

# Ten Fruit-full ideas for your Preserving Kettle



## OLD FAMILY FAVORITES . . .

### STRAWBERRY JAM

Yield: about 10 medium glasses (5 lbs. jam)

- 3½ cups prepared fruit (about 2 qts. ripe berries)
- ¼ cup strained lemon juice (2 lemons)
- 7 cups (3 lbs.) sugar
- ½ bottle Certo fruit pectin

**First, prepare the fruit.** Crush completely, one layer at a time, about 2 quarts fully ripe strawberries. Measure 3½ cups into a very large saucepan. Add lemon juice.

**Then make the jam.** Add sugar to fruit in saucepan, mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with ¼ inch hot paraffin.

#### VARIATION

**Spiced Strawberry Jam.** Use recipe for strawberry jam. Add ½ teaspoon each allspice, cinnamon, and ground cloves, or any desired combination of spices, to crushed strawberries.

### GRAPE JELLY

Yield: about 10 medium glasses (5 lbs. jelly)

- 4 cups juice (about 3 quarts ripe grapes)
- 7 cups (3 lbs.) sugar
- ½ bottle Certo fruit pectin

**First, prepare the juice.** Stem about 3 quarts fully ripe grapes and crush thoroughly. Add ½ cup water; bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 4 cups into a very large saucepan. (Concord grapes give best color and flavor. If wild grapes, Malagas, or other tight-skinned grapes are used, use 3½ cups grape juice and add ¼ cup lemon juice.)

**Then make the jelly.** Add sugar to juice in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with ¼ inch hot paraffin.

### SPICED CRAB APPLE JELLY

Yield: about 12 medium glasses (6 lbs. jelly)

- 5 cups juice (about 3½ quarts ripe crab apples)
- ¼ to ½ teaspoon each ground cloves, cinnamon and allspice, or any desired combination of spices
- 7½ cups (3½ lbs.) sugar
- ½ bottle Certo fruit pectin

**First, prepare the juice.** Remove blossom and stem ends from about 3½ quarts fully ripe crab apples; cut in small pieces. Do not peel or core. Add 6½ cups water and the spices; bring to a boil and simmer, covered, 10 minutes. Crush with masher and simmer, covered, 5 minutes longer. Place in jelly cloth or bag and squeeze out juice. Measure 5 cups juice into a very large saucepan.

**Then make the jelly.** Add sugar to juice in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with ¼ inch hot paraffin.

### STRAWBERRY MARMALADE

Yield: about 10 medium glasses (5 lbs. marmalade)

- 4 cups prepared fruit (1 orange, 1 lemon, and about 1 qt. ripe strawberries)
- 7 cups (3 lbs.) sugar
- ½ bottle Certo fruit pectin

**First, prepare the fruit.** Cut 1 medium-sized orange and 1 medium-sized lemon in quarters. Remove seeds. Grind, chop fine, or slice crosswise wafer thin. Add ½ cup water and ¼ teaspoon soda. Bring to a boil and simmer, covered, 30 minutes, stirring occasionally. Crush thoroughly about 1 quart fully ripe strawberries. Combine fruits and juices and measure 4 cups into a very large saucepan.

**Then make the marmalade.** Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover marmalade at once with ¼ inch hot paraffin.

### RASPBERRY AND RHUBARB JELLY

Yield: about 12 medium glasses (6 lbs. jelly)

- 4 cups juice (about 1 quart ripe red raspberries and 2½ lbs. rhubarb)
- 7 cups (3 lbs.) sugar
- 1 bottle Certo fruit pectin

**First, prepare the juice.** Crush about 1 quart fully ripe red raspberries. Cut in 1-inch pieces (do not peel) about 2½ pounds rhubarb; blend. Place fruits in jelly cloth or bag and squeeze out juice. Measure 4 cups into a very large saucepan.

**Then make the jelly.** Add sugar to juice in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with ¼ inch hot paraffin.

### SPICED PLUM JAM

Yield: about 14 medium glasses (7 lbs. jam)

- 6 cups prepared fruit (about 3 qts. ripe plums)
- 1 teaspoon cinnamon
- 8 cups (3½ lbs.) sugar
- 1 box Certo Crystals

**First, prepare the fruit.** Pit (do not peel) about 3 qts. fully ripe plums. Cut in small pieces and chop. Add ½ cup water; bring to a boil and simmer, covered, 5 minutes. Measure 6 cups into a very large saucepan. Add 1 teaspoon cinnamon.

**Then make the jam.** Measure sugar and set aside. Add Certo Crystals to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with ¼ inch hot paraffin.

## AND SOME NEW ONES TOO!

### PEACH AND PEAR JAM

Yield: about 9 medium glasses (4½ lbs. jam)

- 3½ cups prepared fruit (about 1 quart each ripe peaches and pears)
- ¼ cup lemon juice (2 lemons)
- 6½ cups (2½ lbs.) sugar
- ½ bottle Certo fruit pectin

**First, prepare the fruit.** Peel and pit or core about 1 quart each fully ripe peaches and pears. Chop very fine or grind. Combine fruits and measure 3½ cups into a very large saucepan. Squeeze the juice from 2 medium-sized lemons. Measure ¼ cup into saucepan with fruit.

**Then make the jam.** Add sugar to fruit in saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in Certo. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with ¼ inch hot paraffin.

### APRICOT AND CHERRY JAM

Yield: about 9 medium glasses (4½ lbs. jam)

- 4½ cups prepared fruit (about 1½ qts. each ripe apricots and ripe sour cherries)
- 5½ cups (2½ lbs. 6 oz.) sugar
- 1 box Certo Crystals
- ¼ teaspoon almond extract

**First, prepare the fruit.** Pit (do not peel) about 1½ quarts fully ripe apricots. Cut in small pieces and grind or chop very fine. Stem and pit about 1½ quarts fully ripe sour cherries and chop fine. Combine fruits and measure 4½ cups into a large saucepan.

**Then make the jam.** Measure sugar and set aside. Add Certo Crystals to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and add almond extract. Skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with ¼ inch hot paraffin.

### PEACH AND PLUM JELLY

Yield: about 11 medium glasses (5½ lbs. jelly)

- 3½ cups juice (about 1½ qts. ripe peaches and 1 qt. ripe plums)
- ¼ cup lemon juice (2 lemons)
- 7 cups (3 lbs.) sugar
- 1 bottle Certo fruit pectin

**First, prepare the juice.** Pit (do not peel) about 1½ qts. fully ripe soft peaches. Crush thoroughly. Crush (do not peel or pit) about 1 qt. fully ripe plums. Combine fruits. Add ¼ cup water; bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 3½ cups into a very large saucepan. Squeeze and strain the juice from 2 medium-sized lemons. Measure ¼ cup into saucepan with peach and plum juice.

**Then make the jelly.** Add sugar to juices in saucepan and mix well. Place over high heat and bring to a boil, stirring constantly. At once stir in Certo fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with ¼ inch hot paraffin.

### PEPPER RELISH

Yield: about 6 medium glasses (3 lbs. relish)

- 2 cups prepared peppers (about 9 or 10 peppers)
- 3½ cups vinegar
- 3½ cups (1½ lbs.) sugar
- 1 box Certo Crystals

**First, prepare the peppers.** Cut open about 9 or 10 medium-sized peppers and discard seeds. (For best color, use half green and half sweet red peppers.) Put through food chopper twice, using finest blade. Drain; press out half of the juice. Measure 2 cups peppers into a large saucepan. Add ¾ cup vinegar.

**Then make the relish.** Measure sugar and set aside. Add Certo Crystals to peppers in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover at once with ¼ inch hot paraffin.

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