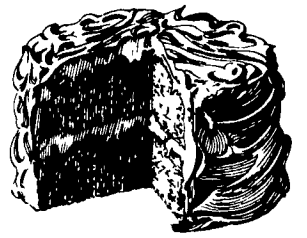


# Home On The Range



## Preserve Fresh Fruit Flavor For Year-Round Enjoyment

Country meals are never complete without homemade jam or jelly. Now is the season to stock our shelves and freezers with a variety of the freshest summer flavors for year-round enjoyment.

Thanks to no-cook recipes and pectins, jam and jelly making has never been easier. To clarify the various types of spreads, the following definitions will guide you into choosing the right recipe for your taste.

**Jelly**—a semi-solid mixture of fruit juice and sugar that is clear and firm enough to hold its shape.

**Jam**—a little less firm than jelly and made from crushed or chopped fruits and sugar.

**Conserves**—are really jams made from a mixture of fruits, and often contain nuts, raisins, coconut, or citrus fruits.

**Preserves**—consists of small whole fruits or uniform size pieces of fruits in a clear, thick, slightly jellied syrup.

**Marmalades**—are soft fruit jellies with small pieces of fruit or citrus peel evenly distributed in a transparent jelly.

**Fruit Butters**—are made from fruit pulp cooked with sugar until thickened to a spreadable consistency.

For health-conscious people who are wary of huge amounts of sugar which many recipes require, good news abounds. Several pectin products are available which either cut down or cut out the sugar.

Pick up light pectins from your supermarket, but remember, these pectins are not interchangeable with regular pectins. In order to jell, the fruit must contain the right

amount of pectin and sugar. Too much or too little may result in syrupy jams and jellies. Since jam and jelly recipe adjustments aren't simple, follow the directions for best results.

The following recipes make delicious toppings for toast, muffins, pancakes and waffles. Or, try them as a filling for croissants and crepes.

### GRAPE MARMALADE

6 cups whole grapes (washed)  
6 cups sugar

Mix grapes and sugar. Add no water. Boil 20 minutes. Put through sieve. Pour into glasses. Cover with parawax.

Mrs. Charles J. Biehl  
Mertztown

### MOCK RASPBERRY JAM

5 cups chopped green tomato  
4 cups sugar

6 ounces raspberry gelatin  
Boil green tomatoes and sugar for 20 minutes. Remove from heat and add gelatin. Store in sterilized jars.

Naomi Blank  
Kinzers

### PEACH JELLY

12 cups peaches  
5 cups sugar  
1½ cup strawberry or orange gelatin.

Cook peaches and sugar for 20 minutes. Stir gelatin into mixture. Put in jars and seal.

Vera Shirk  
Mifflinburg



Now is the time to preserve those fresh fruit flavors in your favorite jam & jelly recipes.

### RHUBARB JAM

4 cups diced rhubarb  
3 cups sugar  
1 (3 ounces) package strawberry gelatin


Stir rhubarb and sugar over low heat until dissolved. Bring to a rolling boil. Turn off heat. Stir in gelatin. Let set 10 minutes. Seal in jars.

Mary Jane Musser  
Manheim

### APRICOT PRESERVES

1 pound dried apricots  
1½ quarts water  
Sugar (see directions for amount)  
Soak apricots in water. Cut or grind apricots. Add same amount of sugar as apricots and water combined. Boil until thick. Can be canned or frozen.

Mary Jane Musser  
Manheim



## Cook's Question Corner

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, PA 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

**QUESTION**—Mrs. Donna Steele, Vintondale, would like a recipe for a dessert called Havanna Banana. It has a tapioca base.

**QUESTION**—B. Haugh would like recipes for mulberry jelly.

**QUESTION**—Carol Fantom, Delta, would like recipes for soft and fluffy biscuits like those served at fast food restaurants, and banana cake that uses banana in the cake batter and between the layers with a good frosting.

**QUESTION**—Margaret Jones of Timontum, MD, would appreciate some recipes that use sugar substitutes for diabetics.

**QUESTION**—Betty Loump, Bernville, would like the recipe for Vanilla Whoopie Pies that appeared in this column several months ago.

**QUESTION**—D. Becker, Elizabethtown, is looking for recipes to make pudding and gelatin popsicles.

**QUESTION**—Mildred Laughman of Wellsville would like a recipe that uses large cucumbers sliced into rings with the centers cut out so they look like spiced apple rings. Then they are colored red and spiced.

**QUESTION**—Mrs. Ginny B. Atkinson of Bridgeton, NJ, asks a life or death question. Are the inside kernels of peach seeds poisonous? She explains that last year she put some in heavy syrup to make Mock Almonds. Someone told her they are poisonous, but she ate them anyway—and she is still alive! Was it a miracle that she survived or are peach kernels safe to eat?

**ANSWER**—Jeanne Kenna, Ottsville, has answered her own question. She found a recipe for Dutch Apple

(Turn to Page B8)

## Featured Recipe

This recipe for egg salad is a special favorite of the new Poultry Queen's family. The recipe has been developed over the years by Darrell Martin and Mrs. Martin says they have it frequently over the summer. It is delicious served in a sandwich or in a tomato. With tomatoes in abundance in August, it would make a delicious, cool treat for any meal.

### Egg Salad

2-3 Tablespoons chopped bread and butter pickles (or olives)  
1-2 Tablespoons finely chopped celery  
4 Heaping tablespoons Miracle Whip

Hard cook the dozen eggs and peel. Mash the yolks and coarsely cut up the egg whites. Add the pickles, celery and salad dressing. Makes 10 servings.

## Recipe Topics

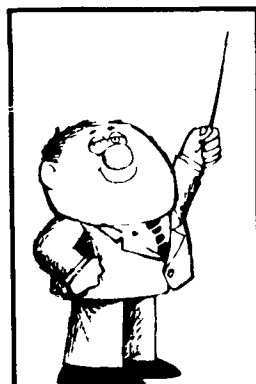
If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz,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

### August

22- Peaches  
29- Cooking with Tomatoes

### Sept.

5- Lunch-Box Specials



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