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1/2 teaspoon salt and a good squeeze of lemon juice. Sprinkle well over the blackberries and dot with tiny dabs of butter. Then put on top crust or lattice, decorate the edge, and bake in a hot oven for 40 to 60 minutes. Put the pie lower in the oven if the top is getting too brown.

Blackberry Cobbler (American)

Combine 4 cups of blackberries, 1 tablespoon lemon-juice, 1/2 cup of sugar (or to taste), 1/2 teaspoon nutmeg, and 2 tablespoons of melted butter in the bottom of a shallow baking pan. Sift together 1 cup of flour, 1 1/2 teaspoons baking powder, 1 tablespoon sugar and 1/2 teaspoon salt, and work in 1/4 cup of shortening. Then stir in 1 beaten egg and 1/4 cup milk mixed together. Use a fork for this. Spread this dough over the top of the blackberries. Bake in a moderate oven (350deg.) for approximately 40 minutes or till the fruit is tender. Cut in squares and serve warm with cream or custard. A good idea is to sprinkle over the top of the dough before baking a mixture of 1 tablespoon of sugar and 1/4 teaspoon of cinnamon.

Blackberry Cobbler (New Zealand)

Cook 3 cups of blackberries in 1 cup of water, juice of 1 lemon, and sugar. When cold, put into a pie dish, sprinkle with sugar and flour (about 2 tablespoons of each), and a dab of butter. Then cover with a good sheet of short pastry, or with crushed biscuits, or sponge cake crumbs, and dab with a little more butter, and cook in a good oven for 20 to 30 minutes.

Blackberry and Marrow Jam

This is delicious—more delicate than Blackberry and Apple. Allow equal quantities of marrow and berries, and 3/4 lb. sugar to each pound of mixture. Cut the marrow into dice and put into pan with the berries and a little water. Bring to the boil, add the warmed sugar, and boil till the berries are soft and the jam will set when tested. The juice of a lemon squeezed in will make all the difference.

Blackberry and Plum Jam

Five pounds of blackberries, 1 pint water, 2 lb. plums, 5 lb. sugar. Stew plums and water, add blackberries, boil till soft—about 1/4 hour. Stir. Add warmed sugar, stir till dissolved. Boil hard till it sets. Ten minutes before taking up add the juice of a lemon.

Blackberry Chutney

Cook for 1 hour the following ingredients: 1 lb. sliced cooking apples, 6 medium-sized chopped onions, 3 lb. blackberries, 3 oz. salt, 1 oz. mustard, 1 oz. ground ginger, 1 teaspoon powdered mace, 1/2 teaspoon cayenne pepper, and 1 pint vinegar. Then add 1 lb. sugar. Continue cooking slowly for 2 hours. Rub through a fine sieve with wooden spoon and put in dry bottles. Golden syrup could be substituted for the sugar. Try boiling the syrup first with 1/2 cup of the vinegar for a few minutes before adding it to the chutney. The sugar is better if available.

Blackberry Jam

To each pound of fruit allow 1/2 cup water and 1 1/4 lb. sugar. Boil fruit and water together for 1/2 hour, beat well with egg whisk to break up berries, add

sugar and boil until it jellies (20 to 30 minutes). This makes excellent jam.

Blackberry and Apple Jam

(Seedless)

Take 1 gallon blackberries, some red among them, 3 lb. apples. Simmer berries to pulp with 1 pint of water. Strain through muslin bag without squeezing. Pulp apples unpeeled and strain through colander. Mix two strainings and to every pint of juice add 3/4 lb. sugar. Boil until it sets when tested.

FROM THE MAILBAG

Sweetening a Musty Cupboard

Dear Aunt Daisy,

Somebody asked you about a mouldy-smelling cupboard and how to sweeten it. Here is a very charming way of

doing it. Any small orange will do. Boil an orange until it is tender, set it aside to cool. Then puncture a few holes at the top with a knitting needle. Into these holes pour some oil of lavender or oil of verbenia, and close the hole up with a clove, pushing it right in up to the calyx. You cover the whole orange with cloves like this, sticking them close together so that the skin is hardly visible. You will find that it takes about 2 oz. cloves to do the job properly. When you have finished, sprinkle the ball with powdered cinnamon, and arrange a ribbon round it, and hang it up. You need not necessarily use the oil of lavender or verbenia, as the orange is delightfully scented with just the cloves and cinnamon.

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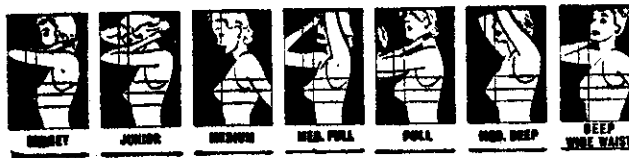
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