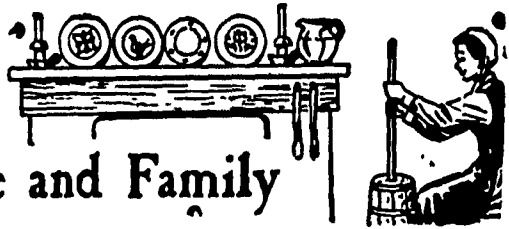


For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

It's "Preserving" Time Again

A roadside stand featuring heaping boxes of Concord grapes — a "special" at the supermarket — a bushel of grapes from a farm friend. Who could resist the temptation to make jam or jelly?

For a special treat, we suggest grape conserve. Its full fruit flavor, accented with chopped nuts and raisins, makes this a favorite however it's served — on toast, in a sandwich, or as a topping for ice cream.

GRAPE CONSERVE

- 4½ cups grapes with skins removed (about 4 lbs. of Concord grapes)
 - 1 orange
 - 4 cups sugar
 - 1 cup seedless raisins
 - ½ teaspoon salt
 - 1 cup nuts, chopped fine
- Sort and wash grapes; remove from stems. Slip skins from grapes and save. Measure

skinned grapes into a kettle and boil, stirring constantly, for about 10 minutes, or until seeds show. Press through a sieve to remove seeds. Chop the orange finely without peeling it. Add the orange, sugar, raisins and salt to the sieved grapes. Boil rapidly, stirring constantly until mixture begins to thicken (about 10 minutes). Add the grape skins and boil, stirring constantly, to 9 degrees above the boiling point of water (about 10 minutes). Do not overcook; the mixture will thicken more on cooling.

Add nuts and stir well. Remove from heat, skim and stir alternately for 5 minutes. Ladle conserve into hot glasses to within ½ inch from top. Seal immediately with

¼-inch layer of melted paraffin. If canning jars are used, pour the hot fruit mixture to top of jars, put lids in place and seal immediately. Makes 10 to 11 six-ounce glasses.

When pears are plentiful, make them into jam to brighten menus all winter long.

TUTTI-FRUITI JAM

- 3 cups chopped or ground pears (takes about 2 lbs. pears)
- 1 large orange
- ¾ cup drained crushed pineapple
- ¼ cup chopped maraschino cherries (3-oz. bottle)
- 1 pkg. powdered pectin
- 5 cups sugar
- ¼ cup lemon juice

Sort and wash ripe pears; pare and core. Chop or grind the pears. Peel the orange, remove seeds, and chop or grind the pulp. Measure chopped pears into a kettle. Add orange, pineapple, lemon juice, and cherries. Stir in the pectin. Place on high heat and, stirring constantly, bring quickly to a full boil (bubbles over the entire surface). Add the sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim and stir alternately for 5 minutes. Ladle jam into hot containers and seal immediately. Makes about nine 6-oz glasses.

These jellies do not necessarily have to be made in the summertime — but so long as you're in the jelly-making mood why not make them?

CRANBERRY ORANGE JELLY

- 2 cups (1 pint) bottled cranberry juice cocktail

- 1½ cups reconstituted-frozen orange juice
 - 1 box powdered fruit pectin
 - 4 cups sugar
- Place cranberry juice, orange juice into large saucepan. Add powdered fruit pectin and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon. Pour quickly into sterilized glasses. Cover at once with a ¼" layer of hot paraffin. Makes about 7 medium glasses.

- 4½ cups sugar
 - 2 cups canned grapefruit juice
 - 1 pint cranberry juice cocktail
 - 1 box powdered pectin
- Measure sugar. Set aside. Measure grapefruit juice and cranberry cocktail into large saucepan. Add powdered pectin. Place pan over high heat. Stir until mixture comes to hard rolling boil. At once stir in sugar. Bring to full rolling boil. Boil hard 1 minute — stirring constantly. Remove from heat. Skim. Pour quickly into 8 sterilized medium glasses. Paraffin at once.

CRANBERRY GRAPEFRUIT JELLY

Sterilize jars. Shave bar of paraffin into small saucepan. Melt over hot water.

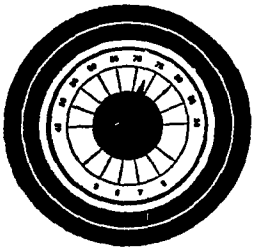
CRANBERRY MINT JELLY

- 4½ cups sugar
- 2 pints cranberry juice cocktail

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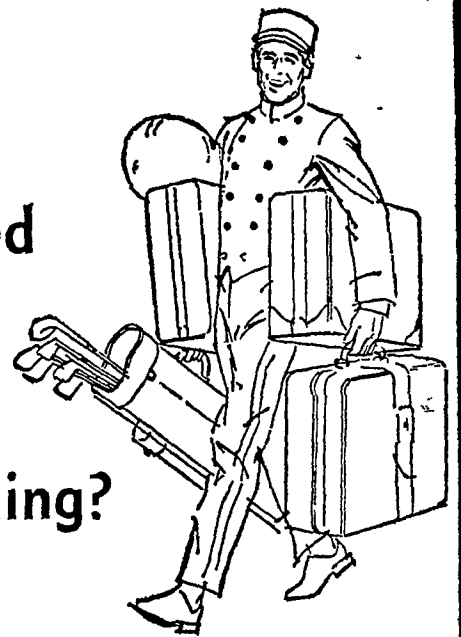


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