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**HOUSEHOLD**

**How To Keep Vegetables And  
Fruit For Winter**

The question of preserving the  
summer vegetables for winter  
use is one in the minds of all  
good housekeepers now, so the  
following hints may not come  
amiss:—

**TO DRY VEGETABLES FOR  
SOUPS**

Young, tender carrots, pars-  
nips, turnips, cabbage, celery,  
onions, green peas, and beans  
may be dried for soups, etc.  
Mince the raw vegetables rather  
fine, spread in a granite dish and  
place in a warm oven. Be care-  
ful not to have the fire hot en-  
ough to scorch them. The layer  
of vegetables should not be very  
deep; if more than an inch, stir  
frequently. When they seem  
pretty dry, put into a cloth bag  
or sugar sack, packing them  
loosely. Tie the bag tightly and  
hang near the stove. Shake up  
once in a while to insure thor-  
ough dryness and prevent mould

**PEAS IN BRINE FOR WIN-  
TER USE**

Make a brine of salt and water  
that will float an egg. Place in  
an open jar; in this put fresh  
peas which have been shelled.  
Keep covered with a cloth, por-  
celain plate, and a weight, so  
that they will keep under the  
brine. When soaked in fresh  
water, they taste as if just pick-  
ed from the vines. Beans and  
tomatoes may also be kept in  
this manner.

**MAKING CHERRY OLIVES**

Wash a quantity of sweet cher-  
ries well in cold water, using  
only those which have stems. Fill  
a quart jar with cherries; over  
this pour a cupful vinegar, and  
1 level tablespoonful of salt.  
When the salt is well dissolved,  
fill the jar with cold water and  
seal.

**WILD ROSE JELLY.**

This is very common in Eur-  
ope, but is little known here.  
Pour 1 pint of cold water over 1  
quart of rose blossoms. Boil  
10 minutes. Strain and measure  
3 cupfuls of rose juice to 2 cup-  
fuls of sugar. Cook as you  
would any other jelly. Locust  
blossoms may be used in the  
same way.

**SUN-COOKED STRAWBER-  
RIES**

Spread the berries on flat trays  
with sugar to sweeten, nicely  
and put a layer of cheese cloth  
or mosquito netting over them.  
Leave them in the direct sun for  
at least five days. When soft,  
seal in jars. These berries have  
a fine flavor, and are whole and  
solid.

**DRYING RHUBARB**

Rhubarb, when well prepared  
will keep good for an indefinite  
period. The stalks should be  
broken off while they are crisp  
and tender and cut into pieces  
about an inch in length. These

pieces should then be strung on  
a thin twine and hung up to dry.  
Rhubarb shrinks in drying more  
than any other plant and when  
dry strongly resembles pieces of  
soft wood. When wanted for  
use, it should be soaked in water  
all night, and the next day stew-  
ed over a slow fire. None of its  
properties appear to be lost in  
drying and it is equally as good  
in winter as any other dried  
fruit.

**TO CAN ASPARAGUS AND  
CAULIFLOWER**

Place the asparagus head  
down in cold water and add one  
teaspoonful each of salt and vine-  
gar to cleanse Blanch for 15 min-  
utes in hot water, followed by a  
cold dip. Fill the jars with as-  
paragus, adding water that has  
been boiled for 10 minutes.  
Place the lid on, without clamp-  
ing down tightly, set in a boiler  
of cold water, and boil for an  
hour and a half before sealing.  
The same method is used for  
cauliflower, except that it re-  
quires only an hour.

**RHUBARB PRESERVED  
WITHOUT SUGAR OR HEAT**

Have the jars airtight with  
new rubber rings. Wash them  
thoroughly and sterilize by boil-  
ing or baking them half an hour.  
Cut the rhubarb up as if for stew-  
ing and fill the jars as full as  
possible; then fill to overflowing  
with cold water, previously boil-  
ed for half an hour and cooled.  
Make sure that there is no air in  
the jar. While the jar is over-  
flowing, seal down tightly. Put  
away in a cool dark place to  
keep, handling or moving the  
jars as little as possible.

**SOUR-CHERRY RELISH**

Seed and weigh the cherries,  
cover with vinegar and let stand  
three days. Pour off and discard  
the vinegar. Add to the cherries  
as many pounds of granulated  
sugar as there are pounds of  
fruits; let stand seven days, stir-  
ring thoroughly each day. Bottle  
and seal without heating. This  
is delicious served with meats.

**OLD-TIME RASBERRY JAM**

Only the berries are necessary  
for this recipe, as sugar is not  
added until prepared for the  
table. After crushing slightly,  
put the berries over the fire and  
cook them in their own juice  
(use no water) until the seeds are  
thoroughly done. They can then  
be put into any kind of jars with  
out sealing, place paraffin, or a  
piece of white paper or cloth  
down close over the berries, also  
a tight cover to keep out dust.  
In the olden days a good, stout,  
white cloth was tied tightly over  
each jar, but the very best uten-  
sil for berries prepared in this  
manner is a large mouthed jug  
which can be tightly corked.  
When the berries are taken out,  
simply add hot water to thin  
them to the right consistency  
for the table, sweetening to taste.  
The water restores the bright  
red color.

**A VEGETABLE MEDLEY**

Fill a tight, iron hooped barrel  
with a strong brine and add  
your vegetables as received from  
time to time. Be careful to have

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**Notice**

the brine cover the vegetables  
well and tie a cloth over the bar-  
rel to keep out the dust. Smal-  
ler vegetables, such as peas,  
beans, etc. may be put in a  
cheese cloth sack in the brine.  
Before putting the vegetables  
down, they must be prepared—  
quarter the cabbages, shell the  
peas, string the beans, and re-  
move the husk and silk from the  
corn. If the brine evaporates,  
new brine must be made, taking  
great care not to bruise the  
vegetables in removing. Veget-  
ables must be soaked in fresh  
water overnight before using,  
after taking from the brine.

All persons holding books be-  
longing to the L. P. Fisher Pub-  
lic Library are requested to re-  
turn the same on the 15th, 18th,  
and 20th days of June, next.  
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the same.

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closed for the purpose of revis-  
ing and examining books until  
the 27th day of June, next, on  
which and the two following days  
it will be open, and each patron  
may then take out two books  
of fiction and two books of non-  
fiction for the month of July,  
during which month the Library  
will be closed.

Dated this thirtieth day of  
May, A. D. 1918.

M. J. E. STARRETT  
Librarian.

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