

# A Very Nice Preserve Of Damsons

## Ingredients

To every quart of damsons allow 1/2 lb. of loaf sugar.

## Method

Put the damsons (which should be picked from the stalks and quite free from blemishes) into a jar, with pounded sugar sprinkled amongst them in the above proportion; tie the jar closely down, set it in a saucepan of cold water; bring it gradually to boil, and simmer gently until the damsons are soft, without being broken. Let them stand till cold; then strain the juice from them, boil it up well, strain it through a jelly-bag, and pour it over the fruit. Let it cool, cover with oiled papers, and the jars with tissue-paper brushed over on both sides with the white of an egg, and store away in a dry cool place.

*Source: Mrs Beeton's Book of Household Management (1861)*

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