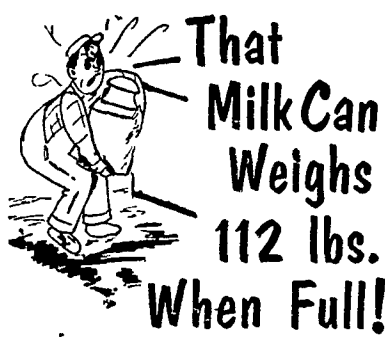




Boil juice until jelly mixture sheets from a spoon. Pour jelly immediately into hot glasses to half inch from top. Place clean, hot metal lid on jar. Cool jars, label, store.



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(Continued from page 8)

ing jelly mixture into glasses too slowly. Allowing jelly mixture to stand before it is poured. Juice was not properly strained and so contained pulp. Jelly set too fast, usually the result of using fruit that is too green.

Q. Why do crystals form in jelly?

A. Crystals throughout the jelly may be caused by too much sugar in the jelly mixture, or cooking the mixture too little, too slowly, or too long. Crystals that form at the top of jelly that has been opened and allowed to stand are caused by evaporation of liquid. Crystals in grape jelly may be tartrate crystals.

Q. What causes jelly to be too soft?

A. Too much juice in the mixture. Too little sugar. Mixture not acid enough. Making too big a batch at one time.

Q. What makes jelly sirupy?

A. Too little pectin, acid, or sugar. A great excess of sugar can also cause sirupy jelly.

Q. What causes weeping jelly?

A. Too much acid. Layer of paraffin too thick. Storage place was too warm or storage tempera-

ture fluctuated.

Q. What makes jelly too stiff?

A. Too much pectin (fruit was not ripe enough or too much added pectin was used). Overcooking.

Q. What makes jelly tough?

A. Mixture had to be cooked too long to reach jellifying stage, a result of too little sugar.

Q. What makes jelly gummy?

A. Overcooking.

Q. What causes fermentation of jelly?

A. Too little sugar, or improper sealing.

Q. Why does mold form on jelly or jam?

A. Because an imperfect seal has made it possible for mold and air to get into the container.

Q. Is it safe to use jelly and jam that has molded?

A. Mold does not make the products harmful to eat. If the mold is slight the molded portion can be removed and the rest of the product will be all right to use, provided the flavor is not affected.

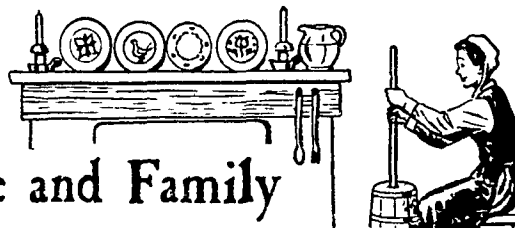
Q. What causes jelly or jam to darken at the top of the container?

A. Storage in too warm a place. Or a faulty seal that allows air to leak in.

Q. What causes fading?

A. Too warm a storage place or

For the Farm Wife and Family



too long storage. Red fruits such as strawberries and raspberries are especially likely to fade.

Q. Why does fruit float in jam?

A. Fruit was not fully ripe, was not thoroughly crushed or ground, was cooked too little, or was poured into containers too soon after it was taken from the heat.

And now for some recipes —

BLACKBERRY JELLY
4 cups blackberry juice (takes about three quart boxes berries)

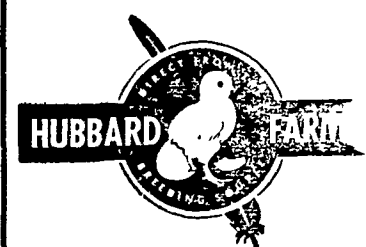
7½ cups sugar
1 bottle liquid pectin

To prepare juice — sort and wash fully ripe berries, remove any stems or caps. Crush the berries and extract juice. (To extract juice — Put the prepared fruit in a damp jelly bag or fruit press to extract juice. The clearest jelly comes from fruit that has drip-

(Continued on page 10)

Lancaster Farming,
Friday, August 9, 1957—9

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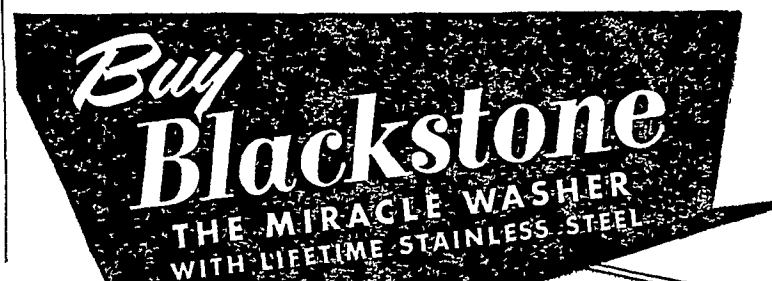
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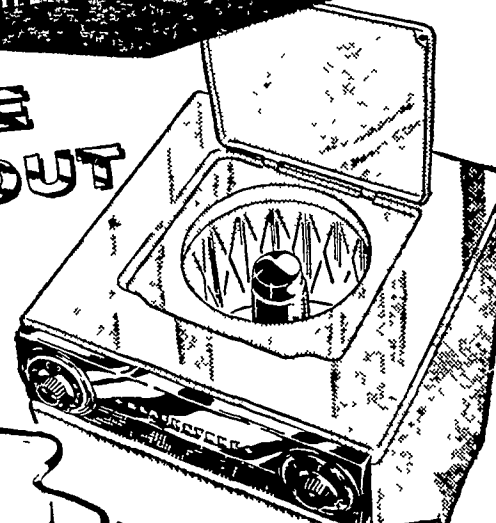
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