

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Tips On Summer Preserving



SPENCE

FOOTNOTES ON JELLY MAKING: For success with jelly, choose a recipe from a source you can rely upon, and follow it carefully. Use standard measuring cups and spoons, and time cooking accurately.

Using the right equipment is important for success with jelly, jam, preserves and 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.

2. For extracting fruit juice for jellies, use a fruit press or a jelly bag made of firm unbleached muslin, cotton flannel with napped side in, or several thicknesses of closely woven cheesecloth.

3. For the cleanest jelly put the cooked fruit in a jelly bag and let it drip without squeezing the bag (which is slow). If you squeeze the bag or use

a fruit press strain the juice through a jelly bag that has been dampened; and do not squeeze.

4. The "sweep" hand of an electric clock, or a clock or watch with a "second" hand is helpful for accurate timing of short cooking processes used for products made with added pectin.

5. A household scale is handy

for determining the amount of fruit to prepare.

6. A jelly, candy, or deep-fat thermometer is an aid in making fruit products without added pectin.

7. Other equipment needed and generally found in most kitchens includes: Standard measures, quarts, cups, spoons, paring knives, food grinder or chopper, masher, reamer, grater, bowls, wire basket, collander, long handled spoon and ladle.

Grape Conserve isn't something you find on every grocer's shelf. Consider making your own white grapes and raisins are plentiful and prices are favorable. When you serve it to family and friends you'll feel well rewarded.

GRAPE CONSERVE

- 4 1/2 cups grapes with skins removed (takes about 4 lbs. Concord grapes)
- 1 orange
- 4 cup sugar
- 1 cup seedless raisins
- 1/2 teaspoon salt
- 1 Skins from grapes
- 1 cup nuts, chopped fine

To prepare fruit: Sort and wash grapes; remove from stems. Slip skins from grapes, save skins. Measure skinned grapes into a kettle and boil, stirring constantly, for about 10 minutes, or until the seeds show. Press through a sieve to remove seeds. Chop the orange fine without peeling it.

To make conserve: To the freshly picked and processed sieved grapes add the orange, sugar, raisins, and salt. Boil rapidly, stirring constantly until the mixture begins to thicken (about 10 minutes).

Add the grape skins, and boil stirring constantly, to 9 degrees F. above the boiling point of water (about 10 min.). Do not overcook; the mixture thickens more on cooling. Add nuts and stir well.

Remove from heat; skim, ladle conserve into hot containers and seal immediately. If you do not use canning jars that seal, cover hot fruit mixture in each jar or glass with a thin layer of hot paraffin (about 1/4-inch thick). Makes 10 to 11 six-ounce glasses.

Use unwaxed cucumbers for pickling whole, because the brine cannot get through the wax. Also, be sure to remove the cucumber blossoms completely, because the blossom may cause the cucumber to soften during fermentation.

Use a high quality vinegar with the standard four to six percent acetic acid. Mild tasting cider vinegar blends flavors better than the white vinegar, but it may darken light colored vegetables or fruits. When color is important, as with pears, onions, and cauliflower, use the white distilled vinegar. Do not dilute the vinegar 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 you can find it. The caking preventives in iodized table salt may make the brine cloudy and iodized table salt may darken pickles.

Last year's spices have lost their punch, use fresh spices for the best flavor. Unless the

PICKLE END-OF-SEASON FRUITS AND VEGETABLES

—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 your own pickles and relishes.

To be sure your pickles turn out well, use only the best ingredients, modern, tested recipes and proper equipment. Be careful to follow directions exactly and to store the pickles properly. For pickling, fruits and vegetables should be

(Continued on Page 15)

SUPER
Self Service
SHOES
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

**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...

Call
J.C. EHRLICH CO. INC.
736 E. Chestnut Street
Lancaster, Pa. Ph: 397-3721

WE'VE GOT IT!

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 economical—gives 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

THRIFT T. SAYS:
SAVE WITH A PURPOSE

FOR HOME EDUCATION AUTO

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

FULTON NATIONAL BANK
OF LANCASTER

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

Member Federal Reserve System Member F.D.I.C.

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.

Farm Credit ASSOCIATIONS

411 W. Roseville Rd., Lancaster
Agway Building, Lebanon Ph: 273-4506