



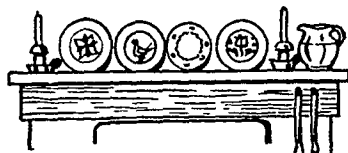
Use tart firm apples. Three pounds make 4 to 5 glasses.

Add a cup of water per pound of apples.

Strain juice through cheesecloth to clarify it.

8—Lancaster Farming,
Friday, August 9, 1957

For the Farm Wife and Family



Good Bright Jellies and Jams Take Proper Ingredients, Timing

Jelly, jam, conserve, marmalade, preserves — any of these fruit products can add zest to meals. Most of them also provide a good way to use fruit not at its best for canning or freezing — the largest or smallest fruits and berries and those that are imperfect or are irregularly shaped. Jellies can be made with or without added pectin. There are

two forms of pectins — liquid and powdered. Because of the differences between the two forms each should be used only in recipes worked out for that form. The order in which the ingredients are combined depends on the form of pectin. Powdered pectin is mixed with the unheated fruit juice. Liquid pectin is added to the boiling juice and sugar

mixture. Boiling time is the same with either form of pectin; a 1-minute boiling period is recommended. Accurate timing is important. Time should not be counted until the mixture has reached a full rolling boil — one that cannot be stirred down. For best flavor, use fully ripe fruit when making jelly with added pectin.

Jellies made without added pectin require less sugar per cup of fruit juice than do those with added pectin, and longer boiling is necessary to bring the mixture to the proper sugar concentration. Thus the yield of jelly per cup is less. It is usually best to have part of the fruit underripe when no pectin is added, because underripe fruit has a higher pectin con-

tent than fully ripe. One-fourth underripe to three-fourths fully ripe fruit is the proportion generally recommended to assure sufficient pectin for jelly.

QUESTIONS AND ANSWERS
High quality in jelled products depends on so many complex factors that it is seldom possible to give just one answer to questions about problems in making these products. Using recipes from a reliable source — and following directions accurately — is the surest aid to success but does not guarantee it; it is impossible to assure uniform results with different lots of fruits because they may vary widely in jelling quality.

The answers given here to questions commonly asked by home-

makers who have had unsatisfactory results in making jellies and jams suggest possible reasons for lack of success. These suggestions may give the homemaker a clue to the cause of her particular problem.

Q. What makes jelly cloudy?
A. One or more of the following may cause cloudy jelly: Pour-

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HEAR

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