

## COOKED JELLIES

**1. PREPARE GLASSES.** Wash and drain glasses. Then sterilize in boiling water 10 minutes.

**2. PREPARE JUICE.** Use **fully ripe** fruit and prepare **exactly** as directed in table below. Place prepared fruit in jelly bag or 4 thicknesses of dampened cheesecloth or other tightly woven white fabric spread over colander. Rest in bowl. Twist bag together at top; press with masher to extract juice.

**3. COOK JELLY.** Mix sugar into juice in saucepan. Place over heat and bring to a boil, stirring constantly. At once stir in CERTO. Then bring to a **full rolling boil** and **boil hard 1 minute**, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into the hot glasses.

**4. TO SEAL.** Use two-piece lids or cover jelly at once with paraffin.

KIND OF JELLY	AMOUNT OF FRUIT	HOW TO PREPARE FRUIT	AMOUNT OF INGREDIENTS TO USE			CUP YIELDS
			PREPARED JUICE	CERTO	SUGAR	
Black Raspberry	2½ qt. 2 lemons	Thoroughly crush <b>fully ripe</b> black raspberries. Heat gently until juice starts to flow; then simmer, covered, 10 minutes. Place in jelly bag and squeeze out juice. Measure 3 cups. Squeeze lemons; add ¼ cup lemon juice to berry juice.	3 cups	1 pouch	5 cups (2 lb., 4 oz.)	5¼

Strawberry	1 qt.	Stem and thoroughly crush, one layer at a time, <b>fully ripe</b> strawberries.	1¾ cups	2 tablespoons lemon juice	4 cups (1 lb., 12 oz.)	5
Strawberry- Rhubarb	1 pt. straw- berries + ½ lb. rhubarb	Stem and thoroughly crush, one layer at a time, <b>fully ripe</b> strawberries. Finely grind unpeeled rhubarb.	1¼ cups strawberries ½ cup rhubarb	1 pouch 1 tablespoon lemon juice	4 cups (1 lb., 12 oz.)	4¾

### TWO POUCH RECIPES

Peach	2¼ lb.	Peel, pit and grind or finely chop <b>fully ripe</b> peaches.	2¾ cups	2 pouches ⅓ cup lemon juice	6½ cups (2 lb., 14 oz.)	7½
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### COOKED JAMS, MARMALADES AND CONSERVES

**JARS.** Use jars with 2 piece lids. Wash, scald and drain, or use dishwasher with 150° rinse water.

**FRUIT.** Prepare **fully ripe** fruit; exactly as directed. To simmer, bring to boil, reduce heat, cover, cook gently.

**JAM.** Mix sugar into fruit. Bring to a full rolling boil over high heat, and boil hard 1 minute, stirring con-

with metal spoon. Ladle quickly into hot jars, to within ⅛-inch of top. Wipe tops and threads with clean damp cloth. Cover with lids, following manufacturer's directions. Process in boiling water bath 5 minutes, timing when water boils. Cool, test for seal; store.

**FLOATING FRUIT.** Remove from water; invert jars for