

Mincemeats, Preserves At Their Best

MOCK MINCE MEAT

½ peck green tomatoes, chop fine, cover with boiling water and cook 15 minutes, repeat 2 times, drain and add:
 ½ peck apples (chopped fine)
 5 cups white sugar
 1 pound seeded raisins
 1 pound currants
 1 cup vinegar
 1 cup suet, chopped fine
 1 cup molasses
 1 tbs. salt
 1 tbs. cinnamon
 1 tbs. cloves
 ½ tbs. nutmeg
 Simmer 1 hour and watch carefully in case it burns. Seal air tight.

Mrs. Helen Clark,
Reed's Corner

GOOSEBERRY PRESERVE

3 lbs. gooseberries
 3 cups water
 Boil until berries break up and are soft. Then add sugar and boil until thick. 1½ lbs. sugar to 1 lb. berries.

Elsie Bowness,
Bedeque W. I.

RASPBERRY JAM

Have raspberries clean.
 Put raspberries on stove and let boil rapidly from 8 to 10 minutes. Add sugar, which has been warmed to the raspberries. Stir well. Take off stove. Stir berry mixture for twenty minutes. Bottle. Have the same amount of berries and sugar as 1 cup berries — 1 cup sugar.

Mrs. Eldredg Simmons
Reed's Corner W. I.

STRAWBERRY JAM

1 quart berries, cover with boiling water. Let stand 3 minutes and drain. Then add 3 cups white sugar, boil 10 minutes. Let cool, leave 24 hours than put in sterilized bottles and seal.

Mrs. Brad Cairns,
Reed's Corner W. I.

SPICED GOOSEBERRY

5 lbs. berries
 4 lbs. sugar or more
 1 pt. vinegar
 1 tbs. cinnamon
 1 tsp. cloves
 Boil 3 hours.

Elsie Bowness
Bedeque W. I.

GREEN TOMATO MINCEMEAT

2 quarts tomatoes
 8 large apples
 2½ lbs. seeded raisins
 5 cups brown sugar
 ½ cup molasses
 ¼ cup butter
 1 tsp. salt
 1 tsp. cinnamon
 1 tsp. cloves
 ½ cup vinegar
 Method:

Cut tomatoes fine (put through food chopper) cover with cold water and let come to a boil. Drain all juice off. Repeat this three times. Then add apples and other ingredients. Cook for two hours. Mix ½ cup flour to thick- en. Then bottle.

Mrs. Lloyd G. MacNevin,
33 Kirkwood Drive

PUMPKIN JAM

1 quart white sugar
 3 quarts pumpkin
 Cut pumpkin in cubes. Measure and add 1-3 amount of sugar to pumpkin and let set overnight. In morning bring this to a boil and boil for 10 minutes. Add remainder of sugar and ½ an orange, ½ lemon sliced. Cook until clear. Pour into sterilized jars and seal.

Mrs. Evelyn MacLeod
Vernon River W.I.

PINEAPPLE AND RHUBARB JAM

5 cups rhubarb
 4 cups sugar
 1 tin crushed pineapple
 2 pkgs. strawberry jelly powder
 Method:
 Cook rhubarb in small amount of water until soft. Add sugar and pineapple and cook. Add strawberry jelly powder and put in sterilized jars, seal.

Mrs. Arthur Andrews
Hazelbrook W. I.

PEACH JAM

16 peaches
 3 oranges
 6 cups white sugar
 Method:
 Skin peaches. Cut up fine, then oranges cut up, add sugar, mash with potato masher. Let stand overnight. Boil all together until thickens in saucer.

Syrup:
 1 bottle of red marschino cherries after jam is cooked. Bottle when cool. Tastes lovely and is very colorful.

Mrs. G. Nantes,
100 Highland Avenue

GRAPE JAM

1 basket blue grapes
 1 pound raisins, seeded or seedless
 3 large oranges
 3 to 4 pounds white sugar
 Wash and separate grapes. Cook pulp and remove seeds. Combine with other ingredients, and boil about 15 minutes or until thick.

Vera Arsenault
St. Eleanors W. I.

RHUBARB JAM

6 pounds rhubarb (washed and cut fine)
 6 pounds white sugar
 Put in large bowl, put sugar over top of rhubarb. Let stand overnight. Boil this mixture ¾ hour. Remove from fire, cool slightly and add 6 bananas sliced, pour in jars and seal.

Mrs. Evelyn MacKinnon,
DeSable W. I.

CANNED STRAWBERRIES

4 quarts strawberries, hulled, washed, and drained.
 Pour boiling water over berries and let stand one minute. Drain and add 4 cups sugar. Bring to a boil and boil 5 minutes. Put in 4 more cups of sugar and boil 5 more minutes. Remove from fire and let stand till cold. Put into small sterilized jars and seal with wax. Will keep indefinitely.

Mrs. Evelyn MacLeod,
Vernon River W. I.

RHUBARB CONSERVE

2 quarts rhubarb cut in inch pieces
 4 finely cut oranges
 2 quarts white sugar
 Put the sugar over rhubarb. Let stand over night. In morning add 1 pound seeded raisins. ¼ pound walnuts (chopped)
 Cook slowly until clear. Put in sealers.

Vera Arsenault,
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STRAWBERRY JELLY

Heat berries without water. Strain the berries through a canton flannel (4 cups juice). Do not stand over night due to fermentation.
 Add
 7½ cups sugar
 1 bottle or 1 cup certo
 Bring this juice and sugar to a rapid rolling boil. Add certo and boil ½ minute. Remove from stove and bottle. Makes 11-8 oz. glasses.

Mrs. J. Sterling Gillispie
Souris East

EASY SALAD DRESSING

2 eggs beaten light
 1 tsp. salt
 1 tsp. mustard
 1 can condensed milk
 Beat 4 ingredients vigorously for a few minutes. Add ½ cup vinegar and stir well. Set aside to thicken.

R. W. Elliotvale W. I.

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PINEAPPLE CHEESE SALAD ed with salad dressing in centre.
 Arrange pineapple in slices on Sprinkle with chopped nuts.
 lettuce. Pile grated cheese blend-
 R. W. Elliotvale W. I.

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