

RASPBERRY SHRUB. Cover two quarts of fresh raspberries with one quart of vinegar, and set in a cool place for two days. Then turn the fruit into a jelly bag and gently press all of the liquid from it. Pour this over a quart of fresh raspberries and let stand as before; again strain the juice and then measure it. To each pint of juice add a pound of sugar and boil rapidly for ten minutes. Skim well, and bottle when cool. Seal and keep in a dark, cool place. When serving, dilute with ice water to suit the taste.