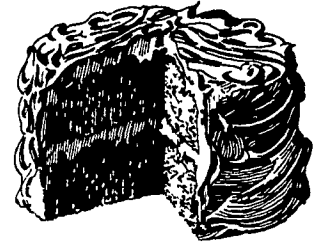


Home On The Range



Jam stretches the fruit season

If the taste of summer fruit in winter sounds appealing, don't let fresh, juicy fruits escape the marketplace too quickly. They combine well in delicious jams that will provide eating pleasure during the months ahead.

RHUBARB JAM

5 c. rhubarb, cut up
4 c. sugar
1 pt. black raspberry gelatin
Cover rhubarb with sugar and let it stand overnight. Cook until mixture begins to boil, then boil 5 minutes. Remove from heat and stir in gelatin.
Pour in jars and seal.
Mrs. Charles, Biehl, Mertztown

GREEN TOMATO JAM

8 c. green tomatoes
4 c. sugar
2 lemons
1/4 c. vinegar
1 T. powdered cinnamon or 1 t. ginger
Wash the tomatoes and remove any spots. Cover with boiling water and let stand 5 minutes. Drain and slice into thin pieces. Add layers of sliced lemon and sugar. Add vinegar and sprinkle with spice.
Let mixture stand overnight. In the morning cook rapidly until the tomatoes are clear and the liquid is like syrup. Pour into hot jars and seal.
Wilma Burkholder, Mifflinburg

CORN COB JELLY

12 corn cobs, dried red, washed and broken
3 pints water
Boil cobs in water 30 minutes. Strain liquid (cheese cloth). 3 cups juice needed.
Add more water if necessary. Add 1 box of sure-jell and bring to rolling boil.
Add 3 cups of sugar and boil 2 to 3 minutes. Pour into jelly glasses and seal. Tastes like apple jelly.
Mrs. Chester Warren, Malehorn Rd., Chester Springs

KIEFFER PEARS AND PINEAPPLE JELLY

6 lbs. sugar
4 lbs. pears
2 cans or 1 large can pineapple
Put pears through meat grinder. Combine ingredients and boil for 40 minutes.
Lucy Eberly, Narvon

VIOLET JELLY

1 c. violet blossoms, packed tightly
3/4 c. water
2 T. lemon juice
Blend to a paste then add:
2 c. sugar and blend slowly. Stir one package sure-jel into 3/4 cup water. Bring to a boil and boil 1 minute. Blend with other ingredients for 1 minute.
Pour into jelly glasses and freeze when cooled. This jam also keeps for 3 weeks in the refrigerator without freezing.
Mrs. Aaron Martin, New Holland

PEACH JELLY

12 c. peaches
5 c. sugar
1 1/2 c. dry jello, strawberry or orange jello
Cook peaches and sugar for 20 minutes, then stir jello in with peaches and sugar. Put in jars and seal.
Vera Shirk, Mifflinburg

PEAR JELLY

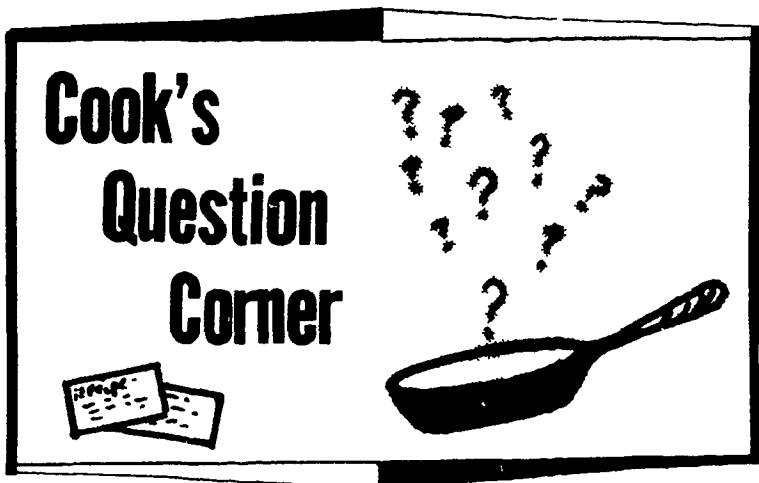
8 lbs. crushed pears
7 lbs. sugar
1 large pineapple
Boil well and keep stirring. The longer you boil the darker it gets. Put in jars and seal.
Miriam Shirk, Mifflinburg

STRAWBERRY JAM

1 quart strawberries
4 c. sugar
1/2 c. unstrained lemon juice
Wash, drain, and hull berries. Measure 4 cups. Crush berries in large kettle.
Place in layers in 12-quart preserving kettle, covering each layer with sugar. Let stand 4 hours.
Bring slowly to full rolling boil and boil vigorously 8 minutes.
Add lemon juice and again bring to full rolling boil. Then boil 2 minutes longer.
Skim, then turn into hot, sterilized jars filling to 1/2 inch of top, and seal at once.
Becky Smith, Broad Top

WINE JELLY

Measure 3 cups sugar into top of double boiler. Add 2 cups wine (sherry, sauterne, burgundy, port, muscatel or tokay); mix well.
Place over rapidly boiling water and heat 2 minutes, stirring constantly.
Remove from water and at once stir in 1/2 bottle liquid fruit pectin. Pour quickly into glasses. Paraffin at once. Makes about 5 6-ounce glasses.
Donna Miller, Harrisburg



QUESTION - Is there a difference between cultured butter milk and the buttermilk you have after making butter and if so what is the difference? I would also like some recipes to use that butter milk that is left over after making butter.

Wanda Zeigler, Dillsburg

ANSWER — Mrs. Zeigler and other buttermilk lovers, we put this question to Michelle Rodgers, Lancaster County Extension home economist and she reported the following: Commercially prepared buttermilk is a cultured milk product prepared from pasteurized or sterilized milk. Certain desirable bacteria cultures yield a variety of milk. Today buttermilk is not the by-product from turning cream into butter. Most cultured butter milk marketed in the U.S. is made of fresh skim milk. However, cultured butter milk may be made from fresh fluid whole milk, concentrated fluid milk or reconstituted non-fat dry milk.

Recipe Topics

July	
August	
1	Jams and Jellies
8	Summer Salads
15	Pears, Plums and Zucchini
22	Tomato Tempters
29	Egg Specials

Solutions to your Jam/Jelly making problems

PROBLEM
Jam/jelly is too soft or runny

CAUSE/RECOMMENDATION
Inaccurate measure of fruit and/or sugar; measure carefully. Jel Ease or Pen-Jel added to boiling fruit or juice. Pectin should be added to cold juice.

Jam/jelly is tough
Jam/jelly is gritty or contains sugar crystals.

Jam/jelly did not reach a full rolling boil (one that cannot be stirred down). Mixture must be boiled hard for 1 full minute. Made too large a batch at one time. Do not double recipe. Inaccurate measurement of fruit and/or sugar; measure carefully. Undissolved sugar from side of pan washed into jelly when it was poured. Ladle jelly into jars or wipe pan free of sugar crystals before pouring.

Jam/jelly is low in fruit flavor

Under-ripe fruit, use fully ripe, high quality fruit. Jelly stored too long, causing flavor to deteriorate. Do not store over 1 year.

Jelly weeps"
Jelly is cloudy

Storage area too warm. Store in cool, dark, dry place. Jel Ease or Pen-Jel added to boiling fruit or juice. Pectin should be added to cold juice. Under-ripe fruit; use fully ripe fruit. Fruit overcooked before juice was extracted; cook only until tender. Fruit squeezed through jelly bag; maximum clarity is achieved when fruit is allowed to drip.

Jam/jelly ferments or molds

Inadequate seal (usually on jars that were sealed with paraffin). Use jars with two-piece lids and test for seal before storage. Jars sealed with two-piece vacuum lids can be water bath processed for 5 minutes to assure a good seal without a deterioration in quality of the jam or jelly. Destroy any jam or jelly with mold or yeast growth.