Cook's Question

(Continued from Page B8)

ANSWER — Mrs. Paul Mast, Morgantown, wanted to know how to keep Red Beet Jelly from tasting sugary. Thanks to Ruth Snyder, Jefferson, that she adds 2 tablespoons lemon juice to the mixture just before adding sugar. She also stirs and boils the mixture for 5 minutes before pouring into containers. Her jelly never gets sugary. Also, thanks to Mrs. Arlin Maust, Accident, Md., who has used the following recipe for 13 years and it has never gotten sugary. She said that it is her family's favorite jelly.

Beet Juice Raspberry Jelly

6 cups beet juice

2 packages Sure-Jell fruit pectin

- 1/2 cup lemon juice
- 8 cups sugar
- 2 (3-ounce) boxes raspberry Jell-O

Mix together first 3 ingredients and bring to a boil. Add remaining ingredients and boil together for 10 minutes. Put in jars and seal.

If the beets have been pressured cooked, the jelly may taste a little like the beets if it is not diluted.

ANSWER — Mrs. Wilson Starner, New Oxford, wants a recipe for quince preserves that can be made from 1 quart of chipped frozen quinces. Thanks to Brenda Stant, Preston, Md., for sending a recipe using fresh or frozen quince.

Quince Preserves

- 3 cups sugar
- 2 quarts water
- 7 cups quartered, cored, pared quinces

When preparing quinces, discard all gritty parts. Combine sugar and water; boil 5 minutes. Add quinces and cook until fruit has a clear, red color and syrup is almost at jellying point, about 1 hour. As mixture thickens, stir frequently to prevent sticking. Pour hot mixture into hot jars, leaving ¼ -inch head space. Adjust caps. Process 15 minutes in boiling water bath. Yield: about 4 half-pints.



Berks Society 3

Group #3 of the Berks County Society of Farm Women held its May meeting at Shearer Elegance Bed and Breakfast, Linfield. Prior to the meeting, twenty-four members and guests were given a tour of the 22-room Victorian mansion.

Eight members attended the 27th annual Spring Rally held at

Berks Society 9

The May meeting of Berks Group 9, Society of Farm Women, was held in the home of Sue Hendriks, Amityville. Along with other business discussed, it was the Host Farm Resort in Lancaster.

Several members will attend the 40th anniversary of Group #2 on June 23, at Bethel Community Center, Bethel.

The next meeting will be a tour of Ephrata Cloister followed by shopping at the Green Dragon.

decided to get together to make a gift for Group 2, which is celebrating its 40th anniversary this year. The June meeting will be held in

the home of Winnie Hayik,

Weavertown.

ANSWER — Jennifer Hall, Delta, wanted to know how to can applesauce. Thanks to Brenda Stant, Preston, Md., who sent a recipe.

Canned Applesauce

Wash, pare, quarter, and core cooking apples. Simmer, covered, in a small amount of water, until tender. Press apples through sieve or food mill. Sweeten sauce to taste (about ¼ cup sugar to 4 medium apples, also cinnamon if desired). Reheat to boiling. Pour hot into hot jars, leaving ½ -inch head space. remove air bubbles. Adjust caps. Process pints and quarts 20 minutes in boiling water bath.

Berks Society 6

The Berks County Society of Farm Women, Group #6, met at the Oley Legion for their May meeting. A flower was given to each member attending the "Everybody's Birthday Party." A birthday reading by Janet Schlegel was read before the meal. Eight members and one guest answered the roll call question, "What is your astrology sign?"

Four members are planning to attend the 40th anniversary of Group #2. Tentative plans were made for a family picnic to be held in August. Members are asked to bring a dairy product covered dish to the June 16 meeting at the home of Mrs. William Hartman, Limekiln, at 7:30 p.m.

Cleaning Electric Blankets

With the arrival of warmer weather it is time to put away the electric blankets. These blankets should never be dry cleaned as solvents used in the cleaning process may damage insulation surrounding the wires. Gentle washing with a mild detergent followed by thorough rinsing is advised. Stretch the blanket gently into shape and hang over two parallel clothes lines. The blanket may be tumble dried if manufacturer's directions state. Fold the blankets between tissue paper and do not place any heavy items on them during storage to avoid damage to wires.

