For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Tips On Summer Preserving



FOOTNOTES ON JELLY MAKING: For thing you find on every gro- you do not use canning jars percent acetic acid. Mild tast-success with jelly, choose a recipe from a cer's shelf. Consider making that seal, cover hot fruit mixing cider vinegar blends figured by the source you can rely upon, and follow it care- your own white grapes and ture in each jar or glass with vors better than the white vine-fully. Use standard measuring cups and raisins are plentiful and prices a thin layer of hot paraffin gar, but it may darken light spoons, and time cooking accurately.

Light the night accurately.

Using the right equipment is important it to family and friends you'll 10 to 11 six-ounce glasses. for success with jelly, jam, preserves and feel well rewarded. conserves. If you make these foods frequently, you'll want to go over the list below and make sure you have the equipment needed.

1. An 8 to 10 quart kettle with a broad flat bottom is needed for head room for foam which rises as jelly is cooked. Otherwise boil overs occur. Of course you can make half a recipe and use a 6-quart saucepan, but this slows down the process.

bleached mushin, canton flannel squeeze with napped side in, or several

ing the bag (which is slow) If you squeeze the bag or use

2 For extracting truit juice a fruit press strain the juice for jellies, use a fruit press or through a jelly bag that has $\mathbf{1}$ a jelly bag made of firm un been dampened: and do not

pectin

5 A household scale is han-fine without peeling it.

dy for determining the amount. To make conserve: To the freshly picked and processed of fruit to prepare.

ed pectin.

7. Other equipment needed er, bowls, wire basket, collan- nuts and stir well. der, long handled spoon and Remove from heat; skim, la. soften during fermentation.

GRAPE CONSERVE

Concord grapes) orange

cups sugar cup seedless raisins teaspoon salt

Skins from grapes cup nuts, chopped fine

4 The "sweep" hand of an stems. Slip skins from grapes, ipes and proper equipment Be thicknesses of closely woven electric clock, or a clock or save skins Measure skinned careful to follow directions exwatch with a "second" hand is grapes into a kettle and boil, actly and to store the pickles their punch, use fresh spices 3 For the clearest jelly put helpful for accurate timing of stirring constantly, for about properly. For picking, fruits for the best flavor Unless the the cooked fruit in a jelly bag short cooking processes used 10 minutes, or until the seeds and vegetables should be and let it drip without squeez for products made with added show. Press through a sieve to remove seeds Chop the orange

en (about 10 minutes).

and generally found in most boil stirring constantly, to 9 pickling whole, because the kitchens includes: Standard degrees F. above the boiling brine cannot get through the measures, quarts, cups, spoons, point of water (about 10 min.). wax. Also, be sure to remove paring knives, food grinder or Do not overcook; the mixture the cucumber blossoms comchopper, masher, reamer grat thickens more on cooling. Add pletely, because the blossom

dle conserve into hot contain-Grape Conserve isn't some ers and seal immediately. If with the standard four to six

4½ cups grapes with skins re- FRUITS AND VEGETABLES moved (takes about 4 lbs. -Tangy, crisp pickles stimulate appetites and add zest to meals all the year around. Take advantage of the plentiful supply of vegetables and fruits at harvest time to make

To prepare fruit: Sort and out well, use only the best in and iodized table salt may wash grapes; remove from gredients, modern, tested rec-darken pickles.

sieved grapes add the orange, within 24 hours, if possible. 6. A jelly, candy, or deep-fat sugar, raisins, and salt, Boil Refrigerate if they must be thermometer is an aid in mak. rapidly, stirring constantly un- kept longer. Choose only proing fruit products without add- til the mixture begins to thick- duce that is free from blem-

Add the grape skins, and Use unwaxed cucumbers for may cause the cucumber to

Use a high quality vinegar When color is important, as with pears, onions, and cauli-PICKLE END- OF SEASON flower, use the white distilled egar unless your recipe specifically mentions it. Add sugar for a less sour pickle. Either white granulated or brown sugar works well.

Use pure granulated salt, if your own pickles and relishes, you can find it. The caking preventives in uniodized table To be sure your pickles turn salt may make the brine cloudy

> Last year's spices have lost (Continued on Page 15)

2750 Columbia Ave. Lancaster Lanc. Co.'s Largest Shoe Store All 1st Quality Super Low Prices

WATER - FOOD - SOIL FEED - FERTILIZER

Our Specialties! LANCASTER LABORATORIES, INC.

2425 New Holland Pike

Lanc., Pa.

PHONE 656-9043 E. H. Hess, Ph.D. — Director

Texaco Fuel Chief ... the finest heating oil money can buy! Texaco Fuel Chief is today's top-quality heating oil. Result of the most exhaustive research in the heating oil field. You'll find Texaco Fuel Chief dependable in quality, delivery after delivery. It's clean burning. And it's economicalgives complete combustion from every drop. Order Texaco Fuel Chief today. We'll fill your fuel-oil tank promptly.



We Give S & H Green Stamps

Garber Oil Co.

Texaco Fuel Chief Heating Oil

105 Fairview St. MOUNT JOY, PA.

Ph. 653-1821



It's not what you save . . . it's what you save for. Save regularly. Fulton interest will help your money grow.

PENN SQUARE . LINCOLN PLAZA (Next to Two Guys) McGOVERN AVF • S DUKE ST • AKRON EAST PETERSBURG • GAP • MANHEIM • MOUNTVILLE

OF LANCASTER

Member I ederal Reserve System Member F D I C.

Bothered? Bitten? and Disturbed? by Ticks and Fleas?

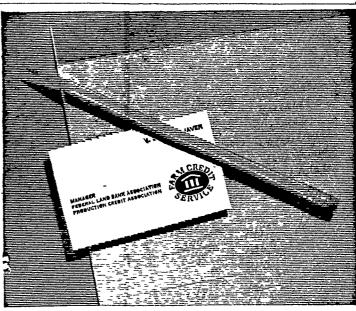


Ticks, fleas, or ants, in your home or on your property can make life miserable for everybody! Ehrlich technicians will control any or all of these pests—and free you from this bother! They have the professional knowledge it takes to do the job. And it's backed by nearly 40 years of Company experience! For a free Pest Control Survey ...

Lancaster, Pa.

J.C.EHRLICH CO

Ph: 397-3721



Two important things when borrowing money

You need a sharp pencil plus the specialized financial advice of Farm Credit to determine how your financial needs can best be served. Farm production must be maintained, even Increased if possible. Providing the financing to insure this is Farm Credit's job. Farm Credit loans are available now for any sound farm need. And, at realistic rates. Farm Credit interest is based on the unpaid balance of the loan. That saves you money.

ASSOCIATIONS

411 W. Roseville Rd., Lancaster

Agway Building, Lebanon Ph. 273-4506