



Classic Preserves Jellies (Paperback)

By F L Gillette, Hugo Ziemann

Createspace, United States, 2013. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.Classic Preserves Jellies Classic Preserving Recipes Tips and Hints from the 19th Century Manor House Cooks Fruit for preserving should be sound and free from all defects, using white sugar, and also that which is dry, which produces the nicest syrup; dark sugar can be used by being clarified, which is done by dissolving two pounds of sugar in a pint of water; add to it the white of an egg and beat it well, put it into a preserving kettle on the fire and stir with a wooden spoon. As soon as it begins to swell and boil up, throw in a little cold water; let it boil up again, take it off and remove the scum; boil it again, throw in more cold water and remove the scum; repeat until it is clear and pours like oil from the spoon. In the old way of preserving, we used pound for pound, when they were kept in stone jars or crocks; now, as most preserves are put up in sealed jars or cans, less sugar seems sufficient; three-quarters of a pound of...

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