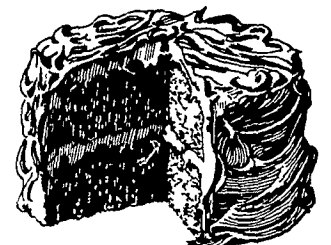


Home On The Range



Sweeten your day with our jelly recipes

Writing an introduction to a jelly recipe column is sticky business, it's easy to get into a jam. Today's recipes include taste treats like Sunset Jam, Red Beet Jelly, Crushed Pineapple, Apricot Honey Jam, Fresh Mint Jelly and others. In addition to the preserve recipes, we also have recipes from a recent reader request for a wet bottom shoofly pie recipe. So don't let life crush you to a pulp, enjoy our recipes and have a jelly side up day!

SUNSET JAM

3 cups crushed pears
1 cup crushed pineapple
3/4 cup maraschino cherries
juice of 1 lemon or 1/4 cup real lemon juice
1 cup fruit pectin

Mix all the ingredients except the pectin in a pan and bring to a good boil. Add the pectin. Cook the mixture until it coats the tines of a fork. Remove from heat and cool or pack in jars.

Vera Scott, Corland, New York

RED BEET JELLY

3 cups beet juice
4 cups sugar
1 packet powdered fruit pectin
6 ounces red raspberry flavored gelatin

Bring the juice to a rolling boil and add the gelatin and fruit pectin. Boil 1 minute, stirring constantly. Remove from the heat and add the sugar. Stir well, then pour the mixture into jars.

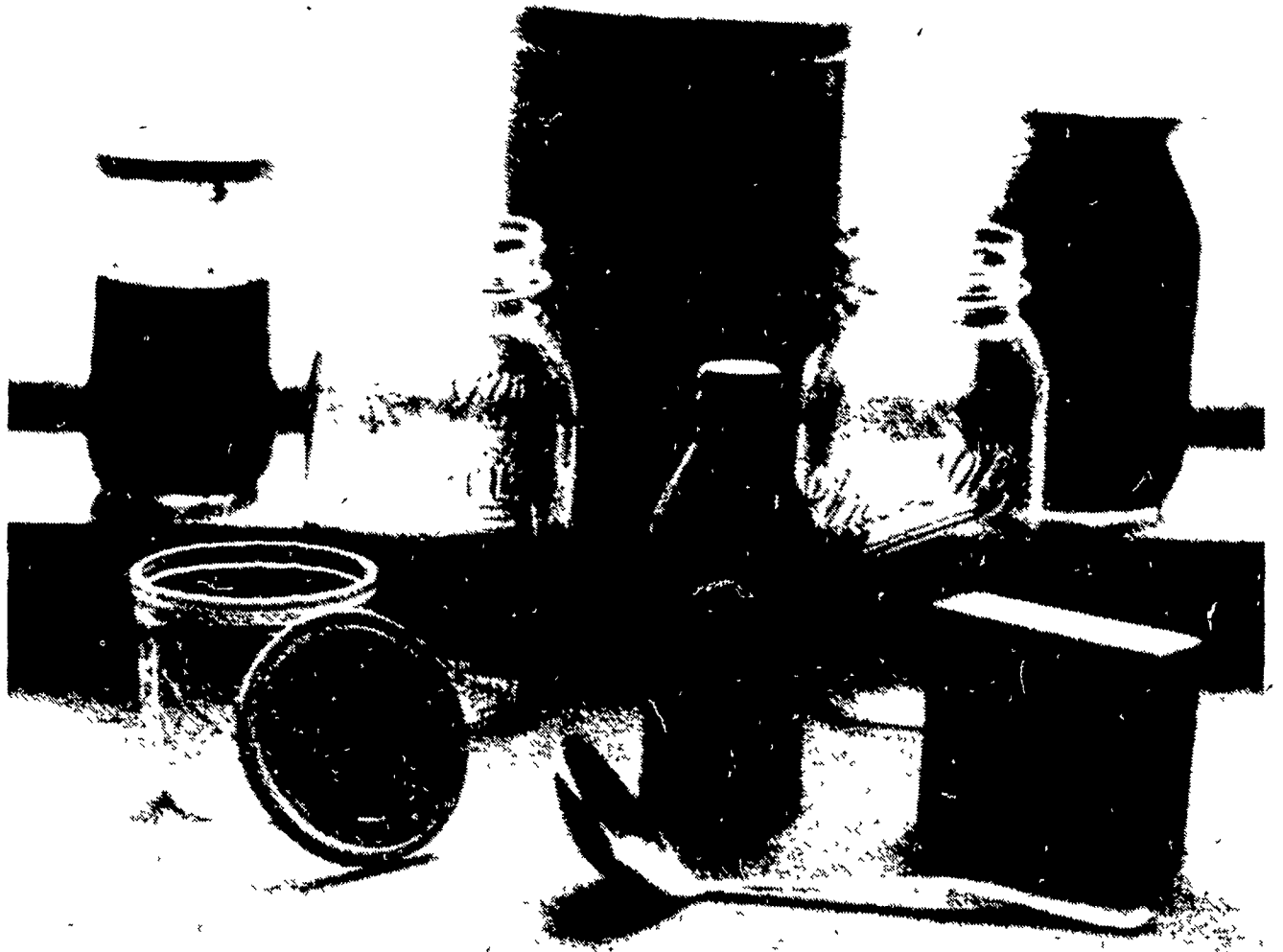
Mrs. L. Martiu, Morgantown

STRAWBERRY JELLY

3 cups sugar
1 cup water
1 cup crushed strawberries
alum

Boil the sugar and water for 15 minutes. Add the crushed strawberries and boil for 10 minutes longer. Add a little alum. Pour the jelly into containers and freeze.

Miriam Ocker, Williamson



Summer days are hectic, but a few hours extra work putting up the fruits of the long summer days into sparkling jars will bring ample rewards on cool

winter mornings when the coffee's hot and the toast is waiting.

FRESH MINT JELLY

1 3/4 cups mint infusion (1 1/2 cups fresh mint)
2 tablespoons strained lemon juice
green food coloring
3 1/2 cups sugar
1/2 bottle fruit pectin

Prepare the mint infusion by washing 1 1/2 cups firmly packed mint leaves and stems. Place the mint in a large saucepan and crush with a masher or glass. Add 2 1/4 cups water and bring quickly to a boil. Remove from heat, cover and let stand 10 minutes. Strain. Measure 1 3/4 cups into a saucepan. Add the lemon juice and a few drops of green food coloring. Add sugar and fruit pectin and bring to a boil for 1 minute. Remove the mixture from the heat and skim off the foam with a metal spoon. Pour the mixture quickly into glasses and cover with 1/8 inch of hot paraffin.

Mrs. Charles Biehl, Mertztown

PEACH SUNSHINE PRESERVES

8 cups peaches, crushed
1 small jar maraschino cherries
1 cup orange pulp
15 cups sugar
2 bottles fruit pectin

Grind cherries and orange. Mash peaches. Combine and cook for 2 minutes at a rolling boil. Add 2 bottles fruit pectin. Remove from heat and stir for 5 minutes. Seal in jars

Alma Sanders, Westminster, Maryland

NO COOK PEACH JAM

2 3/4 cups prepared fruit
1 teaspoon ascorbic acid crystals, optional
6 1/2 cups sugar
1/2 cup lemon juice
1 bottle fruit pectin

Prepare the fruit, peeling, pitting and grinding about 2 3/4 pounds fully ripe peaches. Measure 2 3/4 cups. Add the ascorbic acid crystals. Add the sugar, mix and let stand for 10 minutes. Mix water or lemon juice and fruit pectin well in a small bowl. Stir into fruit and juice. Continue stirring for 3 minutes. A few sugar crystals may remain. Pour quickly into prepared containers. Cover at once with a tight lid. Allow to set at room temperature (up to 24 hours), then store in the freezer. For use within 3 weeks, the jam may be stored in the refrigerator.

Mrs. Charles Biehl, Mertztown

APRICOT HONEY JAM

3 cups prepared fruit
2 cups honey
2 cups sugar
1 box powdered fruit pectin

To prepare the fruit, finely chop 6 pounds of dried apricots and place in a saucepan. Add 2 cups water and bring to a boil. Reduce heat and simmer for 3 minutes. Measure fruit and liquid and add water if necessary to make 3 cups. Pour into a large saucepan. Make the jam by measuring honey and sugar and setting aside. Mix the fruit pectin into fruit in a saucepan. Place over high heat and stir until the mixture comes to a hard boil. Immediately add all honey and sugar and stir. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from the heat and skim for 7 minutes to cool slightly and prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/8 inch hot paraffin. Makes 6 cups or 8 6-ounce glasses.

B. Russell, Pine Bush, New York

PUMPKIN BUTTER

3 1/2 cups cooked pumpkin
4 1/2 cups sugar
1 tablespoon pumpkin pie spice
1 box powdered fruit pectin

Measure the pumpkin into a large saucepan. Add the spice and pectin and mix well. Place the mixture over high heat and stir until the mixture comes to a hard boil. Immediately add the sugar and stir. Bring to a full rolling boil and boil hard for 1 minute. Stir constantly. Remove from heat and ladle into glasses. Seal with paraffin.

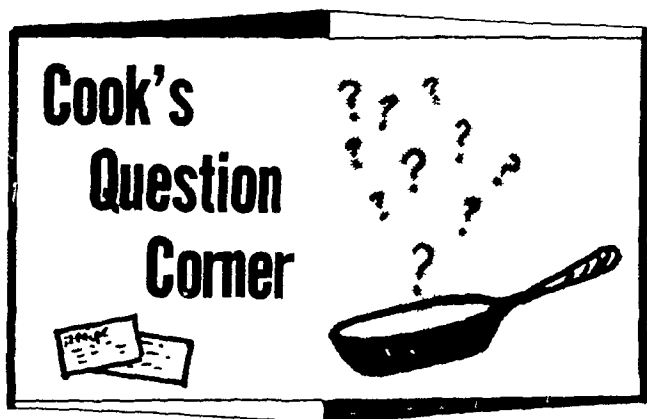
B. Russell, Pine Bush, New York

APPLE BUTTER

12 cups apple sauce
7 cups sugar
2 tablespoons powdered fruit pectin
2 packages strawberry Koolaid
1 teaspoon cinnamon
1 teaspoon cloves

Cook the ingredients together for 20 minutes, stirring frequently. Remove from heat and seal in jars.

Alma Saunders, Westminster, Maryland



Cook's Question Corner

QUESTION: I'd like a recipe to make a cheese similar to Philadelphia Cream Cheese.

Donna Zimmerman, East Earl

QUESTION: I'd like to find a recipe for zucchini milk, I've misplaced mine.

Mrs. Tyler Schlecht, Lehighton

QUESTION: I'd like a recipe for frozen cucumber salad.

Edith Felter, Oley

Recipe Topics

August 9	Garden Abundance Recipes for tomatoes, squash, corn, etc
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