

It *always* sets
with Certo!



Certo, Nature's own ingredient, gives you perfect jams & jellies every time!

There's a wonderful sense of satisfaction in making a batch of jams and jellies . . . brimful of summertime sun and goodness for your family's year-round enjoyment. And it's especially satisfying when you know every jar will set perfectly—the way

Because Certo *ingredient*, pure fruit pectin, taken from fresh fruit, refined and concentrated. With Certo you need not boil the fruit only one minute after it reaches a rolling boil. The yield is up to 50% more than from fruit cooked the old way, because the juice

THE CERTO WAY

- you use fresh fruit at the very peak of ripeness when flavor and color are at their best.
- you boil the mixture only 1 minute after bringing it to a full rolling boil.
- you can have jams and jellies sealed in their glasses within 15 minutes of preparing fruit or juice.
- you are an expert the first time—there's no beginner's stage.

