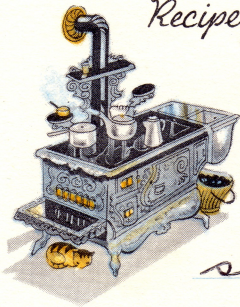


Here's what's cookin' Wild Plum Butler Serves

Recipe from the kitchen of Irene Nordahl



Cover plums with water and cook (stirring ~~some~~ a lot when nearly done) a long time (2³ hours?) Put plum (use juice for jelly) through a colander or sieve to get pulp.

12 cups plum pulp

9 cups sugar

$\frac{1}{2}$ cup water or plum juice (above)
(over)

Cook slowly (simmer) until
right consistency. Put in
sterilized jars and seal.

From an old cookbook

* Stirring plums while cooking
breaks them, getting more juice & pulp
out.