in a mixture of finely chopped ice and rock salt, two-thirds of the former to one of the latter. Set aside for two hours, then turn out and serve.



**STRAWBERRY  
OMELET**

**H**ULL, wash and drain one pint of berries; sprinkle over them one-half of a cupful of powdered sugar and let stand for twenty minutes. Beat together the yolks of six eggs, a little salt, one tablespoonful of cornstarch mixed with one-half (scant) teaspoonful of baking powder and one cupful of milk. Whip the whites of the eggs to a stiff froth and add to the yolk mixture, stirring constantly. Melt one-half of a tablespoonful of butter in a large pan and when hot pour in the mixture. As the eggs set slip a broad-bladed knife under them and to keep from burning, but do not stir. Shake the pan constantly and when the under side is lightly browned set the pan in the oven for three minutes. Sprinkle one-half of the prepared berries over the omelet; fold, turn it out on a hot platter, dust with powdered sugar and garnish with the remainder of the berries.

STRAWBERRY  
PIE

**L**INE a pie-plate with good paste, prick over with a fork to prevent shrinking and blistering; cut a top crust out a little larger than the other, prick also and bake; put the berries and sugar in the lower crust and cover with the top one. Serve with rich cream. The berries may be cooked in the pie, as you would make blackberry pie, if preferred.



STRAWBERRY  
PUDDING

**O**NE quart of sifted flour, two scant tablespoonfuls of shortening, one-half a teaspoonful of salt, two teaspoonfuls of baking powder, mix well, then add enough milk or water to form a soft dough. Roll out thin and spread with berries; roll it up and tie in a cloth. Place in a steamer and steam until well done.



PUDDING  
No. 2

**B**EAT two eggs and one cupful of sugar together; add two cupfuls of milk, one pint of flour and one and one-half teaspoonfuls of baking powder and a pinch of salt. Mix into a smooth batter and stir in as much fruit as the batter will receive. Turn into a well buttered mold and bake thirty minutes in a hot oven. Serve with a spice or any preferred sauce.

**STRAWBERRY  
STEAMED  
PUDDING**

**O**NE pint of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt, one cupful of milk, two tablespoonfuls of melted butter and lard mixed, two eggs, one-half cupful of sugar and one pint of berries. Mix the baking powder and salt with the flour; add the milk and butter and lard. Beat the yolks of the eggs; add the sugar, and beat them well into the dough. Then add the whites of the eggs beaten to a stiff froth; add the berries rolled in flour. Turn into a well greased pudding boiler. Boil continually for two hours. Serve with cream sauce



**STRAWBERRY  
SALAD**

**P**EEL and pick to pieces with a silver fork a ripe, sweet pineapple; place it in a salad bowl, sprinkle with sugar and add a layer of strawberries (about a quart); sprinkle well with sugar and place on top of this a layer of thinly sliced oranges. Cover closely with finely cracked ice, and pour over the whole a glassful of any preferred fruit juice. Surmount the dish with a ball of cherries or fine large strawberries tied by the stems with a knot of ribbon. At dessert when the salad is served,, remove the ribbon, loosening the fruit, which may be mixed with the rest in true salad fashion.



**STRAWBERRY  
SAUCE**

**P**RESS the juice from a pint of hulled berries; put it into a sauce-pan with the juice of one lemon, one-half of a cupful of sugar and the beaten yolks of four eggs. Beat over the



fire with an egg whip until the mixture begins to rise; take off quickly, continue to beat for two minutes; add the stiffly-whipped whites of the eggs, and serve at once with pudding or dumplings.



**STRAWBERRY  
SHERBET**

**T**O ONE quart of berries, mashed, add three pints of cold water and the juice of one lemon, let stand for two hours, then strain and add to one pound of sugar. Stir constantly until dissolved, then turn into a freezer and freeze hard.



**SHERBET  
No. 2**

**W**ASH one heaping quart of hulled berries, drain and mash to a pulp, adding at the same time a pound of sugar. Let stand for two hours, then add the juice of a lemon and three pints of cold water. Stir thoroughly and strain through a coarse bag, pressing hard, so as to extract all of the juice. Set on ice until chilled and serve with a little crushed ice in the glasses.



**STRAWBERRY  
SHORTCAKE**

**M**IX thoroughly one quart of flour, two rounded teaspoonfuls of baking powder, a little salt and one tablespoonful of sugar, and into this chop three tablespoonfuls of butter. Add

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one cupful of sweet milk and one well beaten egg. Put together as quickly and with as little handling as possible. Roll into sheets one-half inch thick. Bake in a well greased pan, laying one sheet on top of the other; as soon as baked separate them and spread between the crusts a thick layer of well sweetened berries, also cover the top with berries. Serve with sugar and cream.



**SHORTCAKE**  
No. 2

**B**EAT together one cupful of sugar and one tablespoonful of butter; add three eggs which have been beaten very light; sift together two cupfuls of flour and a rounded teaspoonful of baking powder with a little salt. Stir together, using enough milk to make it roll out easily. Bake as directed in No. 1.



**STRAWBERRY  
CAKE** *with  
Whipped Cream*

**O**NE cupful of sugar, two eggs, two tablespoonfuls of softened butter and four tablespoonfuls of water; beat all together thoroughly; add one cupful of flour, one teaspoonful of cream of tartar and one-half teaspoonful of soda sifted together. Bake in cake tins, and when ready to use the cake spread with strawberries and cover with whipped cream, sweetened and flavored with vanilla. If two layers are made, cover with the top one, spread with berries and then with whipped cream. Put whole berries on top.

**STRAWBERRY  
SOUP**

**A**LLOW a level tablespoonful of arrow-root to each pint of fruit juice (or two-thirds fruit juice to one-third water) and sugar to sweeten. Strain the fruit juice, heat to boiling, add the arrow-root rubbed to a paste with a little cold water, and cook until it is perfectly clear, adding meanwhile the sugar to taste. Take from the fire, add a tablespoonful of lemon juice and set aside to cool. Serve in small punch glasses or cups. Half fill them with finely cracked ice and cover with the soup. Eat with a teaspoon.



**STRAWBERRY  
SPONGE**

**S**OAK one-third of a box of gelatin in one-third of a cupful of cold water for two hours. Mash one-pint of berries with one-half cupful of sugar. Boil together one-half cupful of sugar and one-third cupful of water for five minutes. Rub the berries through a sieve and add to them the juice of one lemon. Pour the boiling syrup over the soaked gelatin, remove from the fire and pour over the strained berries. Stand in ice water and stir until it begins to thicken. Add the stiffly whipped whites of two large or three small eggs, and one cupful of cream whipped to a solid froth. Whip gently until the entire mixture is stiff. Line the bottom and sides of a wetted mold with berries, pour in the mixture and set aside until firm.



**STRAWBERRY  
TAPIOCA**

**P**UT one cupful of fine tapioca and one quart of water in a double boiler and cook until clear. Rub one pint of berries through a fine sieve and add with one cupful of sugar to the

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STRAWBERRY.*

tapioca, cooking until smooth and thick. Let stand until nearly cold then pour over one quart of hulled berries. Serve with rich cream flavored with sweetened strawberry juice.



**STRAWBERRY  
TARTLETS**

**L**INE the required number of tartlet molds with thin puff paste, place in each a piece of writing paper and fill it with flour. Bake in a moderate oven and when done remove the filling. When cold fill with hulled berries, dust with powdered sugar and heap whipped cream over each one.



**STRAWBERRY  
TOAST**

**D**RAIN one pint of strawberries, and mash the fruit; then stir them in their liquid. Pour over slices of hot well buttered toast.



**STRAWBERRY  
WATER ICE**

**O**NE cupful of strawberries, one cupful each of currant and cherry juice, use as much water as fruit juice, and enough sugar to make the mixture quite sweet. Freeze the same as any water ice.

**STRAWBERRY  
WHIP**

**W**ASH, hull and mash one pint of strawberries. Beat the whites of two eggs to a stiff froth, add six tablespoonfuls of powdered sugar; then whip in the berries until very thick and stiff. Pile lightly on a glass dish and serve with sponge cake. Or whip until the mixture will keep its shape and pile in small cups. Serve at once.



**BEATEN  
STRAWBERRIES**

**W**ASH, hull and cut or mash slightly one cupful of strawberries, beat the whites of two eggs to a stiff froth, add two rounded tablespoonfuls of powdered sugar and the berries to the eggs, and beat until very thick and stiff. Pile it lightly on a glass dish and serve with sponge cake or angel food.



**DELICIOUS  
STRAWBERRIES**

**S**TEM ripe berries, place in a bowl, spread thick with powdered sugar, squeeze over the juice of half dozen oranges, set on ice to chill, and serve with or without cream.



**ICED  
STRAWBERRIES**

**S**ELECT large perfect berries with long stems. Whip the white of an egg to a soft froth. Dip into it each berry, roll in powdered sugar and again in egg, and so on until you have the icing of the desired thickness. Finish by rolling in sugar and lay on a platter. Serve within an hour.

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**STRAWBERRIES  
IN CASES**

**F**ILL little china cases half full of strawberries. Mix an ounce of dissolved gelatin in one-half cupful of rich milk and four ounces of powdered sugar. Stir until the gelatin is melted; add two tablespoonfuls of whipped cream, and fill up the cases with the mixture. Set on ice until cold.



**JELLIED  
STRAWBERRIES**

**M**ELT three ounces of gelatin in a little water; squeeze the juice from a pint of red currants into it; sweeten with powdered sugar. Place a pint of ripe berries in a bowl pour the gelatin over. When slightly thick turn into a border and mold; fill the center with whipped cream. Set on ice until chilled, and serve.



**MOLDED  
STRAWBERRIES**

**B**EAT the yolks of three eggs with three tablespoonfuls of powdered sugar; add one cupful of rich milk and cook until thick. Remove from the fire, add one-fourth box of gelatin dissolved in a little cold water; stir well and strain. Stir in one-half cupful of cream and flavor to taste. Line the sides of a dish with lady fingers, cover the bottom of a mold with chopped fruit or whole berries and pour in the mixture, continue a layer of fruit and custard until the dish is full. Set on ice until cold. Serve with whipped cream.

**STRAWBERRIES**  
*with Whipped  
Cream*

**C**UT the center out of sponge drop cakes, fill each with sweetened berries, and spread a tablespoonful of whipped cream over them. Serve at once.



**CANNING  
STRAWBERRIES**

**F**OR one quart can of fruit when done, two quarts of fresh berries will be required. The berries should be looked over carefully and washed; a colander is useful for washing them in. Then put them into a granite pan and put into a steamer over briskly boiling water, cover closely and steam ten minutes, or until the fruit is just heated through. In the meantime, take two cupfuls of granulated sugar and put in a granite or porcelain stewpan, add a cupful of boiling water and set over the fire to melt and come to a boil; when the berries have steamed as directed, lift them out carefully into a can, and immediately pour over them the boiling hot syrup which you have prepared. If this does not fill the can to brimming over, add enough boiling water to flush the can, put on rubber, and screw top in place and the berries are done. Be sure they are tightly sealed. My judgement is that it is best to put only enough berries in the steamer at one time for a can of fruit. Of course you can keep more than one steamer going if you desire. It is very important in canning to have all cans perfect, to have the rubbers intact and the tops to fit, if the edge of the cover is bent up even a little, it will offer an opening for the air. When I empty my cans during the winter, I always cleanse and air them thoroughly; then drop the rubber in the can on which it belongs, put the lid on and set away, ready for next canning season; thus saving myself the trouble

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of picking out and trying on perhaps a half dozen rubbers and lids before I get one that fits the can. To prevent cans breaking when filling them with hot fruit, place them upon a wet cloth folded several times. It does not matter whether either cloth or can be hot or cold, they will not break. Cans that have been used for pickles should be put in a boiler with warm water and add some concentrated lye, bring the water to boiling point and then take from the fire and let the cans remain in it until the water is cool enough for you to handle them. The covers should always be treated in the same way, and rubbers that have been used on pickle cans should never be used again. You have the surety that your fruit will not spoil, if put into perfect cans, perfectly sweet and clean, and the canned goods put away in a dark place. The fruit should not be over ripe when canned.



**STRAWBERRY  
JAM**

**S**ELECT perfectly ripe fruit pick carefully and hull. Put into a porcelain kettle four pounds of strawberries, one pint of red currant juice and two pounds of sugar. Boil the berries and currant juice first, add the sugar and boil up again, skimming well. Put in cans seal tightly and keep in a cool place.



**JAM NUMBER  
TWO**

**P**ICK and hull the berries; bruise them well, and take an equal weight of sugar, mix with the fruit and set over a slow fire; boil it twenty minutes, taking off the scum as it rises, pour it into the cans and when cold tie them down.



**STRAWBERRY  
JELLY**

**S**ELECT fine-colored, fresh, ripe fruit; set over a slow fire; so the juice will flow.

When perfectly clear, usually twenty minutes; strain through a jelly bag without pressing. If not perfectly clear strain the second time. Let simmer fifteen minutes; then add one pound of granulated sugar to each pint of juice and boil ten minutes longer. The general directions for making jelly are: Cover the kettle and boil slowly until the fruit is broken to pieces. Put the fruit, juice and all, in a coarse jelly bag, hang the bag in a warm place to allow the juice to drip. Toward the last of the dripping take two spoons and press very lightly on the sides of the bag to help the remaining juice through. But I would make this last dripping up by itself as it is apt to make your entire lot of jelly cloudy. Measure the juice as directed. Put the juice over the fire, and after it begins to boil let it continue boiling for twenty minutes. Do not cover it, and do not let it boil too hard. Skim well. When you put the juice on, place the sugar in a pan in the oven to heat; stir it up frequently from the bottom, when the twenty minutes is up throw the sugar into the boiling juice, stirring constantly. When the jelly just comes to a boil, dip out with a jelly dipper. Have ready a heated pitcher with a piece of cheesecloth wet with hot water over the top. Strain all the jelly by pouring into the pitcher through the hot cloth. Have the jelly glasses standing in hot water; take out drain and turn the jelly in from the pitcher. Fill the glasses full and set away to cool. If it is not quite as solid the next day as you wish, set the glasses in the sun, and it will shrink to any desired consistency. Cover the glasses with white paper dipped in brandy.

**BOTTLING  
JUICES**

**I**T is very important to have a supply of bottled juices for winter use. The juice should be pressed from the perfect fruit, sweetened, heated, put into bottles with rubber corks, it will keep well and is nearly as good as fresh fruit for flavoring creams, etc.



**STRAWBERRY  
PRESERVES**

**T**O one pound of hulled strawberries add one pound of sugar; turn into the preserving kettle, place over a slow fire, until the sugar is dissolved, then let boil as fast as possible for twenty-five minutes; have the cans ready and put the fruit in very hot; and seal the cans at once. Keep in a cool dark place.



**STRAWBERRY  
WINE**

**T**O the juice of three quarts of strawberries mashed and strained; add one-half the quantity of red currant juice. To each quart of fruit juice allow one quart of water and one pound of loaf sugar. Ferment it in a clean, sweet cask; when fermentation has finished, put into bottles and cork tightly. This is a good wine for cooking purposes and for invalids.

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