

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

So You Feel Like Making Some Jam!



SPENCE

- TUTTI-FRUTTI JAM**
- 3 cups chopped or ground pears (about 2 pounds of pears)
 - 1 large orange
 - 3/4 cup drained crushed pineapple
 - 3/4 cup chopped maraschino cherries (3 ounce bottle)
 - 3/4 cup lemon juice
 - 1 package powdered pectin
 - 5 cups sugar

Sort and wash ripe pears; pare and core. Chop or grind pears. Peel the orange, remove seeds, and chop or grind the pulp.

Measure chopped pears into a kettle. Add orange, pineapple, cherries, and lemon juice. Stir in the pectin. Place on high heat and, stirring constantly, bring quickly to a full boil with 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 ladle jam into hot containers and seal immediately. Use canning jars with lids that can be tightly sealed, or jelly glasses sealed with a thin layer of paraffin (1/8 inch thick). Makes about 7 half-pint jars or 9 six ounce glasses.

CITRUS-PEAR CONSERVE

- 2 pounds firm-ripe pears, pared, cored and cut into pieces
- 1 cup raisins
- Juice of 2 lemons
- Juice of 1 orange
- 1 medium orange, unpeeled, chopped

Boil hard for 1 minute, stirring constantly. Remove from heat; skim and ladle jam into hot containers and seal immediately. Use canning jars with lids that can be tightly sealed, or jelly glasses sealed with a thin layer of paraffin (1/8 inch thick). Makes about 7 half-pint jars or 9 six ounce glasses.

2 1/2 cups sugar
3 cups water
1 1/2 cups chopped pecans or walnuts

In a large saucepan combine pears with raisins, citrus juices, chopped orange, sugar and water. Bring to boil; reduce heat and cook, stirring occasionally to prevent sticking, until thick and clear. Cooking time will be about 45 minutes. Add nuts and cook five minutes longer. Pour into sterilized jars and seal. Makes six 1/2-pint jars.

STRAWBERRY-ORANGE JAM

- 2 medium oranges, unpeeled
- 1 tablespoon lemon juice
- 2 10-ounce packages frozen, sliced strawberries, thawed
- 1/2 box powdered fruit pectin (about 2 1/2 tablespoons)
- 3 1/2 cups sugar

Cut oranges into quarters; put through food grinder using medium blade (or chop, then whirl in electric blender). Combine ground orange with lemon juice, strawberries and pectin; mix well. Bring mixture to a full rolling boil in a large saucepan. Stir in sugar immediately; return to hard boil and boil 1 minute, stirring constantly. Remove from heat. Skim off foam. Continue skimming and stirring five minutes longer. Pour into sterilized jars and seal. Makes six 1/2-pint jars.

If you haven't made apple marmalade there's a treat in store for your family when you make this recipe.

- APPLE MARMALADE**
- 8 cups thinly sliced apples (takes about 3 pounds apples)

- 1 orange
 - 1 1/2 cups water
 - 5 cups sugar
 - 2 tablespoons lemon juice
- Select tart apples. Wash, pare, quarter, and core apples. Slice thin. Quarter the orange, remove any seeds, and slice very thin.

Heat water and sugar until sugar is dissolved. Add lemon juice and fruit. Boil rapidly, stirring constantly to 9°F above the boiling point of water, or until the mixture thickens. Remove from heat; skim, ladle marmalade into hot containers, and seal immediately. Use home canning jars and lids or jelly glasses sealed with a thin layer of hot paraffin. Makes about 8 six-ounce glasses.

Here is a tasty apple relish which makes a delicious accompaniment for meat dishes.

APPLE RELISH

- 4 1/2 cups finely chopped red apples (takes about 3 pounds apples)
- 1/2 cup water
- 1/4 cup lemon juice
- 1/2 cup raisins
- 1 package powdered pectin
- 5 1/2 cups sugar
- 1/2 cup chopped nuts

Select tart apples, sort and wash them. Remove stem and blossom ends and core do not pare. Chop apples fine.

Combine apples, water, lemon juice, and raisins in a kettle. Add the pectin and stir well. Place on high heat, and stirring constantly, bring quick-

ly to a full boil with bubbles over the entire surface. Add the sugar and continue stirring, and heat again to a full bubbling boil. Boil hard 1 minute, stirring constantly. Add the nuts.

Remove from heat. If desired add 3 or 4 drops of red food coloring. Skim the relish, ladle into hot containers and seal immediately. Use canning jars or jelly glasses sealed with a thin layer of hot paraffin. Makes about 7 half-pint jars or 9 six-ounce glasses.

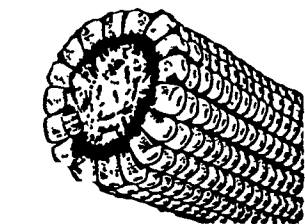
Here's a recipe that combines two early spring fruits — rhubarb and strawberries — into a tart-sweet jam that's unusual enough to draw comments from your family and friends. If you can't wait until spring for the fresh fruits you might want to substitute frozen rhubarb and strawberries.

RHUBARB-STRAWBERRY JAM

- 1 cup cooked red-stalked rhubarb (about 1 pound rhubarb and 1/4 cup water)
- 2 1/2 cups crushed strawberries
- 6 1/2 cups sugar
- 1/2 bottle liquid pectin

Add water to rhubarb, cover and simmer until rhubarb is tender (about 1 minute). Sort and wash fully ripe strawberries. Remove stems and caps. Crush.

Measure prepared rhubarb and strawberries into a kettle. Add the sugar and stir well. Place on high heat, and stirring constantly, bring quick-



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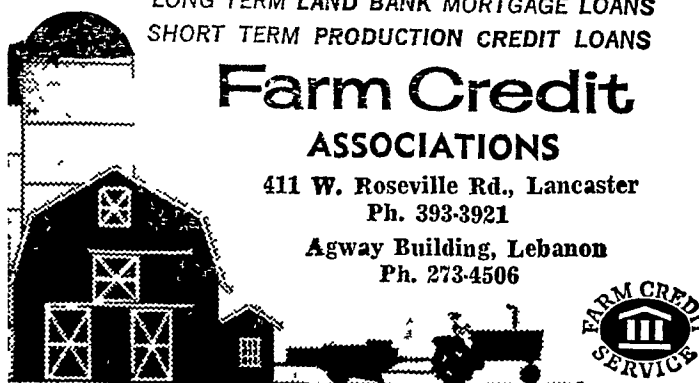
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