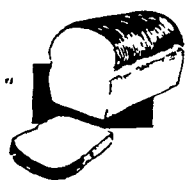
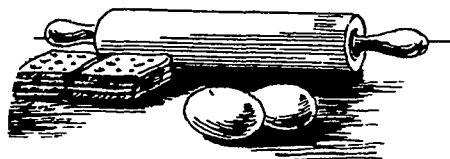


Home on



The Range

With the fruit situation looking as good as it does this Summer, busy homemakers who like to prepare their own jams and jellies will have plenty to do from now until the end of August or mid-September. Therefore, this week, "Home on the Range" is featuring jams,

jellies, and preserves for you to try as one of your batches. Several different ways to prepare peaches, pears, and grapes are provided, as well as recipes for blackberry jelly, cantaloupe marmalade, and beet marmalade. And, since those first few

tomatoes are turning red on the stalk right now, we are also featuring two tomato preserve recipes.

PEACH JAM

4 pounds fully ripened fresh peaches
 ¼ cup lemon juice
 6 cups mild-flavored honey
 1 package (3-½ ounce) powdered fruit pectin
 Wash, peel, and remove pits from fresh peaches. Chop or coarsely grind peaches, blending with lemon juice. To measure prepared fruit, pack down in cup measurement—recipe calls for four cups.

Place fruit and lemon juice in large six-to-eight-quart saucepan. Add pectin, and mix well. Place over heat. Bring to a boil, stirring constantly. (Oil rim of saucepan well and mixture will not boil over.) Oil measuring cup and measure honey. When fruit is boiling, stir and slowly pour in honey, blending well. Continue stirring and return to full rolling boil. When boil cannot be stirred out, boil

exactly four minutes. Remove from heat. Alternately stir and skim for five minutes to cool slightly and to keep fruit from floating. Pour into prepared glasses, allowing ¼ inch headspace for paraffin. Makes about 10 (six-ounce) glasses.

Mrs. Anetta Kershner
 Butler Road, Md.

PEACH-ORANGE MARMALADE

5 cups finely chopped or ground peaches (takes about four lbs.)
 1 cup (2 medium) finely chopped oranges
 Peel of one orange, ground or shredded finely
 Kernels from six peach pits (ground)
 2 tablespoons lemon juice
 6 cups sugar
 Measure prepared fruit into kettle. Add remaining ingredients and stir well. Boil rapidly, stirring constantly, until the mixture thickens. Remove from heat; skim and stir alternately for five minutes. Makes about eight (six-ounce) glasses.

Frances Oberholtzer
 New Holland, Pa.

PEAR JAM

3 cups soft peaches, crushed
 2 cups water
 3-½ pounds sugar
 1 teaspoon powdered alum
 Add water to crushed peaches and cook until soft. Add sugar. When sugar has dissolved, cook rapidly until thick. Add alum and cook one minute longer.

Rebecca L. Yoder
 Willow Hill, Pa.

PEAR JAM

6 large pears
 2 green apples
 1 orange
 10 maraschino cherries
 3 cups sugar
 Wash fruit. Remove seeds and core, but do not remove skins. Put through the medium grinder of a food chopper. Add sugar. Bring to

a boil, stirring constantly. Boil for 15 minutes. Pour into sterilized jars and seal.

Claire Coombs
 Gardeners, Pa.

PEAR AND APRICOT JAM

5 pounds pears
 1 pound apricots
 4 pounds sugar
 Boil each fruit separately and put through sieve. Combine in large kettle and add four pounds of sugar, boiling until slightly thickened. Put in jars.

Doris J. Kauffman
 New Holland, Pa.

BLACKBERRY JELLY

4 cups blackberry juice (takes about three quart boxes of berries)
 7½ cups sugar
 1 bottle liquid pectin

To prepare juice, sort and wash fully ripe berries; remove any stems or caps. Crush berries and extract juice. Then, place four cups juice in kettle. Stir in sugar. Place on high heat and stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add pectin and heat again to a full rolling boil. Boil hard for one minute. Remove from heat; skim off foam quickly. Pour jelly immediately into sterilized hot containers and seal. Makes eight to nine (eight-ounce) glasses.

Mrs. James L. Coombs
 Gardeners, Pa.

CANTALOUPE MARMALADE

5 cups boiled, mashed cantaloupe

Recipe Theme Calendar

AUGUST

| | |
|----|--|
| 6 | "Garden Vegetables" Deadline July 29 |
| 13 | "Garden Vegetables" Deadline August 5 |
| 20 | "Cooking out on the Grill" Deadline August 12 |
| 27 | "Peaches" Deadline August 19 |

SEPTEMBER

| | |
|----|---|
| 3 | "Apples and Cheese" Deadline August 26 |
| 10 | "Pumpkin Recipes" Deadline September 2 |
| 17 | "Nutritious Snacks" Deadline September 9 |
| 24 | "Breads" Deadline September 16 |

STOLTZFUS MEAT MARKET

FEATURING:

| | |
|---------------------------|-----------------|
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|--------------------|------------|----------|----------|



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SATURDAY, JULY 23, 6:30 P.M. to 10:30 P.M.



FEATURING ARMSTRONG SINGERS

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 40 E. King St., Lancaster RD 2, New Holland

K & W FROZEN FOODS

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LUIS GROCERY: 2 Locations

305 W. King St. Chestnut-Mulberry St.

GARDEN COURT APT. & OFFICE

E. End Ave. & Marshall St.

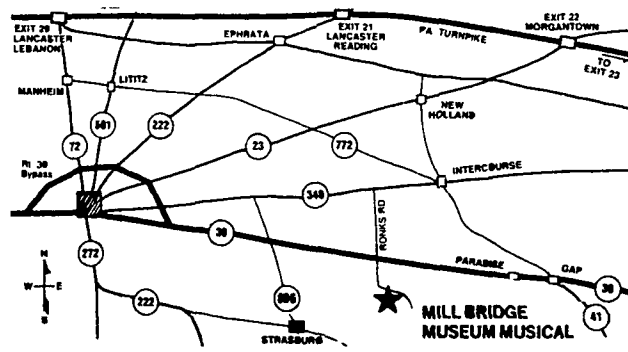
Advanced tickets purchased at the above locations entitles the bearer to a free tour between 1 and 4:30 P.M. Bring your picnic lunch and enjoy the camp grounds.

REFRESHMENTS AVAILABLE

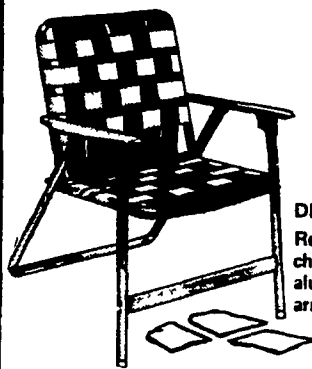
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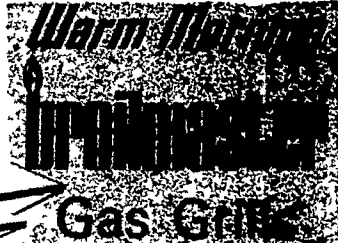


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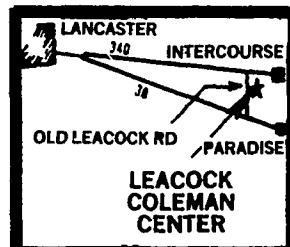
85 Old Leacock Rd. R.D.1 Ronks, Pa.



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[Continued on Page 46]