

Recipes

SPICED BLACKBERRY JAM

Make a syrup of two pounds of demerara sugar, one pint of best vinegar, one teaspoonful of cloves and one teaspoonful of cinnamon. Put on to boil and, when boiling, add six pounds of blackberries. Allow to simmer for half an hour then put into pots and seal while hot.

BLACKBERRY VINEGAR

Put blackberries into a large bowl and cover with vinegar. Stir every day for

JEAN NEWMAN of Dryden's Close has loaned the History Association a small notebook in which her grandmother and aunt who lived in the village collected recipes. Many of the thirty recipes were recommended by others in the community, including several from the Women's Institute. We thought that you might be interested in reading what earlier generations produced in their kitchens.

three days. Put into a muslin bag and let drip for 24 hours but don't squeeze.

For every pint, use three-quarters of a pound of sugar. Put the liquid and the sugar into a saucepan and bring to the boil slowly. It must boil, then bottle it.

VEGETABLE MARROW JAM

Cut away all the soft inner part of a marrow and then peel and cut the rest into cubes. To every pound of

marrow add three-quarters of a pound of sugar and two teaspoons full of ground ginger.

Boil for about an hour and a half until the marrow is tender. Put a saucer or a plate in a bowl; put in the cubes of marrow and sprinkle with sugar. Stand overnight. Discard any juice that comes from the marrow but put half a teacup of fresh water in a pan with the marrow, sugar and ginger and boil.