



Home on the Range

In A Jam?

These Recipes Will Help

Jam and jelly can be made by adding a packaged pectin or the old-fashioned way by cooking fruits and sugar to reach a specified temperature to reach the gel point.

Pectin products help guarantee that the jam or jelly will jell, but they require using more sugar. Without added pectin, some fruits will never jell no matter how long it is cooked.

Fruits that are barely ripe contain the most pectin, but those that are fully ripe contain the most flavor. It is the balance between these two that often makes a great jelly if you are not using packaged pectin.

A good thermometer is necessary to make a good jelly or jam the old-fashioned way. Add eight degrees to whatever the boiling water temperature is in your kitchen and make sure the mixture reaches that point, about 216 degrees.

Jam and jelly making can be a snap if you follow these recipes.

OLD-FASHIONED STRAWBERRY JAM

First, wash and thoroughly rinse 3 or 4 half-pint jars or seven 4-ounce jars. Put the jars, lids, and inserts into a pan large enough so that the water will cover all. Put on the stove, bring to a boil, and simmer until ready to use.

Use one pint berries that are not quite ripe and 3 pints that are ripe. Wash and crush berries to yield about 2 to 2½ cups crushed fruit. Put these in a large quart pan.

Add an equal amount of sugar (about 2-2½ cups) and bring to a rolling boil that cannot be stirred down.

Insert the thermometer and cook until it reaches 216 degrees.

Remove jam from the heat, stir and skim.

Ladle promptly into clean hot jars. Cover and seal in boiling water bath.

GRAPE BUTTER

1 quart grapes
1 quart sugar

Bring grapes and sugar to a boil; boil 20 minutes. Put through food mill and fill jelly jars. This is about the consistency of apple butter.

Susan Reeder
Lewistown

ZUCCHINI JAM

6 cups seeded, shredded, peeled zucchini
6 cups sugar
½ cup lemon juice
20-ounce can crushed pineapple, undrained
6-ounce package Jell-O, any flavor (cherry, apricot, orange, strawberry)

In large kettle, bring zucchini and sugar to a boil. Boil and stir constantly for six minutes. Add lemon juice and pineapple. Cook and stir for 8 minutes. Add Jell-O and cook and stir one minute more. Remove from heat. Skim off foam, fill jars and process in boiling water bath 10 minutes.

Susan Reeder
Lewistown

FRUIT JAM

3 cups pears, grated
3 cups peaches, grated
2 cups crushed pineapple
8 cups sugar
6-ounces orange Jell-O

Combine fruits and sugar. Allow to come to a full boil. Boil 20 minutes. Add Jell-O and stir until dissolved. Pour into jars and seal.

Susan Reeder
Lewistown

BLUEBERRY AND BLACKBERRY FREEZER JAM

1½ cups crushed blackberries
1 cup crushed blueberries
1 tablespoon lemon juice
½ teaspoon coriander
3½ cups sugar
½ cup corn syrup
1 package powdered pectin
¾ cup water

Prepare freezer jam jars and lids according to manufacturer's instructions.

Combine blackberries, blueberries, lemon juice, and coriander in a large bowl. Stir in sugar and corn syrup; let stand 10 minutes. Combine pectin and water in a small saucepan; boil hard for one minute, stirring constantly. Add pectin to fruit mixture, stirring constantly for three minutes. Carefully ladle jam into freezer jam jars, leaving ½-inch headspace. Adjust caps. Allow to stand at room temperature until set, not to exceed 24 hours. Label. Store in freezer.

RED RASPBERRY AND BLACKBERRY FREEZER JAM

2 pints red raspberries, crushed

1 pint blackberries, crushed
½ medium orange, ground
4½ cups sugar
1 package powdered pectin
¾ cup water

Prepare freezer jam jars and lids according to manufacturer's instructions.

Combine berries and orange in a large bowl. Stir in sugar; let stand 10 minutes. Combine pectin and water in a small saucepan; boil hard for one minute, stirring constantly. Add pectin to berry mixture, stirring constantly for 3 minutes. Carefully ladle jam into freezer jam jars, leaving ½-inch headspace. Adjust caps. Allow to stand at room temperature until set, not to exceed 24 hours. Label. Store in freezer.

Yield: about seven 8-ounce jars.

BLUEBERRY FREEZER JAM

3 cups crushed blueberries
2 tablespoons lemon juice
5¼ cups sugar
1 package powdered pectin
¾ cup water

Prepare freezer jam jars and lids according to manufacturer's instructions. Combine berries and lemon juice in a large bowl. Stir in sugar; let stand 10 minutes. Combine pectin and water in a small saucepan; boil hard for one minute, stirring constantly. Add pectin to berry mixture, stirring constantly for 3 minutes. Carefully ladle jam into freezer jam jars, leaving ½-inch headspace. Adjust caps. Allow to stand at room temperature until set, not to exceed 24 hours. Label. Store in freezer. Yield: about six 8-ounce jars.

PEACH FREEZER JAM

2¼ cups crushed peaches
2 tablespoons lemon juice
4½ cups sugar
1 package powdered pectin
¾ cup water

Prepare freezer jam jars and lids according to manufacturer's instructions.

Combine peaches and lemon juice in a large bowl. Stir in sugar; let stand 10 minutes. Combine pectin and water in a small saucepan; boil hard for one minute, stirring constantly. Add pectin to fruit mixture, stirring constantly for three minutes. Carefully ladle jam into freezer jars, leaving ½-inch headspace. Adjust caps. Allow to stand at room temperature until set, not to exceed 24 hours. Label. Store in freezer.

Yield: about five 8-ounce jars.

RED AND BLACK RASPBERRY FREEZER JAM

1 cup crushed red raspberries
1 cup crushed black raspberries
½ medium orange, ground
4 cups sugar
1 package powdered pectin
¾ cup water

Prepare freezer jam jars and lids according to manufacturer's instructions.

Combine berries and orange in a large bowl. Stir in sugar; let stand 10 minutes. Combine pectin and water in a small saucepan; boil hard for one minute,



Ginger Pear Jam is easy to preserve and adds a delightful addition to traditional jams.

Featured Recipe

Delicate by nature, pears need a little special understanding and extra attention. Appearance, color, size and shape can be misleading and probably should not be used as a buying guide.

The pear's secret — its giveaway to ripeness — is its fragrance.

A pear lingers at its prime for only a day or two, so preserve all that natural goodness by making pear jam.

Pear jam making is a snap if you follow recipe directions and use pectin product specified.

Your own jars of pear jam will let you and your family enjoy all the luscious delicious flavor of this year's pears until next year's crop.

GINGER PEAR JAM

¼ pound gingerroot
1½ cups cold water
4 cups prepared ripe pears
2 tablespoons lemon juice
5 cups sugar
1 box powdered fruit pectin

First prepare ginger and pears. Peel ginger root and grate, grind or finely chop. Place in saucepan and add water. Bring to a boil and boil gently for 15 minutes. Drain, cover with fresh cold water and let stand 10 minutes. Drain, measure ½ cup. Peel and core about 3 pounds pears. Chop very fine or grind. Measure 4 cups into 6-8-quart saucepot. Add lemon juice and ginger.

Make the jam. Measure sugar and set aside. Mix fruit pectin into fruit in saucepot. Place over high heat and stir until mixture comes to a full boil and boil hard one minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot jars, filling to within ¼-inch of tops. Cover and process in boiling water bath for 5 minutes. Makes about 6½ cups.

stirring constantly. Add pectin to berry mixture, stirring constantly for 3 minutes. Carefully ladle jam into freezer jam jars, leaving ½-inch headspace. Adjust caps. Allow to stand at room temperature until set, not to exceed 24 hours. Label. Store in freezer. Yield: about five 8-ounce jars.

NATURALLY SWEET APPLE BUTTER

14 medium or golden delicious apples
¼ cup water
4 cups unsweetened apple cider
1 cup dark brown sugar
½ teaspoon cloves
¼ teaspoon cinnamon

Prepare home canning jars and lids according to manufacturer's directions.

Wash apples, remove stem and

blossom ends. Do not peel or core. Cook apples in water, covered, in a medium saucepan until apples are soft. Press through a sieve or food mill. Measure 4 cups apple pulp; return apple pulp to a large saucepan. Add apple cider, brown sugar, and spices. Cook slowly, uncovered, until thick enough to round up on a spoon. As pulp thickens; stir frequently to prevent sticking. (If butter is too thick; add a small amount of apple cider for desired consistency). Carefully ladle hot butter into hot jars, leaving ¼-inch headspace. Wipe jar rim clean. Place lid on jar with sealing compound next to glass. Screw band down evenly and firmly until fingertip tight.

Process 10 minutes in a boiling-water canner.

Yield about four 8-ounce jar.

Recipe Topics

If you have recipes for 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. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

August

11 — Tomato Specialties
18 — Pickling Recipes
25 — Grilling Seafood

September

1 — Shrimp Fest