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JELLIES, JAMS, PRESERVES, AND
MARMALADES

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SCORE CARD FOR JUDGING JELLY

General appearance	20
Color—natural color of fruit.	
Clearness—clear and sparkling—free from pulp, bubbles, mold or crystals.	
Texture and consistency	40
Tender—cuts easily with a spoon—firm enough to retain its angles when cut or broken. Should be neither syrupy, gummy, sticky, nor tough. Holds its shape when removed from the glass.	
Flavor	30
Natural flavor of the fruit.	
Container	10
Uniform and specified size—clear glass, clean, attractive, neatly labeled according to directions.	
Total score	
	100

SCORE CARD FOR JUDGING PRESERVES

Fruit	30
Fruit should retain its original shape and color—should be clear in color and translucent. Texture—should be ten- der, firm, and plump.	
Syrup	10
Bright in color, clear, heavy, but not containing crystals of sugar.	
Flavor	30
That of fruit—not destroyed by use of too much sugar or overcooking.	
Pack	30
Neatness and uniformity—neatly arranged to make best use of space (fancy packs not acceptable).	
Proportion of fruit to syrup—jar full of fruit and fruit well covered with syrup.	
Container—of uniform or specified size, of clear white glass. All containers should be clean, attractive, plainly and neatly labeled according to directions.	
Total score	
	100

SCORE CARD FOR JUDGING JAMS AND BUTTERS

General appearance	10
Color—natural color of fruit—no foreign substance or mold.	
Texture	40
Smooth, thick, homogeneous, tender—not syrupy, gummy nor tough.	
Flavor	40
Natural flavor of the fruit—not too sweet or strong from over cooking.	
Container	10
Of uniform and specified size—clear, white glass—clean, attractive, neatly labeled according to directions.	
Total score	
	100

20
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Circular No. 302

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Jellies, Jams, Preserves, and Marmalades

By FLORENCE IMLAY and PEARL HAAK

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Fruit sweets—jellies, jams, preserves, marmalades, butters and
conserves—have a definite place in menu planning. The sparkle
of a glass of crabapple jelly, a dish of strawberry preserves or orange
marmalade may give interest to an otherwise colorless meal. The
piquancy of plum or blackberry jelly, orange preserves or rhubarb
conserve adds zest to bland foods. The tartness of gooseberry, cher-
ry or apricot sweets contributes that intangible something which
helps to make a meal complete. A bit of jelly or preserves may
tempt a lagging appetite, make a new dish of left-over desserts or,
served with delicious rolls or hot biscuits, supply the dessert for
the emergency meal.

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Sugar is a concentrated food and an excellent source of energy.
Since jellies, preserves and other sweets contain a high percentage
of sugar they should be used as a part of the allowance of sugar for
the day. When generous servings of sweets are used, a light dessert
or one containing a small amount of sugar should be served.

100
10
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High-quality jellies and preserves can be easily made if definite
directions are followed. Every housewife agrees that she would
rather have a few jars of perfect products than to have shelves filled
with products of poor quality. Many housewives prefer to can un-
sweetened fruit juice in the summer or early fall and to make a few
glasses of jelly at a time, during the winter as it is needed. Marma-
lades, jams, conserves and some preserves also can be made from
canned fruits.

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JELLY

10
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A good jelly is clear, sparkling, transparent, contains no sedi-
ment nor crystals and has the natural color and flavor of the fruit.
It is firm but tender, holds its shape but is quivery when removed
from the glass. Pectin, acid and sugar in the right proportions are
essential to make a good jelly. Some fruits contain both pectin and
acid in sufficient quantities to make the juice jell, while others are

deficient in either pectin or acid. The following fruits contain both pectin and acid in sufficient quantities to make a good jelly.

Sour apples	Citrus fruits
Crabapples	Slightly underripe grapes
Currants	Slightly underripe loganberries
Gooseberries	Slightly underripe blackberries
Sour plums	Slightly underripe raspberries
Cranberries	

The following fruits are rich in acid but low in pectin and therefore have to have pectin added to the juice in order to make it jell.

Apricots	Rhubarb
Cherries	Pineapple
Strawberries	Peaches

The addition of acid to pears and sweet apples makes it possible to make a jelly from their juices.

Selection of Fruit. During the process of ripening, the pectin of the fruit undergoes a chemical change and is turned into fruit sugar. The good jellifying fruits that are just to the ripened stage still contain much pectin and have developed a good flavor. Some housewives prefer to use from one-fourth to one-half slightly underripe fruit, to furnish the pectin to assure that the juice will jell, and one-half to three-fourths well ripened fruits to supply the delicious natural flavor and depth of color. All fruits should be sound and firm.

Preparation of Fruit and Extraction of Juice. Wash fruit and remove hulls, stems or blossom ends. Quarter apples, using the skin and core, and cut other hard fruits in small pieces. Crush soft, juicy fruit in a kettle and add just enough water to prevent burning, or about 1 cup of water to 2 or 3 quarts of fruit. Cut the less-juicy fruits in small pieces, using skins, seeds and cores. Place in a kettle and add just enough water to cover. Place a cover on the kettle and bring the product slowly to boiling point. Soft fruits should not boil more than two or three minutes and hard fruits just until tender.

To obtain a concentrated fruit juice, drain juice without squeezing, thru a wet, heavy muslin, or flannel bag or several layers of cheesecloth. A second extraction may be made by covering the pulp with water, bringing to boiling point and draining. The highest quality of jelly is made from the first extraction of juice. However,

a very satisfactory product can be made from a second extraction or a mixture of the first and second extractions. Many housewives prefer to use the pulp in making jam or butter, in place of making a second extraction of juice for jelly.

Tests for Pectin. The relative proportion of pectin in fruit juice may be determined by the following simple tests:

Alcohol Test (do not taste). Pour 2 or 3 tablespoons of cooked fruit juice into a small container and add an equal amount of ethyl alcohol (denatured alcohol). If the fruit juice is rich in pectin, a solid mass of gelatinous material will quickly form (Figure A). If the juice is only moderately rich, several small particles of gelatinous material will form (Figure B), and if poor in pectin, only a few tiny flaky pieces (Figure C).

Epsom Salts Test. Add $\frac{1}{2}$ tablespoon of sugar and $\frac{1}{4}$ tablespoon of epsom salts to 1 tablespoon of the cooked fruit juice. Stir the mixture until sugar and salts are dissolved and let stand without stirring 5 minutes. If mixture sets into a jelly-like mass in this time, it indicates that the juice contains a sufficient amount of pectin to make a good jelly.

If the juice does not contain sufficient pectin to make it jell, a fruit juice rich in pectin such as crabapple, a commercial or home-made pectin may be added. A concentrated apple pectin may be made by the following directions:

4 pounds apples

2 lemons

2 quarts water

Wash 4 pounds of firm, tart, hard apples and remove the blossom end. Slice apples and add juice of lemons. Boil mixture 20 minutes and strain thru a jelly bag, without squeezing. Return

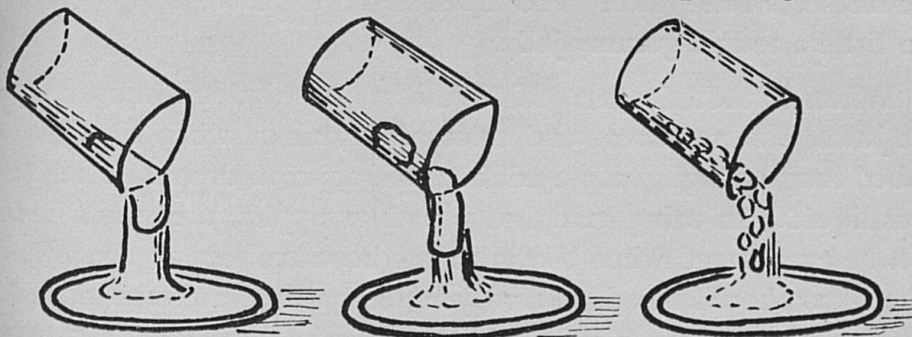


Fig. A.

Fig. B.

Fig. C.

liquid to fire and boil rapidly until reduced to about 1½ pints. Pour into hot sterilized jars and seal. Use one cup of concentrated apple pectin to 3 or 4 cups of fruit juice deficient in pectin.

Test for Acid. If the fruit juice has a decided tart or acid taste it usually has sufficient acid to make it jell. Another method of testing is to make a solution by mixing 1 teaspoon of lemon juice, 3 tablespoons of water and ½ teaspoon of sugar and compare for acidity with fruit juice. If the fruit juice is about as sour as the lemon mixture, it contains sufficient acid to make jelly. If the juice has a subacid taste, an equal quantity of a tart fruit juice, a few slices of lemon or a small quantity of lemon juice may be added.

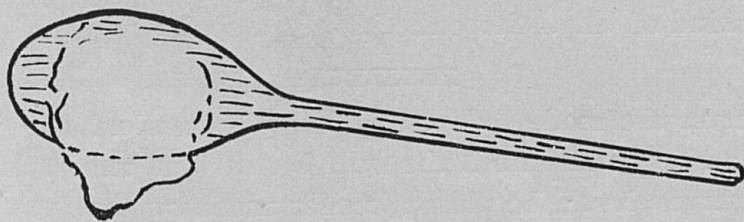
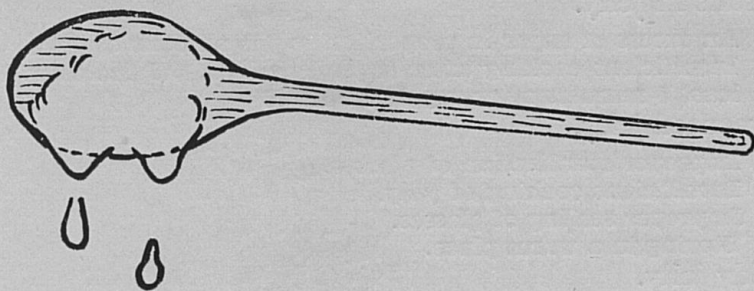
Amount of Jelly to Cook. Housewives who pride themselves on making high-quality jelly usually cook 3 to 4, never more than 6 cups of fruit juice at a time. If a large amount of jelly is made at one time, the evaporation is so slow that a strong-flavored, dark-colored, gummy-textured product is made. The kettle in which jelly is cooked should hold at least four times the amount of juice used.

How Much Sugar to Use. The proportion of sugar to use in making jelly depends upon the amount of pectin in the juice. If a tart juice forms a jelly-like mass immediately with the alcohol test, or in five minutes with the epsom salts test, one cup of sugar should be used to every cup of juice, but for a juice containing a minimum amount of acid, three-fourths cup of sugar to every cup of juice is sufficient to produce a jelly of good flavor and texture. When two extractions of fruit are made, the amount of sugar used will be one-half to three-fourths the amount of juice, according to the tartness of the juice. Too much sugar makes a syrupy jelly and too little a tough, gummy jelly.

When to Add Sugar. If liquid has been added in extracting the juice, a better flavor and color are obtained when the juice is boiled long enough, before adding the sugar, to evaporate the surplus liquid. In using hard fruits, such as apples, the excess liquid will be evaporated when the juice has been reduced to about half. The sugar should be added slowly to the boiling juice and the mixture boiled rapidly. A juice of the proper acid and pectin content should jell in 5 to 15 minutes. If the juice is boiled less than 5

minutes after the sugar is added, the sugar may not all dissolve and crystals may form after the jelly has stood for a few weeks. If the sugar and juice cook together too long, the sugar tends to caramelize, the color of the jelly is darkened and the flavor becomes strong. Simmering the liquid causes a dark, strong-flavored jelly.

Testing Jelly. It is very important that the jelly be removed from the stove at the right moment, because, if it is cooked too long, the product is tough and leathery. A simple test which every housewife can use is the sheet test. Take a little juice in a spoon or on a paddle, cool it slightly and pour it from the edge of the spoon or paddle. When the drops run together and drop off the side of the spoon or paddle in a flake or sheet the jelly is cooked sufficiently and should be removed from the flame. If a thermometer is used the temperature will be 217 to 221 degrees F. or 103 to 105 degrees C.



Filling the Glasses. Remove the jelly from the fire as soon as it is done, strain and pour into hot, sterilized glasses, holding the vessel an inch or two above the glass. If the jelly is poured into glasses from a distance, air is incorporated in the jelly and tends to make the product cloudy or foggy. When the jelly is cold pour hot paraffin over the top. Cover the glasses and store in a cool, dry place.

Causes of Some of the Common Difficulties in Making Jelly.

1. Soft jelly.
 - a. Insufficient amount of pectin or acid, due to the use of the wrong kind of fruit or over-ripened fruit.
 - b. Too high a proportion of sugar to the amount of liquid.
 - c. Insufficient cooking of juice.
 - d. Long, slow cooking of juice.
2. Tough, gummy jelly.
 - a. Too low proportion of sugar to the amount of juice.
 - b. Cooking too long.
3. Cloudy jelly.
 - a. Poor method of extraction of juice.
 - b. Use of green fruit, such as apples, which contain starch.
 - c. Pouring jelly into glasses from too great a distance above glass.
 - d. An excess of pectin in the juice.
 - e. Allowing jelly to cool before filling glasses.
4. Dark, strong-flavored jelly.
 - a. Cooking juice too long.
 - b. Cooking juice in too large a quantity.
5. Crystals in jelly.
 - a. An excess of sugar in proportion to the amount of juice.
 - b. Insufficient cooking after sugar is added. (Juice should cook at least 5 minutes after sugar is added.)
6. Fermented jelly.
 - a. Improper sterilization of glasses.
 - b. Insufficient cooking of jelly.
 - c. Improper sealing of glasses.
 - d. Storing in a warm place.
7. Moldy jelly.
 - a. Improper sterilization of glasses.
 - b. Paraffin not hot enough to sterilize top of jelly.

Labeling and Storing Jelly. Wash glass before sticking on the label. Write on the label the date on which the jelly was made and the kind of jelly. Store the jelly in a cool, dry place.

PRESERVES

Preserves are made by cooking the whole, sliced or quartered fruit in a heavy syrup until the fruit is clear and semi-transparent. The preserves should be plump, tender and have the natural color and flavor of the fruit. The syrup should be thick and clear.

The big problem in making preserves is to permeate the fruit with a heavy syrup without shrinking or shriveling the product. This is accomplished by boiling in a syrup until the fruit is tender and semi-transparent and allowing it to stand in the syrup in shallow pans* for several hours before packing. If the syrup is thin

* Covering the pan until the preserves are cool helps to make the fruit plump.

when the fruit is removed, it may be boiled rapidly to the desired consistency before pouring over the fruit. Cooling the cooked preserves quickly helps to give the finished product a better color and flavor than slow cooling.

Berries, soft and acid fruits may be cooked in a heavy syrup made by using just enough water to dissolve sugar, or about $\frac{1}{2}$ cup water to 2 cups sugar. Heavier fruits such as pears, peaches and watermelon should be started in a thin syrup made by using 1 cup water to $1\frac{1}{2}$ cups sugar. Fruit placed in too thick or dense a syrup at first is apt to shrink and shrivel because its water is drawn out.

After preserves have stood for 7 to 12 hours, pack the fruit in hot, sterilized jars, heat the syrup in which the fruit was cooked to boiling point, concentrate until it boils at 218 to 224 degrees F. and fill the jars. Remove air bubbles with a small wooden spoon or paddle, process in a water bath 30 minutes at simmering point 180°-190° F., seal and store in a cool, dry place. A better finished product is obtained if a small amount or not more than two quarts of preserves are made at a time than when a large quantity is cooked in a kettle.

JAMS AND FRUIT BUTTERS

Jams are usually made by cooking small fruits, without removing the seeds, with sugar until a soft, smooth, jelly-like consistency is attained. Butters are made from the larger fruits, such as apples, pears, peaches, plums and grapes, which have been cooked and put thru a colander or sieve before adding the sugar.

A general rule for the amount of sugar, is to use $\frac{1}{2}$ to $\frac{3}{4}$ pound of sugar to 1 pound of fruit, or $\frac{1}{2}$ to 1 cup sugar per cup of fruit, depending upon the amount of pectin the fruit contains and the flavor desired.

Cook the fruit until it begins to thicken or the surplus liquid is evaporated before adding the sugar. Add the sugar slowly to the boiling mixture, stirring until it is entirely dissolved, and cook rapidly, stirring frequently, until a little of the mixture will remain in place when cooled. Care must be taken to keep jams and butters from burning. When the fruit is cooked to the desired consistency pour into hot, sterilized jars, and seal, or pour into hot glasses and cover with hot paraffin. Store in a cool, dark, dry place.

MARMALADES AND CONSERVES

Marmalades are similar to preserves but are usually made with citrus fruit, alone or in combination with other fruits or vegetables. Conserves are a combination of several fruits with nuts or raisins or both added to the mixture. The ingredients are cooked with sugar until the mixture has a jelly-like consistency.

RECIPES

Apple Jelly. Wash and quarter crab or sour apples without paring or removing the core. Put into a kettle and add half as much water as fruit. Cover, and cook slowly to remove as much of the jelly-making substances as possible. Strain the juice and, if desired, make a second extraction and combine with the first. If the juice makes a good pectin test use $\frac{3}{4}$ cup sugar to a cup of juice. Boil the juice 3 to 5 minutes to evaporate some of the liquid. Add the sugar gradually to the condensed juice and boil rapidly until the temperature of the mixture reaches 217 to 221 degrees F. (103-105 degrees C.) and gives the sheet test. Skim and pour into hot sterilized glasses. Cool, cover with hot paraffin, label and store in a cool dry place.

Currant, Plum and Gooseberry Jellies may be made by following the same general directions.

Blackberry Jelly. Select about one-half blackberries which are red or slightly underripe and the remainder fully ripe. Wash and put into a large kettle. Add about one cup of water to three quarts of berries, and bring slowly to boiling point and boil about 5 minutes. Strain thru a wet flannel, heavy muslin bag, or several layers of cheesecloth. Test the juice for pectin, measure juice and pour it into a kettle. Boil the juice rapidly 3 to 5 minutes to evaporate some of the surplus liquid and add $\frac{1}{2}$ to $\frac{2}{3}$ cup of sugar per cup of unevaporated juice, according to the pectin test. Boil rapidly until the temperature reaches 217 to 221 degrees F., or until the jelly gives the sheet test. Pour into hot, sterilized glasses. When cool, cover with melted paraffin and store in a cool, dry place.

Raspberry, loganberry and dewberry jelly can be made by using the same general directions.

Grape Jelly. Remove slightly underripe grapes from stems and wash. Put into kettles and add 1 cup water to 2 quarts grapes. Bring to boiling point and boil slowly about 8 minutes. Strain thru a jelly bag, and test juice for pectin. Measure the juice, pour into kettle and boil rapidly about 3 to 5 minutes to evaporate some of the surplus liquid. Add $\frac{3}{4}$ to 1 cup sugar per cup of unevaporated juice, according to the pectin test. Cook rapidly until the temperature reaches 217 to 221 degrees F. or until the mixture gives a sheet test. Strain and pour into hot, sterilized glasses, cool, cover with melted paraffin and store in a cool, dry place.

Crystals can be prevented from forming in grape jelly by using about $\frac{1}{2}$ part of apple juice and $\frac{1}{2}$ grape juice.

Spiced Grape Jelly. Follow general directions for making grape jelly and add a half stick of cinnamon and one to one and a half dozen whole cloves to 4 cups of grape juice. Let boil in the juice for about 10 minutes and remove before the sugar is added.

Mint Jelly. Wash and chop fine 2 cups of mint leaves. Add $\frac{1}{2}$ cup water and $\frac{1}{2}$ cup of sugar and allow to stand several hours. Bring to boiling point and strain. Make apple jelly according to directions, add green vegetable coloring to give a bright color and 1 to 2 tablespoons of the prepared mint juice to each quart of apple jelly a few minutes before removing the jelly from the flame. Skim and pour into hot, sterilized glasses. Cool, cover with paraffin. Store in a dry, cool place.

Rose Geranium Jelly. Add about one rose geranium leaf for every cup of sugar used with apple juice, when jelly is about at the two-drop stage shown in the first figure, page 7. Remove the geranium leaves when the jelly is finished.

Lemon Verbena leaves may be used in the same manner.

Elderberry Jelly. Wash elderberries, remove them from the stems, put them into a kettle and crush. Add sufficient water to prevent burning (about 1 cup for 2 or 3 quarts of berries). Bring fruit slowly to boiling point and boil two or three minutes. Drain thru a muslin bag or several thicknesses of cheesecloth. Combine equal portions of elderberry and tart apple juice. Boil juice rapid-

ly 3 to 5 minutes to evaporate some of the surplus liquid. Add $\frac{2}{3}$ cup sugar for every cup of juice and boil rapidly until the jelly gives the sheet test or the temperature reaches 217 to 221 degrees F.

Cherry Preserves.* Wash cherries, remove stems and pits. Save the juice. Place cherries in a shallow pan and cover with medium thick syrup made with one part sugar to one part cherry juice or water. Boil slowly for 10 minutes; remove from the heat and let stand in shallow pan 7 to 12 hours.** Drain the juice from the fruit and pack the cherries into clean, hot, sterilized jars. Heat the syrup and concentrate until it boils at 218 to 224 degrees F., and fill the jars with the boiling syrup. Partially seal and process in a water bath (212 degrees F.) 15 to 20 minutes. Seal and store in a cool, dry place.

Peach Preserves.*

2 lbs. peaches	2 c. hot water	4 c. sugar
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Blanch peaches, remove the skins and slice or cut in quarters. Make a very thick syrup, using 4 cups sugar to 2 cups water. Cook the peaches in the syrup until they are clear. Remove the peaches from the syrup and boil syrup 5 to 10 minutes longer. Place peaches in a shallow pan, pour the syrup over them and allow to stand overnight or for several hours. Reheat the syrup to boiling point, and concentrate until it boils at 218 to 224 degrees F., and pour over the peaches. Fill hot sterilized jars, partially seal, process in a water bath (212 degrees F.) 15 to 20 minutes, completely seal and store in a cool, dry place.

Pear Preserves.*

2 lbs. pears	2 c. sugar
1 lemon	6 c. water
1 T. salt	

Wash and peel pears, removing stems and blossom ends. Cut in quarters and drop into 4 cups water to which 1 tablespoon salt has been added. Make a syrup by boiling sugar and the two remaining cups of water together for 3 to 5 minutes. Add pears and sliced lemon to the syrup and cook until the pears are clear and transparent. Remove the pears and place in a shallow pan. Cook

* A few cloves and part of a stick of cinnamon may be added to cherry, peach or pear preserves.

** If pans are covered until preserves are cool, it helps to plump the fruit.

the syrup until it has a thick consistency, pour over fruit and allow to stand for several hours. Reheat the syrup, concentrate until it boils at 218 to 224 degrees F., and pour over the fruit, fill hot, sterilized jars, partially seal, process in a water bath (212 degrees F.) 15 to 20 minutes, completely seal and store in a cool, dry place.

Damson Plum Preserves.

3 qts. plums 1 c. sugar 1 c. water

Select plums which are just ripe, or slightly underripe. Wash, remove the stems and pierce. Make a syrup of sugar and water, add plums and cook until the fruit is tender and clear. Pour into shallow pans and allow to stand for several hours. Reheat the syrup to boiling point, concentrate until it boils at 218 to 224 degrees F., and pour over the fruit. Fill hot, sterilized jars, partially seal, process in a water bath (212 degrees F.) 15 to 20 minutes, completely seal and store in cool, dry place.

Strawberry Preserves, 1.

1½ qts. prepared berries 2½ c. sugar

Cover the bottom of a pan with sugar, gently pour in the berries and cover with the remaining sugar. Allow to stand all night. Place the pan over a slow fire and heat gently until all the sugar is dissolved, stirring carefully to prevent scorching. Bring to boiling point and boil rapidly 2 minutes, stirring with a careful movement to avoid crushing the berries. Remove from the fire, pour into a shallow pan, cover with a clean piece of glass and set in a sunny place for 2 or 3 days, or until the berries are plump and the syrup thick. (The preserves should be stirred frequently.) Pack into hot, sterilized jars, partially seal and process 20 to 30 minutes in a water bath (212 degrees F.). Completely seal and store in a cool, dry place.

Strawberry Preserves, 2.

1½ qts. prepared berries 2½ c. sugar

Mix sugar and berries carefully to prevent crushing the fruit. Put into a sauce pan and slowly heat until the sugar is dissolved and the juice is extracted from the berries. Cook rapidly 8 to 10 minutes. Cover until the preserves are cool and then pour into shallow pans and allow to stand over night. Reheat the syrup, pour over the berries, pack preserves in hot, sterilized jars. Parti-

ally seal and process in a water bath (212 degree F.) for 15 to 20 minutes. Completely seal and store in a cool, dry place.

Strawberry Preserves, 3.

5 c. prepared berries ½ c. water
4 c. sugar

Make a syrup by boiling 2 cups of sugar and the half cup water. Add 3 cups strawberries, bring to boiling point, add the remaining 2 cups of sugar and again bring to boil and then add the remaining two cups strawberries. Let preserves boil 8 to 10 minutes. Cover the kettle until the preserves are cool and then spread in shallow pans and allow to stand over night. Place berries carefully in sterilized jars reheat the syrup to boiling point and pour over preserves. Partially seal and process 15 to 20 minutes. Seal and store in a cool place.

Watermelon Rind Preserves. Use only the white part from the rind. Cut into one-inch pieces. Soak for 3½ hours in lime water made by adding 1/5 oz. lime to 1 qt. water. Drain and place the rind in clear water for one hour. Drain and boil for 1½ hours in fresh water. Drain. To each pound of rind before the lime water treatment, use 2 quarts water, 2 cups of sugar and one-half lemon thinly sliced. Spices or ginger root may be added if desired. Make a syrup of sugar and water. Drop the watermelon rind into the boiling syrup. Boil for about 1 hour. As syrup thickens, add lemon and spices, if desired. When somewhat thick or a temperature of 220 degrees F. has been reached, remove from fire and allow to stand over night. Pack preserves in sterilized jars, reheat juice to boiling point, pour over preserves, partially seal and process 15 to 20 minutes, completely seal and store in a cool place.

Apple Butter.

7 lbs. good cooking apples 1 t. ground allspice
(20 to 21 medium sized apples) 1½ T. ground cinnamon
2½ c. sugar 1 t. ground cloves
4 qts. cider

Wash and slice the apples. Add the cider and cook until the apples are very tender. Press the fruit thru a sieve to remove the skins and seed. Add the sugar and spices to the pulp and cook the mixture until thick and clear, stirring frequently to prevent burn-

ing. Pour into sterilized jars and when cool cover with paraffin. Store in a cool place.

Plum Butter. Wash the plums and put them into a kettle with sufficient water to cover. Cook slowly until the plums are soft. Rub the plums thru a sieve and measure the pulp. Add $\frac{1}{2}$ to $\frac{2}{3}$ cup of sugar per cup of pulp. Cook the mixture slowly until thick and clear, pour into hot, sterilized jars and seal.

Grape Butter. Wash the grapes, remove the stems, separate pulp from skins and heat to boiling point, adding as little water as possible. Cook until the grapes are soft. Rub thru a sieve. Add $\frac{1}{2}$ cup of sugar per cup of pulp. Cook slowly for about 20 minutes or to the desired thickness, when cooled. Pour into hot, sterilized jars and seal.

Note: One cup wild grape juice and pulp added to 1 to $1\frac{1}{2}$ quarts of cultivated grape juice and pulp gives a delightful flavor.

Blackberry Jam. Wash the berries, heat slowly until some juice is extracted and cook until the berries are thoroly heated. Measure the pulp and liquid, and for every pint of pulp add 1 cup of sugar. Cook rapidly until thick, stirring to prevent burning. Pour into hot, sterilized jars, cool, cover with paraffin and store.

Orange-Lemon Marmalade.

6 oranges	Sugar
2 lemons	1 — $1\frac{1}{2}$ qts. water

Wash and cut the oranges and lemons in thin slices. Cover with water and allow to stand over night. Cook slowly until the fruit is tender. Measure and add an equal measure of sugar and cook until the syrup gives the jelly sheet test. Pour into hot, sterilized jars, seal and store.

Orange-Carrot Marmalade.

3 carrots	4 c. sugar
2 oranges	1 c. water
Juice from 3 lemons	$\frac{1}{2}$ t. salt

Wash and scrape the carrots and put thru a food chopper, using a medium blade. Steam them until tender. Wash and peel the oranges. Cut the peeling into small pieces and boil in water until tender. Add the steamed carrots, sugar, lemon juice and salt to the orange mixture and cook until the fruit is clear and the syrup

gives a jelly sheet test. Pour into hot, sterilized jars, seal and store in a cool, dry place.

Grape Conserve.

2 lbs. grapes
1 orange
2 c. sugar

$\frac{1}{4}$ c. raisins
 $\frac{1}{4}$ c. nuts
1 c. water

Pick over the grapes, wash, remove from the stems and separate the pulp from the skins. Cook the pulp slowly until the seeds are moderately broken up and rub thru a colander. Add 1 cup of water to the skins and cook until tender. Squeeze the orange and put the rind thru a food chopper. Mix all ingredients except the sugar and nuts together and boil until quite thick. Add the sugar and cook until mixture nearly gives the sheet test. Add nuts, remove from the fire, and pour into hot, sterilized jars. Seal and store in cool, dry place.

Rhubarb Conserve.

2 lbs. rhubarb
5 c. sugar
1 c. seedless raisins

1 orange
1 lemon (small)
 $\frac{1}{2}$ c. nuts

Wash and cut the rhubarb in small pieces. Squeeze the orange and lemon and put the rind thru the food chopper. Mix rhubarb, orange and lemon rind, fruit juice, raisins and sugar and allow to stand one-half hour. Place on the stove and bring to boiling point and let simmer for about 45 minutes or until it has a thick consistency. Pour into hot, sterilized jars and seal.

Orange-Apricot Conserve.

$\frac{1}{2}$ lb. dried apricots
1 orange
1 small can crushed pineapple

1 c. nuts
 $3\frac{3}{4}$ c. sugar

Soak the apricots over night and cook. Squeeze the orange. Put the rind thru food chopper. Add orange juice and rind to apricots and cook, stirring constantly, until orange rind is tender (about 15 or 20 minutes). Cut nuts into medium-sized pieces. Add nuts, pineapple and sugar to apricot-orange mixture and cook until it gives a sheet test. Pour into sterilized jars, seal and store in a cool place.