

# The CERTO way to perfect preserving

## MAKES UP TO 50% MORE JAMS AND JELLIES

The Certo method of perfect preserving gives you up to 50% more jams and jellies than the long-boil method, from the same amount of fruit. This is because, with Certo, you boil the fruit only *one minute* after it reaches a rolling boil. So, much less of the quantity and flavour evaporates. You can use fully ripe fruits at their colourful, flavourful best with Certo fruit pectin; and your jams and jellies will always set. Try these recipes in every package of Certo Crystals and in the recipe book under the label of every bottle of Certo Liquid. Each recipe shows the exact yield of a specific fruit.



10 The Action Free Press, Thursday, June 22nd, 1961

### Strawberry Jam

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

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|---------------------------------------------------------|-------------------------------|
| 3 1/2 cups prepared fruit (about 2 quarts ripe berries) | juice (2 lemons)              |
| 7 cups (3 lbs.) sugar                                   | 1/2 bottle Certo fruit pectin |
| 1/4 cup strained lemon                                  |                               |

*First, prepare the fruit.* Crush completely, one layer at a time, about 2 quarts fully ripe strawberries. Measure 3 1/2 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 1/2 inch hot paraffin.

### Paradise Pear Jam

*Yield: about 9 medium glasses (4 1/2 lbs. jam)*

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|------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------|
| 4 1/2 cups prepared fruit (about 20 maraschino cherries, 1/2 cup finely chopped citron, 1 orange, 1 lemon, | about 1 1/2 quarts pears, 1 10-oz. can crushed pineapple) |
| 5 cups (2 1/4 lbs.) sugar                                                                                  | 1 box Certo Crystals                                      |

*First, prepare the fruit.* Chop about 20 maraschino cherries or enough to make 1/2 cup. Chop citron to make 1/2 cup. Remove skins in quarters from orange and lemon. Lay quarters flat; shave off and discard about half of white part. With sharp knife or scissors, slice remaining rind very fine, or chop or grind. Combine all fruits, including pineapple. Measure 4 1/2 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 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 1/2 inch hot paraffin.

### Raspberry-Rhubarb Conserve

*Yield: about 11 medium glasses (5 1/2 lbs. conserve)*

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|------------------------------------------------------------------------------------------------|-------------------------------|
| 4 cups prepared fruit (about 1 lb. red-stalked rhubarb and 1 quart fully ripe red raspberries) | 1/2 cup chopped almonds       |
| 6 cups (2 lbs. 10-oz.) sugar                                                                   | 1/2 bottle Certo fruit pectin |
| 1/2 cup seedless raisins                                                                       |                               |

*First, prepare the fruit.* Slice thin or chop (do not peel) about 1 pound red-stalked rhubarb. Add 1/2 cup water and simmer, covered, until rhubarb is soft—about 1 minute. Crush about 1 quart fully ripe red raspberries. Combine fruits and measure 4 cups into a very large saucepan. Add the raisins and chopped almonds to the fruit in the saucepan.

*Then make the conserve.* Add sugar to the 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 at once with 1/2 inch hot paraffin.

### Apricot-Pineapple Jam

*Yield: about 8 medium glasses (4 lbs. jam)*

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|---------------------------------------------------------------------------------------------|--------------------------------|
| 3 cups prepared fruit (about 1 1/2 quarts ripe apricots and 1 16-oz. can crushed pineapple) | 1/2 cup lemon juice (2 lemons) |
| 5 1/2 cups (2 lbs. 6 oz.) sugar                                                             | 1/2 bottle Certo fruit pectin  |

*First, prepare the fruit.* Pit (do not peel) about 1 1/2 quarts fully ripe apricots. Cut in small pieces and grind. Measure 2 cups into a very large saucepan. Add 1 can (16-ounce) crushed pineapple and 1/2 cup lemon juice.

*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 1/2 inch hot paraffin.

### Plum Jam

(UNCOOKED)

*Yield: about 9 medium glasses (4 1/2 lbs. jam)*

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|-------------------------------------------------------|---------------------------------|
| 4 cups prepared fruit (about 1 1/2 quarts ripe plums) | 5 1/2 cups (2 lbs. 6 oz.) sugar |
| 1 cup water                                           | 1 box Certo Crystals            |

*First, prepare the fruit.* Pit (do not peel) about 1 1/2 quarts fully ripe plums. Cut in small pieces and chop. Add 1/2 cup water. Bring to a boil and simmer, covered, 5 minutes. Measure 4 cups into a large pan or bowl.

*Then make the jam.* Measure sugar, add to fruit, stir and set aside. Mix water and Certo Crystals in a small saucepan. Bring to a boil and boil hard 1 minute, stirring constantly. Add to fruit mixture, stirring well. Then stir to dissolve sugar, about 3 minutes. Ladle quickly into glasses or freezer containers. Cover at once with tight lids or seals. Let stand 24 hours. Then store in freezer. (Or, if jam is to be used within 2 or 3 weeks, it may be stored in refrigerator.)

### Peach Butter

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

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|------------------------------------------------------------------|--------------------------------|
| 4 1/2 cups prepared pulp (about 2 1/2 quarts fully ripe peaches) | 2 tablespoons lemon juice      |
| 5 1/2 cups (2 lbs. 6 oz.) granulated sugar                       | 1/2 teaspoon grated lemon rind |
| 1/4 cup firmly packed brown sugar                                | 1/2 teaspoon cinnamon          |
|                                                                  | 1/2 teaspoon ginger            |
|                                                                  | 1 box Certo Crystals           |

*First, prepare the fruit.* Peel and pit about 2 1/2 quarts fully ripe peaches and chop or crush. Bring to a boil and simmer, uncovered, 15 minutes. Put fruit pulp through sieve.

*Then make the butter.* Measure the sugars and set aside. Measure 4 1/2 cups pulp into a very large saucepan. Add lemon juice and rind, cinnamon, ginger and cloves. Add Certo Crystals and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in white and brown sugars. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and ladle quickly into glasses. Cover butter at once with 1/2 inch hot paraffin. Note: This butter may set slowly.

### Blueberry Marmalade

*Yield: about 7 medium glasses (3 1/2 lbs. marmalade)*

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|------------------------------------------------------------------------------|---------------------------|
| 3 cups prepared fruit (1 orange, 1 lemon, and about 1 pint ripe blueberries) | 5 cups (2 1/4 lbs.) sugar |
| 1/2 bottle Certo fruit pectin                                                |                           |

*First, prepare the fruit.* Remove skins in quarters from 1 medium-sized orange and 1 medium-sized lemon. Lay quarters flat; shave off and discard about half of white part. With a sharp knife or scissors, slice remaining rind very fine, or chop or grind. Add 1/2 cup water and 1/2 teaspoon soda; bring to a boil and simmer, covered, 10 minutes, turning occasionally. Section or chop peeled fruit, discard seeds. Add pulp and juice to unstrained cooked rind and simmer, covered, 15 minutes longer. Crush thoroughly about 1 pint fully ripe blueberries. Combine fruits and measure 3 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 at once with 1/2 inch hot paraffin.

### Apple Relish

*Yield: about 11 medium glasses (5 1/2 lbs. relish)*

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|---------------------------------------------------------|----------------------------------|
| 4 cups prepared apples (about 2 1/2 quarts ripe apples) | 1/2 cup finely chopped nut meats |
| 1 cup sugar                                             | 1/2 cup 1/4 lb. seedless raisins |
| 1/2 cup vinegar                                         | 1/2 bottle Certo fruit pectin    |

*First, prepare the apples.* Core and grind about 2 1/2 quarts fully ripe apples. Measure 4 cups into a very large saucepan.

*Then make the relish.* Add sugar, vinegar, nuts, and raisins 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 relish at once with 1/2 inch hot paraffin.

### Grape Jelly

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

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|------------------------------------------|-------------------------------|
| 4 cups juice (about 1 quart ripe grapes) | 1/2 cup 1 lb. sugar           |
|                                          | 1/2 bottle Certo fruit pectin |

*First, prepare the juice.* Stem about 1 quart fully ripe grapes and crush thoroughly. Add 1/2 cup water, bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or fine strainer and squeeze out juice. Measure 4 cups into a very large saucepan. Concord grapes give best colour and flavour. If wild grapes, Malaga, or other night-skinned grapes are used, use 1/2 cup grape juice and add 1/2 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 1/2 inch hot paraffin.

## SPECIAL RECIPE

### Strawberry Jelly

(USING HONEY)

*Yield: about 6 medium glasses (3 lbs. jelly)*

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|----------------------------------------------------|-------------------------------|
| 1 1/2 cups juice (about 1 quart ripe strawberries) | 2 1/2 cups (1 1/4 lbs.) honey |
|                                                    | 1 box Certo Crystals          |

*First, prepare the juice.* Crush thoroughly about 1 quart fully ripe strawberries. Place in jelly cloth or bag and squeeze out juice. Measure 1 1/2 cups juice into a large saucepan.

*Then make the jelly.* Measure honey and set aside. Add Certo Crystals to juice in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in honey. 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 1/2 inch hot paraffin.

## Get your free copy of THE JELLY MAKER'S MANUAL

This convenient folder is a wonderful help for both the veteran and new preserver alike. It contains many hints on preparing, preserving, sealing and storing jams and jellies, as well as some interesting new recipes your family will love. Send for your copy now, and keep it handy throughout the preserving season. You will use it often. Just mail your name and address to:

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