



WHAT TO DO WITH CHERRIES

ALTHOUGH one of the prettiest and most attractive fruits, "Cherry-Ripe" is not one of the most suitable for jam. It is better preserved whole, candied, or brandied; also it is invaluable for various liqueurs and beverages. If used for jam great care must be taken not to let it boil a minute too long, or it becomes treacly. Only "cooking" cherries should be used for this purpose.

Cherry Jam

Stalk and stone twelve pounds of fresh ripe cherries; put them in a preserving pan with one pint of red currant juice and eight pounds of granulated sugar. Mix thoroughly, put pan on sharp fire, and cook for half an hour, stirring and mixing frequently. Pour into jars when thickened and set. Do not cover till cold.

Or to every four pounds of cherries, add one pint of red currant juice. Simmer till the fruit is soft, then add sugar, pound for pound. Boil up and pour off as soon as the jam will set.

Here is a slightly different recipe:

Take ripe, but not over-ripe cherries, stone and weigh them. Add an equal weight of sugar, and leave overnight. Next day, boil up till the jam will thicken and set.

Cherry Jam Again

Take four pounds of cherries, and stone them carefully, saving any juice. Place four pounds of sugar with three teacupfuls of water in a preserving pan, and bring to boiling point. When it has boiled ten minutes, put in the cherries, and let them boil for thirty minutes. As soon as the jam begins to set, remove it from the stove.

Cherry Sherbet

Stone three pounds of cherries, saving all the juice. Smash twelve stones and put with the cherries into a large earthenware crock. Add the finely grated rind and juice of two lemons, one teaspoon of cream of tartar, six cloves, three black peppercorns, a few grains of nutmeg, and two pounds of loaf sugar. Stir well; then pour over all three quarts of fast boiling water, cover with a thick cloth, and leave all night to infuse. Next day bring slowly to the boil, allow just to simmer for fifteen minutes, then cool to blood heat. Stir in three tablespoons of rosewater, and when quite cold strain through a flannel and bottle. Keep in a cool place till wanted, and do not use under one week. To serve, put a pinch of bicarbonate of soda in the bottom of the glass, if you like it fizzy.

Cooking cherries require twice as much sugar, and white cherries require colouring.

Candied Cherries

Weigh pound for pound of sugar and of stoned cherries; make a syrup with the sugar and a little water—about half a cupful for each pound, and let it simmer in the preserving pan till all the sugar is melted. When the syrup boils, put in the cherries; simmer them very slowly till quite clear. Pour off the syrup, place the fruit on flat dishes, and let dry in the sun, or in a slow oven—it may take ten hours or more. When they are thoroughly dry, dust them over with sugar and put in a papered tin box.

Cherry Jelly

Take cherries not quite ripe, stone them, and put them in an earthenware dish in a slow oven till all the juice

Gooseberry Marmalade

Take three pounds of gooseberries, six pounds of sugar, two lemons, six large cups of water. Cut up and soak the lemons overnight. Boil the gooseberries, and lemons (adding five more cups of water), for about an hour. Add the warmed sugar and bring to the boil for five minutes. Bottle while hot.

is extracted. Boil down till it is reduced by one third; then measure it, and for each pint of juice allow one pound of sugar. Heat the sugar and juice in separate pans, then put them together and boil till the jelly sets, about twenty minutes.

Cherry jelly can also be made with equal parts of cherries and red currants, or with equal parts of cherries and raspberries.

Cherry Liqueur

To every three pounds of cherries, allow three pounds of sugar. Remove the stalks and wash the cherries, and drain them well. Place a layer of cherries in an earthenware jar, then a layer of sugar, a layer of cherries, and so on. Cover, and place in a sunny place for three weeks or a month. Strain off the juice and add about quarter of a pint of rum or brandy. Pour it into bottles, and you have a delicious liqueur ready for use.

Brandied Cherries (No. 1)

Take some fine, ripe, and large cherries; cut off half the stalks, and

put them into a large-mouthed bottle, with a few cloves and a little cinnamon. Prepare some very thick syrup, allowing six ounces of sugar to each pint of water, and boiling for twelve minutes. Strain through muslin and add brandy, allowing equal parts of brandy and syrup. When cold, pour it over the cherries, and cover, making airtight.

Brandied Cherries (No. 2)

Take five pounds of sound, fresh cherries; cut off half each stem with the scissors; place in a glass jar, and fill up with brandy. Cork tightly, and put away for three weeks. Then open, add one pound of castor sugar for each quart of brandy, and cork up again. Shake the bottles smartly, and put away for two months before using.

CHERRY PIE

Cherry pie is a most delectable dish, of course. It is best to put the deep pie dish (nearly full of cherries) in the oven for a while, with a little water and plenty of sugar, before you make the pie crust. The fruit is nicer when softened first in this way; it seems to have more flavour. Let it cool before putting on the crust; then bake till the crust is cooked and brown.

In America, cherry pie is more or less a national dish—in honour of George Washington and his famous tree-chopping escapade, I was told—and they have grand cherry pie competitions, usually in Chicago. Hundreds of competitors come from far and near, and the great event takes place at the big hotel at which I stayed when in Chicago last year. Here is the winning recipe—given to me by the judge, Grace Gray, the Director of the Gray Institute of Home Economics. You will notice that "Canned Cherries" are used:

Champion Cherry Pie

One and a-half cups of flour; ten tablespoons of lard; one teaspoon of salt; and five or six tablespoons of ice water. Sift the flour and salt together, add the lard and blend. Then add the ice water gradually, and roll. For the filling, have two and a-half cups of pitted sour canned cherries, drained; one-third of a cup of cherry juice; two and a half tablespoons of fine tapioca; one-eighth of a teaspoon of salt, one cup of sugar; and one teaspoon of butter. Soak the tapioca, sugar and salt in the cherry juice and let them stand while the pastry is being made, or about fifteen minutes. Then mix well with the cherries, add the butter, and put into the pie dish. Bake the pie for ten minutes at 450°. Then reduce the temperature to 350° and bake for twenty minutes. Then turn the oven off and let it stand in the oven heat for twenty minutes before removing from the oven.

FROM THE MAIL BAG

Cheaply-Made Fowl House

Dear Aunt Daisy,

I wonder if you and your Daisy Chain could help my husband out of his difficulty? The matter is that we have bought some chickens and are building a fowl house for them. My husband heard, some time back, of a good idea, cheap as well as very serviceable. It was a "wash" containing cement, lime, and alum. It appears you put the framework up and then sew lots of sacks together, nail them on the framework and then wash over with this particular "wash." The whole is then white-washed to make it look nice. Perhaps some of the farm people could help. — "A True Daisy Chainer" (Otaki).

Well, I put this S.O.S. before the Daisy Chain at the morning session, and several kindly "links" took pleasure in replying at once. I posted the recipe on to the "True Daisy Chainer," but as the information will be useful to hundreds of people, I am putting it in this page. I quote the letter from "The Two Bachelors," Hawera:

The Concrete Wash

Dear Aunt Daisy,

While listening to your talk yesterday morning, we heard your appeal for a concrete wash. I am very pleased to pass on to you this recipe:

One and a quarter gallons of water; twelve pounds of cement; two pounds of builders' lime; one pound of salt; half a pound of alum. Use one pint less of water in damp weather.

Method: Sieve salt and lime together, using a fine sieve. Add this to the water, then follow with cement, finally adding the alum. Apply mixture immediately with a stiff brush, first on outside, then on inside. Apply second coat before first is properly dry. When this sets, the bags will be quite hard and stiff. Subsequent coats will, of course, make a stronger board. I have built two buildings with this and find it most satisfactory. I opened up my sacks lengthwise and put the scantling the necessary space apart. Then nail the sacks on and pull tightly, as tightly as you possibly can. You will find, when it dries, that it stiffens up just like a concrete board. Do it on a calm day. We are two bachelors (farmers) and find your session most interesting, as it is our break-fast time. I am sending you this recipe of a nut loaf which is very nice and easy to make.

(Continued on next page)