

HOME USES FOR GRAPES.

Some Excellent Recipes for Muscadine Products.

On account of the scarcity of Farmers' Bulletin No 859 issued by the United States department of agriculture on "Home Uses for Muscadine Grapes," we publish some of the valuable recipes for the conservation of this popular fruit. These recipes have been thoroughly tried out by home demonstration agent, Miss Amanda Edwards, and are recommended by her to the ladies of this county, and to all members of canning clubs.

UNFERMENTED GRAPE JUICE.

Where a home supply of Muscadine grapes is available no excuse exists for not utilizing it in making in the home a sufficient supply of unfermented juice to meet the family's need for a year. Unfermented juice is the least expensive product that can be made from grapes, and it is a delightful, refreshing drink for summer use.

The following directions for making unfermented Muscadine grape juice are based upon the experiments of the United States department of agriculture:

COLD-PRESS METHOD:—Secure sound, clean, fully ripe fruit; crush the fruit by hand or, better, with a homemade crusher, such as the one shown in figure 1 of Farmers' Bulletin 859. If a cider mill is available, it is well adapted for both crushing and pressing. After the berries are crushed the juice should be pressed from the fruit immediately. Having secured the fresh grape juice, strain it through flannel and then place it in bottles or fruit jars. While bottles are suitable if preferred, the quart clamp-top or lightning-seal type of fruit jar is recommended as the best container for grape juice for home use. Having placed the juice in bottles or jars, put these in a water bath and sterilize by heating until the juice has reached a temperature near but not quite up to the boiling point. If a thermometer is available, the temperature can be tested. As soon as the juice has reached a temperature of 190 to 200 degrees F remove it from the sterilizer. If no thermometer is available, remove the juice as soon as it shows the first sign of simmering preliminary to boiling. A good home water bath or sterilizer can be provided by placing a false bottom of wire gauze (4 meshes to the square inch) or a thin board in which numerous holes have been bored in the bottom of a wash-boiler or large, covered preserving pot filled with water enough to surround but not cover the bottles or jars of grape juice. Just as soon as the temperature of the juice has reached the point at which sterilization has been assured, remove the bottles containing the juice from the water bath, seal at once, and store in a dark, cool place until desired for use. In sealing the fruit jars, before clamping them, dip the lids and rubbers for a moment in the hot water of the water bath, so that they also will be sterilized. If bottles are used cork them with new corks that have just been soaked for about 30 minutes in water at a temperature of not less than 140 degrees F. Use a cork a little wider than the mouth of the bottle, and after inserting this as far as possible cut off the rest of the cork even with the mouth. Dry the mouth of the bottle thoroughly and dip in a melted mixture of equal parts of beeswax and rosin or in melted paraffin.

CANNED GRAPES.

Canning is a very economical way of utilizing Muscadine grapes, since little sugar is required for this process. The canned grapes are suitable for serving on the home table in sauce dishes as a breakfast appetizer, a side dish, or a dessert. They can be used also in pies, puddings, cakes, etc.

COOKING METHOD:—In canning grapes by the cooking method, which is the one generally recommended for home use, use firm but fully ripe fruit. After weighing the berries, separate the skins and pulps after running the fruit through a crusher. If preferred, the berries

may be pulped by hand. Then place the hulls in a closed vessel, adding one-half pint of water for each 6 pounds of fresh fruit. Cook until the hulls are quite tender. When this point is reached, the added water will have mostly evaporated unless has been very tightly closed. While softening the hulls, heat the pulps and juice in another vessel until the pulps break down enough to liberate the seeds. Then put the pulp through a colander to get rid of the seeds. Put the seedless pulps and softened hulls together when cool and add sugar and water at the rate of 1 pound of sugar and one-quarter pint of water to each 6 pounds of fresh fruit. Then bring the mixture slowly to a boil, and after boiling for 8 to 10 minutes pack and seal it while hot in hot sterilized fruit jars.

MUSCADINE GRAPE CATSUP.

To make Muscadine catsup, first weigh and then crush the fruit. Stew the crushed fruit over a slow fire until soft, and then work it through a colander with a spoon, leaving the skins and seeds behind. The juicy portion which passes through the colander, add for each 5 pounds of fresh fruit used—
2½ pounds of sugar.
½ tablespoonful of pepper.
1 tablespoonful of ground cinnamon.

½ tablespoonful of salt.
1 tablespoonful of ground allspice.
1 pint of vinegar.
1 tablespoonful of ground cloves.
Boil the mixture until slightly thick and then seal it hot in hot sterilized bottles or jars.

MUSCADINE GRAPE CONSERVES.

One excellent recipe for making conserves is as follows:

3 pounds of grapes.
2 large oranges.
1 pound of sugar.
½ pound of finely ground pecans.
½ pound of finely ground raisins.

Take sound, ripe oranges. Weigh and pulp them. Treat the pulps as in canning, in order to remove the seeds. Grind the hulls fine in a meat grinder or chop them as fine as possible, and then soften them as in canning. Place the hulls and pulps together and add for every 3 pounds of fresh fruit 1 scant pound of sugar, half a pound of finely ground raisins, the meaty part of two large California oranges, and one-fifth of the ground peel of one orange. Cook this mixture approximately an hour over an even, slow fire until it is real thick. Then stir into the mixture one-half pound of ground pecan-nut meats. After again allowing it to boil for about five minutes remove it from the fire, pack solidly in small containers, such as 4-ounce jars or jelly glasses, and cover with paraffin. If the product is packed in jars, these can be processed for 15 minutes, in order to sterilize the contents.

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