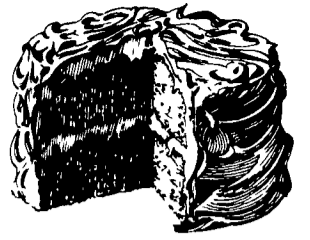


Home On The Range



Turn Fresh Fruit Into Homemade Jam And Jelly

A row of gleaming jars of freshly-made jam proudly displayed on the kitchen counter can bring joy to a work-weary homemaker. There is something about the rich, natural colors of homemade jams and jellies that uplifts the spirit.

Featuring summer's finest fruits, jellies and jams made from time-honored recipes make delightful hostess gifts year round and are special stocking stuffers at Christmas time.

But jams and jellies aren't just for giving. They are a special part of country breakfasts and taste great on bagels, toast and peanut butter sandwiches.

Below are some of our readers' favorite jam and jelly recipes. I hope you will take time out of your busy harvest schedule to try a few. You may even want to enter your prettiest — and tastiest — in the local fair!

BERRY JAM

4 cups crushed berries
3 cups sugar
¼ teaspoon salt

Rinse berries under cool running water. Drain, crush and measure berries into kettle. Stir in sugar and salt. Cook over low heat until juice runs freely, then boil rapidly. Cook, stirring frequently, until jam thickens. Skim off foam quickly. Pour hot jam to 1/8 inch of top of jar. Wipe top and threads of jar; seal. Process in boiling water bath for 10 minutes to complete seal. All varieties of berries may be used.

Eva Southard
Glen Rock

PEACH JELLY

6 cups chopped peaches (not scalded)
6 cups sugar
1 cup drained, crushed pineapple
2 small boxes strawberry gelatin

Mix sugar, pineapple and peaches together. Cook over low heat until peaches are done. Remove from stove, mix in gelatin until completely dissolved. Put in jars right away and seal with boiled lids.

Francis Hanlin
Mt. Storm, W. Va.

MOCK RASPBERRY JELLY

2 cups boiled beet juice
4 cups sugar
1 package fruit pectin
1 package raspberry gelatin

Boil beet juice and fruit pectin. As it comes to a full boil, add sugar and gelatin. Boil 7 minutes. Put in jars.

Mary Stoltzfus
Kirkwood

GRAPE BUTTER

1 quart grapes
1 pint sugar
3 tablespoons water

Cook together 25 minutes. Put through a colander. Put in jars and seal.

Charlotte Caule
Boswell

HEAVENLY JAM

5 cups rhubarb
5 cups sugar
1 20-ounce can crushed pineapple

Mix all together. Boil hard for 20 minutes. Remove from stove and add 2 3-ounce packages strawberry flavored gelatin and stir until gelatin is dissolved. Put in jars, seal or cover with paraffin wax. Makes 4 pints.

Juanita Linticum
Boys, Md.

RHUBARB JELLY

5 cups rhubarb, cut into small pieces
4 cups sugar

Simmer until it draws juice, then boil one minute. Add one 3-ounce box strawberry gelatin and red food coloring if desired.

Mrs. Aaron B. Martin
New Holland

VIOLET JELLY

1 cup violet blossoms (packed tightly)
¾ cup water
2 tablespoons lemon juice

Blend to a paste and add: 2 cups sugar and blend slowly. Stir one package fruit pectin into ¾ cup water. Bring to a boil and boil 1 minute. Blend with other ingredients for 1 minute. Pour into clean jelly glasses and freeze when cooled. This jam also keeps for 3 weeks in the refrigerator without freezing.

Mrs. Aaron B. Martin
New Holland

PUMPKIN BUTTER

3½ cups mashed cooked pumpkin
1 tablespoon pumpkin pie spice
4½ cups sugar
1 box fruit pectin

Measure the pumpkin into a large saucepan. Measure sugar; set aside. Add spice and fruit pectin to the pumpkin and mix well. Place over high heat and stir until it comes to a hard boil. Add sugar and stir. Bring to a full rolling boil and boil hard for one minute stirring constantly. Remove from heat. Ladle quickly into glasses. Cover at once with 1/8 inch paraffin. Makes about 5½ cups.

Susan Moyer
Denver

CORN COB JELLY

12 corn cobs (washed and broken)
3 pints water

Boil cobs in water for 30 minutes. Strain liquid with cheese cloth. Three cups of juice are needed; add more water if necessary. Add 1 box fruit pectin and bring to a rolling boil. Add 3 cups sugar and boil 2 to 3 minutes. Pour into jelly glasses and seal. Tastes like apple jelly.

Mrs. Chester Warren
Chester Springs

PEACH BUTTER

4 pounds peaches
½ cup water
Sugar
2 teaspoons ginger
½ teaspoon ground cloves
Juice of 1 lemon

Peel, quarter and remove pits from peaches. Place in slow cooker with water. Cook on low for 8 to 10 hours. To simplify, substitute water-packed peaches that have been drained.

Puree fruit in blender. Add ½ cup sugar per cup of pureed fruit. Add remaining ingredients. Return to slow cooker. Cover and cook on low for 8 to 10 hours. Remove cover for last half hour of cooking. If thicker butter is desired, leave cover off entire cooking time.

Seal in preheated jelly jars with preheated lids.

Deb Dickey
Mill Hall

APPLE BUTTER

6 pounds apples
Water to almost cover apples
Sugar
2 teaspoons ground cinnamon
½ teaspoon ground cloves
Juice of 1 lemon

Peel, quarter and remove core and seeds from apples. Place in slow cooker with water. Cook on low for 8 to 10 hours.

Puree fruit in blender. Add ½ cup sugar per cup of pureed fruit. Add remaining ingredients. Return to slow cooker. Cover and cook on low for 8 to 10 hours. Remove cover last half hour of cooking. If thicker butter is desired, leave cover off entire cooking time.

Seal in pre-heated jelly jars with pre-heated lids.

Deb Dickey
Mill Hall

FRESH STRAWBERRY JAM

2 cups prepared fruit (about 1 quart fully ripe strawberries)
4 cups sugar
¾ cup water
1 box fruit pectin

First prepare the fruit. Stem and thoroughly crush, one layer at a time, about 1 quart strawberries. Measure 2 cups into large bowl or pan.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. A few sugar crystals will remain. Ladle quickly into scalded containers, filling to within ½ inch of tops. Cover at once with tight lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 4¾ cups jelly.



Putting up your own homemade Fresh Strawberry Jam is easy with a simplified no-cook recipe.

PEAR JAM

4 cups prepared fruit (about 2¾ pounds fully ripe pears and 1 medium apple)

1 teaspoon ascorbic acid crystals
¾ teaspoon cinnamon
¾ cups (1 pound 7 ounces) sugar
1 package light fruit pectin

First prepare the fruit. Peel and core about 2¾ pounds pears and 1 apple. Finely chop or grind. Measure 4 cups into large bowl. Add ascorbic acid crystals and cinnamon.

Then prepare the jam. Measure sugar. Combine pectin with ¼ cup of the sugar. Gradually add pectin mixture to fruit, stirring vigorously. Set aside for 30 minutes, stirring occasionally. Gradually stir in sugar until dissolved. Ladle quickly into scalded containers. Cover at once with tight lids. Let stand at room temperature overnight; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes 5½ cups or about 7 containers.

Note: To prevent pears from browning while preparing, place in cold water; drain and pat dry before chopping.

TUTTI-FRUITTI JAM

1 cup diced fresh peaches
1 cup diced fresh pears
1 cup sliced strawberries
1 can crushed pineapple, drained
1 can mandarin oranges
3 tablespoons frozen orange juice concentrate
2 tablespoons lemon juice
1½ packages fruit pectin
1 tablespoon margarine
6 cups sugar

The fruit and juice should measure 6 to 6½ cups. Place in large kettle. Add pectin and margarine. The margarine reduces foaming. Bring to a full boil and mix well. Add sugar all at

once; bring to a full boil while stirring constantly and boil 2 minutes. Remove from heat and stir 3 minutes more before lading into jars. Pour into hot sterilized canning jars and seal. Process 10 minutes in boiling water bath.

Nancy Kramer
Newmanstown

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543

August	
23-	Summertime Casseroles
30-	Zucchini
September	
6-	Brown Bag Lunches

Featured Recipe

This week's featured recipe comes from 1985-86 Pennsylvania Poultry Queen Stephanie Yost. During the past year, Stephanie has spent a lot of time promoting poultry products in classrooms and to farm and non-farm groups as poultry queen. Last week, Stephanie crowned the new Lancaster Poultry Queen and the Adams County Poultry Queen, who automatically becomes the state queen. Look for stories on both new queens in this section.

The following Turkey Barbecue Sandwich recipe comes from a pamphlet of recipes Stephanie distributed throughout her year as poultry queen

Turkey Barbecue Sandwich

4 cups chopped cooked turkey
¼ cup onions, chopped
1 cup catsup
½ cup water
2 tablespoons brown sugar
½ teaspoon salt
Dash of pepper
2 tablespoons vinegar
3 tablespoons Worcestershire sauce
½ teaspoon mustard
½ cup chopped celery
Cook onions until soft. Add remaining ingredients and simmer about 20 minutes. Stir in turkey and serve on buns