

PEACH AND PEAR JAM

Yield: about 9 medium glasses
(4½ lbs. jam)

5 cups prepared fruit (about 1 lb.
each ripe peaches and pears)
½ cup lemon juice (2 lemons)
2 cups (2½ lbs.) granulated sugar
1 bottle liquid fruit pectin

First, prepare the fruit. Peel and pit
about 1 pound each fully ripe
peaches and pears. Chop very fine or
blend. Combine fruits and measure 3½
cups into a very large saucepan.
Squeeze the juice from 2 medium-
sized lemons. Measure ½ cup into
saucepan with fruit.

Then make the jam. Add sugar to
saucepan and mix well. Place
over high heat, bring to a full rolling
boil and boil hard 1 minute, stirring
constantly. Remove from heat and
stir in fruit pectin. Skim off foam
with metal spoon. Then stir and skim
by turns for 5 minutes to cool slightly,
to prevent floating fruit. Ladle quick-
ly into glasses. Cover jam at once
with ¼ inch hot paraffin.

A MEDLEY OF SWEET SPREADS

Few folks know that Grandma Moses
won awards and ribbons for her jams
and jellies long before her paintings were
acclaimed, yet long years ago she went
to the county fair, entering both paint-
ings and jars of her jellies and jams and
while pictures were ignored, her jams
captured the ribbons.

Perhaps none of us will ever be an-
other Grandma Moses, but from the mo-
ment rhubarb begins popping out of the
sunny soil, we begin our own pattering
around with our jellies and jams, com-
bining a bit of this and a bit of that and
through these combinations we actually
produce some mighty original sweet
spreads, for there's a bit of the creative
instinct in each of us.

Those of you who remember your
grandmother's Rhubarb Conserve will
enjoy making it the short boil way with
commercial pectin, or you may combine
rhubarb and strawberries in jam.

Once we get into strawberries there
are endless possibilities: Strawberry Pre-
serves for instance, so yummy on fresh
baked bread, while another idea is to
add chopped almonds to Strawberry Jam
for a very special touch. In making this,
add almond extract and about ¼ cup
chopped blanched almonds to your
recipe for jam. Another treat is Straw-
berry Marmalade, so tasty for snacks!

Cherries follow next and here we can
combine cherries and gooseberries in a
jelly that's a bit on the tart side. Again
there's no end to the things we can do
with blueberries, grapes, plums, peaches,
pears and apples in combinations. Ginger
and Peach Jam proves a conversation
piece at any meal.

We may not all be a Grandma Moses
when it comes to painting, but we cer-
tainly can express ourselves in a medley
of sweet spreads!



STRAWBERRY PRESERVES

Yield: about 9 medium glasses
(4½ lbs. preserves)

5 cups whole strawberries (about 1½ qts.
ripe small to medium strawberries)
7 cups (3 lbs.) sugar
¼ cup lemon juice (2 lemons)
½ bottle liquid fruit pectin

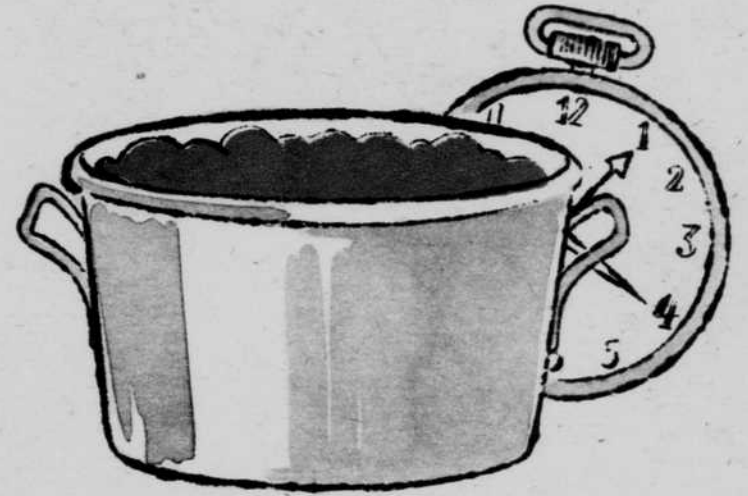
Hull about 1½ quarts fully ripe small to
medium strawberries. Measure 5 cups
whole berries (firmly packed without crush-
ing) into a very large saucepan. Add sugar.
Place over high heat and bring to a boil,
stirring carefully to keep fruit whole. Re-
move from heat and let stand at room tem-
perature 4 to 5 hours.

Squeeze the juice from 2 medium-sized
lemons. Measure ¼ cup into saucepan with
fruit. Place over high heat, bring to a full
rolling boil and boil hard 2 minutes, stirring
carefully. Remove from heat and at once
stir in fruit pectin. Skim off foam with
metal spoon. Then stir and skim by turns
for 8 to 10 minutes to cool slightly, to pre-
vent floating fruit. Ladle quickly into
glasses. Cover preserves at once with ¼
inch hot paraffin.



Have a flavor jam-boree

You get the happiest results with Sure-Jell or Certo—the magic
fruit pectin products that make jelly “jell.” So easy, so quick!



Boil just one minute

New short-boil method means less juice boils away—more nat-
ural flavor, and color. Most delicious strawberry jam ever!



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With powdered Sure-Jell or liquid Certo you can fill three
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Just the right amount of “jell.”

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