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Then add the sugar and butter, and boil very hard, stirring frequently, till it will set—about 45 minutes. This is a lovely golden colour. Use this recipe, too, for plum jam.

Another Method.—To each pound of peaches, allow $\frac{3}{4}$ lb. of sugar. Peel and slice the peaches, put them in a large enamel basin, add half the sugar, and leave all night. Next morning, boil till the peaches are tender, and add the rest of the sugar. Boil rapidly, till the jam will set when tested.

The juice of a lemon improves this jam.

Plum and Raspberry Jam

Boil 4 lbs. Satsuma plums with 8 breakfast cups of water, till soft. Then strain. Bring back to the boil, add 6 lbs. of warmed sugar, and boil till it will set. That makes ordinary plum jam. If adding raspberries, allow 2 lbs. of raspberries, and add an extra 2 lbs. of sugar, boiling till it will set when tested.

Plum and Apple Jam

Six pounds of plums; 6 lbs. of apples; and 8 lbs. of sugar. Boil the apples and plums together until tender. Strain, then bring back to the boil, and add the warmed sugar. Boil for about an hour, or until it will set.

MAKING PRESERVES AIRTIGHT

Sealing with Wax or Melted Fat

THESE hints are to help those who have not perfectly fitting screw top jars. Clarified mutton fat, or half beef and half mutton fat, is an old fashioned material for sealing fruit and jam. The modern wax has taken its place. Both are good if carefully done; but sometimes it does not stick to the glass, and when cold, the juice may be seen oozing up round the edge. This is easily prevented by cutting rounds of writing paper to fit the top of the jar (and even a little larger so that the edges turn up a little, all round), dipping these into the hot fat with a pair of scissors, and then laying it carefully on top of the water or the syrup. Then pour over your fat or wax on top of that, to the depth of about three quarters of an inch. Cover the jars then with two thicknesses of lunch paper or even brown paper, and thick flour or starch paste. Dipping the inner paper in the hot fat sterilises it, and makes it waterproof.

Salad Oil For Sealing

This is good for sealing fruit juices or sauces or anything in bottles with a small neck—like beer bottles. We have to make use of whatever is available at the present time. Have the oil just hot, and pour it in about $\frac{3}{4}$ of an inch, then tie or paste two thicknesses of paper over. When using the juice or sauce, use cotton wool to absorb the oil.

Corks For Sealing

Scald the corks and put them into the bottles with a piece of greaseproof paper under them. Trim away any roughness or paper from the top, and then paint over with—or better still,

dip into—some melted wax or fat, so as to close up all the pores, and fill in the junction between the cork and bottle-neck.

Paper For Sealing

Paper from a writing pad is quite good. Three layers are necessary. Make a paste with flour or starch, and put each layer on separately. Paint the final layer over the top with more paste to strengthen it, and close every pore.

Cloth Tops for Preserves

Place 1 lb. resin; 2 oz. beeswax; and 2 oz. unsalted mutton fat in an old saucepan, and stand it in a pot of water on the stove till melted, stirring all the time. Cut rounds of cloth—calico or flour bags—and smear to within quarter of an inch of the edge with the hot mixture. It dries hard and stiff, and can be packed away in boxes till wanted. To use, have the bottles of fruit filled to overflowing, place the covers on top, and press down firmly. Tie round with string. The boiling fruit melts the wax, and holds it in place.



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CLEANSING:
Thorough night cleansing is important. For normal or dry skin use Cashmere Bouquet Cleansing Cream; oily skin needs Cashmere Bouquet Cleansing Milk which is also excellent for a quick change of make-up.



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NOURISHING:
Every type of skin needs regular night care with Cashmere Bouquet Tissue Cream. Its special qualities nourish the tissues and keep the skin young and firm. Pat Tissue Cream into the skin, leave for fifteen minutes, remove surplus cream.



STIMULATION:
In the morning, after washing the face in lukewarm water with Cashmere Bouquet Soap, brace the skin before make-up by patting on Cashmere Bouquet Skin Tonic Astringent, applied on a pad of cotton wool slightly moistened with cold water (for dry skin, use the Skin Tonic Astringent every second day.)



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