

A ny time is preserving time

If your pantry space is limited, you can put up jams, jellies and preserves in small batches all year round. To make the job easy, we've worked out simplified recipes, plus the following full, clear explanation of basic steps in preserving. The steps are referred to by number in our recipes.

BASIC STEPS

1. Crush fruit and place in jelly bag. Hang bag so juice will run out—squeeze occasionally. Juice should be extracted in 4 to 8 hours. If there is not enough, add water to fruit pulp and squeeze again.
2. Pare skin in quarters from citrus fruit. Lay skin on cutting board; shave off and discard $\frac{1}{2}$ of white substance, then cut rind in very thin strips.
3. Measure sugar and set aside.
4. Put prepared fruit or juices (and water if listed in the ingredients) in large saucepan and place over high heat.
5. Add powdered fruit pectin.
6. Stir till mixture comes to hard boil.
7. Stir in sugar.
8. Bring to full rolling boil, with mixture tumbling so it can't be stirred down; boil hard 1 minute, stirring constantly.
9. Remove from heat.
10. Stir in liquid fruit pectin.
11. Stir and skim for 5 minutes.
12. Skim.
13. Ladle into clean six-ounce glasses. Leave $\frac{1}{2}$ -inch space at top. Melt paraffin over hot water, pour $\frac{1}{4}$ -inch layer on jelly. Cool, label, store in cool dark place.

SPICED BLACKBERRY JELLY

$3\frac{1}{2}$ cups fresh blackberry juice	$\frac{1}{2}$ tsp. cinnamon
5 cups sugar	$\frac{1}{2}$ tsp. allspice
	$\frac{1}{2}$ tsp. ground cloves
1 box powdered fruit pectin	

Do steps 1 and 3, 4 (add the spices to the fruit juice) through 9, 12 and 13. Makes 8 six-ounce glasses of jelly.

GRAPE AND PINEAPPLE JELLY

$3\frac{1}{2}$ cups sugar	1 cup canned pineapple juice
2 cups canned or bottled grape juice	1 box powdered fruit pectin

Do steps 3 through 9, 12 and 13. Makes 7 six-ounce glasses.

GRAPEFRUIT AND ORANGE JELLY

$3\frac{1}{2}$ cups sugar	1 6-oz. can frozen concentrated orange and grapefruit juice
1 cup water	2 Tbs. lemon juice
$\frac{1}{2}$ bottle liquid fruit pectin	

Combine the sugar and water in a large saucepan and place over high heat. Now do steps 8, 9 and 10 (stir in the fruit juices), then steps 12 and 13. Makes 5 six-ounce glasses.

MINT JELLY

$3\frac{1}{2}$ cups sugar	1 box powdered fruit pectin
$2\frac{1}{4}$ cups canned unsweetened grapefruit juice	$\frac{1}{2}$ to 1 tsp. spearmint extract
$\frac{3}{4}$ cup water	Green food coloring

Do steps 3 through 9 and 12. Add spearmint extract and enough food coloring to give mixture the desired shade of green. Now do step 13. Makes 6 six-ounce glasses.

For more jellies and jams, turn the page



It's jelly-making season
all year 'round—thanks to

THE NEW 15-MINUTE JELLY MIRACLE!



**Brand-New! Frozen Orange Juice and Sure-Jell
make thrilling orange jelly in just 15 minutes!**

SO EASY!



Try a new Sure-Jell short-boil recipe—with bottled or frozen juice, or frozen fruit—and you'll say it's a miracle, too! No bother of preparing fruit. Just mix the ingredients and heat! That's all there is to it!

SO THRIFTY!

Costs less than jams or jellies you buy! Yields 50% more jars than the old-fashioned long-boil method. And most important, Sure-Jell is the concentrated natural fruit pectin product that helps all fruits to jell just right!



SO DELICIOUS!

The short-boil method captures all the fragrance and flavor of your fruit or juice. With Sure-Jell they can't boil away, as they can with the long-boil method! (Sure-Jell will work its same jelling wonders with fresh fruit, too! Look for the dozens of recipes for fruits and berries in every Sure-Jell package.)



Powdered fruit pectin
for easy jelly making

Product of General Foods

**Homemade jams and jellies—
can't be beat, can't be bought!**

A
ny

CRANBERRY AND GRAPEFRUIT JELLY

4½ cups sugar	2 cups canned
2 cups canned	cranberry juice
unsweetened	1 box powdered
grapefruit juice	fruit pectin

Do steps 3 through 9. Then do steps 12 and 13. Makes 8 six-ounce glasses.

CHERRY JAM

4 cups pitted,	4½ cups sugar
finely chopped	1 box powdered
sour cherries	fruit pectin

Do steps 3 through 9 and then steps 11 and 13. Makes 8 six-ounce glasses.

PEACH JAM

2 cups pared, pitted, finely chopped fresh	2½ cups sugar ½ cup powdered fruit pectin
--	---

Do steps 3 through 9, then 11 and 13. Makes 5 six-ounce glasses of jelly.

PINEAPPLE-STRAWBERRY JAM

4 cups sugar	1½ cups pared and finely chopped fresh
1½ cups crushed fresh straw- berries	chopped fresh pineapple
1 box powdered fruit pectin	

Do steps 3 through 9 and then 11 and 13. Makes about 7 six-ounce glasses.

ECONOMY NOTE

You can make the flavor of more expensive fruits—such as strawberries—go further by stretching them with some less expensive fruits with a bland flavor. The best extenders are apples, pears, peaches and rhubarb.

time is preserving time

PEAR AND PLUM JAM

1 3/4 cups pitted and chopped fresh plums	1/4 cup water
1 3/4 cups pared, cored and chopped fresh pears	4 1/2 cups sugar
	1 box powdered fruit pectin

Place the plums and water in a saucepan over high heat. Bring the mixture to a boil, then reduce heat and simmer covered for 5 minutes. Add the pears. Now do steps 3, 5, through 9, 11 and 13. Makes 8 six-ounce glasses of jelly.

STRAWBERRY-APPLE JAM

2 1/2 cups sugar	1 1/2 cups pared, cored and finely chopped apples
3/4 cup frozen straw- berries, crushed	1 Tbs. lemon juice
1/2 bottle liquid fruit pectin	

First do step 3. Then combine all the fruits and juice in large saucepan and place over high heat. Now do steps 6 through 11 and 13. Makes 4 six-ounce glasses of jelly.

OLD-FASHIONED APPLE JAM

2 lbs. apples, pared and finely chopped	1 cup water
4 cups sugar	1/4 cup broken ginger-root or candied ginger

Combine all ingredients in saucepan. Simmer 20 minutes, or until mixture is transparent and the consistency of thick jam. Now do step 13. Makes 5 six-ounce glasses.

PINEAPPLE MARMALADE

1 medium orange	3 1/2 cups sugar
1 medium lemon	2 cups canned crushed pineapple
3/4 cup water	
1/16 tsp. baking soda	1 box powdered fruit pectin

Do step 2. Combine the fruit rind, water and soda in a large saucepan; bring to a boil and simmer covered for 10 minutes, stirring occasionally. Remove membrane from peeled citrus fruit; add pulp and juice to rind and simmer covered for 20 minutes. Do step 3. Combine pineapple and 1 cup cooked fruit rind in saucepan over high heat. Now do steps 5 through 9, 11 and 13. Makes 7 six-ounce glasses.

RHUBARB MARMALADE

Thin yellow rind and juice of 1 lemon	1 lb. rhubarb, thinly sliced
	2 1/2 cups sugar

Combine lemon rind, rhubarb and sugar in bowl, cover and let stand overnight. Add lemon juice and place in saucepan over high heat. Cook until thick and syrup sheets from spoon. Do steps 11, 13. Makes 2 six-ounce glasses.

EASY APPLE BUTTER

1 No. 2 can applesauce or	1 tsp. cinnamon
2 1/2 cups homemade sauce	1/3 tsp. allspice
1 cup sugar	1/16 tsp. ground cloves

Combine all ingredients in saucepan. Simmer 30 minutes, or till mixture is of thick pudding-like consistency; stir occasionally. Now do step 13. Makes 2 six-ounce glasses.

MIXED FRUIT AND NUT PRESERVES

1/2 pkg. (1 cup) tenderized mixed fruit	2 Tbs. lemon juice
2 cups boiling water	1/4 cup chopped walnuts
4 cups sugar	1/2 bottle liquid fruit pectin

Mix fruit and water, cover and soak at least 4 hours. Drain and reserve liquid. Grind fruit, using fine blade of food grinder. Combine with drained liquid, sugar, lemon juice and nuts in saucepan; place over high heat. Now do steps 8 through 11 and 13. Makes 5 six-ounce glasses.

APPROXIMATE YIELD OF FAVORITE FRUITS	
Blackberries—2 qts.	yield 3 cups juice
Cherries—2 1/2 lbs.	yield 3 1/2 cups prepared fruit
Peaches or pears—3 lbs.	yield 3 1/2 cups prepared fruit
Pineapple—2 lbs.	yield 2 cups prepared fruit
Plums—2 lbs.	yield 2 cups prepared fruit
Rhubarb—2 lbs.	yield 3 cups prepared fruit
Strawberries—2 qts.	yield 3 1/2 cups prepared fruit