

**● Have You Heard?**

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packaged goods of different sizes, the consumer must check the labels for the net weight



All together Boys, sing:

"TRY

HONEGGER LAYERS"

You sound great, fellas!

Now let's try it with  
the trained racoons!

"TRY

HONEGGER LAYERS"

Sure they're shedding,

Sam

But

Don't they sound Great!

J. HOWARD MOORE

R. D. #1

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and determine the price per pound or unit. Partially filled packages and those of unusual shapes may deceive the consumer for the biggest package may not be the economy-size.

Guarantee information is often on the label. When buying a product, the consumer should ask herself these questions: What does the guarantee cover? What can be done if the product doesn't fulfill the claims of the manufacturer? In addition to being useful as a buying guide, the consumer should keep the guarantee and refer to it if the product doesn't meet her expectations.

Labels on almost all food items indicate the name of the distributor or manufacturer. This information is valuable to a homemaker when she finds a product she likes or dislikes. She can expect the same product to have the same quality when she buys it again.

**Home Freezers Don't Always Cut Food Costs**

Convenience of a home food freezer is easily recognized, but its economy is not so readily demonstrated.

It costs about \$100 a year to own and operate a home freezer. This cost includes such items as depreciation, interest on the investment, repairs, and electricity. A freezer that is only half full or is not opened for food several times during the week is not paying its way.

If a freezer holds 400 pounds and is filled only once a year, it costs 25 cents a pound to store food, over and above the original cost of the food and the \$100 operating

cost. The cost of owning a freezer is spread over more food and is only 10 cents a pound if a family eats 1,000 pounds of food from the freezer during the year.

Home freezers, like budgets, must be managed if they are used to save money. It's possible to save money with a freezer. If a family freezes produce in season, it may be able to provide almost all the fruit and vegetable needs for only a few cents a pound.

Taking advantage of specials may save money. For example, it may be wise for a family to stock up on favorite meat cuts when offered at special prices rather than buy a half carcass, pay to have it cut and wrapped, then pay storage on some cuts the family doesn't like.

**● For The Farm Wife**

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about a fourth underripe fruit with each batch you use. For grape jelly, you'll need to add pectin so this isn't important. Jellies made without pectin need less sugar but take longer boiling so you get less

glasses of jelly for the same amount of juice.

To yield 4 cups of juice, start with 3 pounds of apples or crabapples and 3 cups of water. Wash the fruit, remove the stem and blossom ends and cut into small pieces. Add water and boil for 25 minutes or until the fruit is soft. For Concord grapes, you'll need about 3 1/2 pounds and 1/2 cup water to give 4 cups juice.

With the apple juice, add 3 cups sugar and 2 tablespoons lemon juice. The juice adds the flavor and an acid that helps form the jelly. Boil until the jelly is 220 degrees. Check this with the candy thermometer. When the jelly reaches the 8 degrees above boiling the jelly should sheet from a spoon showing that it's ready to set.

For crabapple jelly, you'll need 4 cups sugar to add to the 4 cups juice. Boil to the same temperature and you should get about 7 glasses of red jelly.

In making grape jelly, crystal formation is often a problem. If you'll make up the juice and let it stand in a cool place overnight you can strain crystals out. Use two

thicknesses of damp cheese cloth for a strainer. You'll need to add a half bottle liquid pectin to the 4 cups grape juice and 7 cups sugar.

**GRAPE-CRANBERRY JAM**

3 cups grape juice (takes about 3 pounds of fresh grapes, or 2 six-ounce cans frozen concentrated grape juice plus 1 1/2 cups water.

2 cups whole raw cranberries (takes about 1/2 lb.)

1 teaspoon finely grated orange rind

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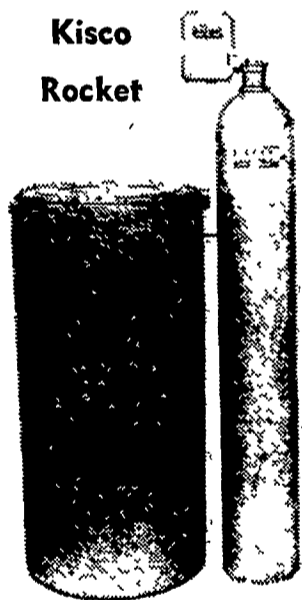
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