

**PLUM CONSERVE**-Peggy Stolfus

The conserve is a whole-fruit jam which can be somewhat more difficult to make.

3 pounds plums

3 pounds sugar

1 pound seedless raisins

1/2 pound chopped walnuts

2 oranges

Wash and grind the oranges. Pit the plums and cut into quarters. Combine the oranges and plums. Then add the sugar and raisins. Simmer for about 90 minutes. Add the walnuts and cook about 45 minutes longer. Pour into sterilized jars and seal.