

Jams and preserves



SOUR CHERRY CONSERVE
 3 c. sour cherries stemmed and pitted.
 1 can (about 9 oz.) crushed pineapple
 1/2 c. raisins
 7 c. sugar
 1 bottle Certo
 1 c. chopped walnuts
 Combine cherries, pineapple, raisins, and sugar in kettle. Bring to full rolling boil. Stir constantly. Boil hard for 1 minute.
 Remove from heat. Stir in Certo. Mix well, skim off foam. Add nuts. Stir and skim for 7 minutes.
 Ladle into hot sterilized jars and seal.
 (It's great over warm muffins or tea-biscuits.)
 Betty Anne Holden, Stouffville

PEACH JAM (Blender recipe)
 6 c. ripe peaches
 7 c. sugar
 1/4 c. lemon juice
 1/2 small bottle maraschino cherries
 1 bottle Certo
 Wash, peel, pit, and quarter peaches. Blender-chop 3 or 4 pieces of peach at a time. Empty into kettle. Repeat until all peaches are chopped. Add sugar and lemon juice. Bring to rolling boil. Boil hard for 10 minutes. Add cut-up cherries. Add Certo. Boil for 1 minute more. Stir and skim for 15 minutes. Pour into sterilized jars and seal. Makes eight 8-oz. jars.
 Betty Anne Holden, Stouffville.

CUCUMBER RELISH
 10 large cucumbers
 1 small to medium cabbage
 6 onions
 6 green or red peppers
 Press all ingredients through a food chopper. Sprinkle generously but not heavily with salt and let stand over night. Drain and add:
 9 cups sugar
 1/4 lb. mustard
 1/2 gallon vinegar
 Cook with vegetables for 30 minutes.
 2/3 cup flour
 1/2 cup dry mustard
 1 tablespoon turmeric
 cold water
 Make a paste of the above ingredients. Add to hot mixture and simmer for 2 minutes. Pour into sterilized jars and seal.
 Mrs. Ruth Caldwell, 80 Main St., North Markham

RHUBARB JELLO JAM
 5 cups cut rhubarb
 5 cups white sugar
 12oz. of crushed pineapple
 Cook all these together till saucy. Add 2 pkgs. of Strawberry Jello and cook 15 mins. more. Put into sterilized jars at once and seal.
 Mrs. W. Trolley, R.R. 2 Whitby

RASPBERRY JAM
 4 cups raspberries (lightly mashed)
 1 tsp. vinegar
 4 cups sugar
 Put raspberries and vinegar in a wide bottom pot. Bring quickly to a hard rolling boil and boil for 5 minutes.
 Add sugar and boil hard 2 minutes only. Ladle into sterilized jars (2 quarts of berries make 3-12 oz. jars of jam).
 This jam is of nice consistency. A beautiful colour and is not sticky sweet as so many jam recipes are.
 Mrs. G. M. Anderson, Hwy. 48, R.R. No. 3, Stouffville.

HEAVENLY JAM
 1 (6qt) basket grapes
 1/2 cup seedless raisins
 1/2 cup orange juice
 1 tsp. grated orange rind
 9 cups of sugar (granulated)
 Remove skins from the grapes, cook pulp until soft enough to press through sieve. Add half the skins and the other ingredients to strained pulp. Boil till thick stirring frequently and when cool (for 25 min.) Seal with hot paraffin. Yields 6 to 7 (8 oz.) jars.
 Mrs. Jane Eagleson, 2 Grandview Blvd., Markham

GREEN TOMATO PICKLE
 Slice about 2 gallons of green tomatoes into a pickling pot, then put in about 1 inch sliced onions. Sprinkle thoroughly with salt, then sliced green tomatoes, again with onions, again sprinkle with salt. Add some more until your container is half to three quarters full. Then put a lid on them that will fit inside your pot with a weight in it. Allow to stand overnight then drain off your brine. Add 5 to 6 cups of brown sugar. All depends on size of your pot. Then add 2 tablespoons of mixed pickling spice in a bag. Then cover with pure white vinegar. Then allow to cook until onions & tomatoes are thoroughly done.
 Mrs. Ruth Caldwell, 80 Main St., North Markham

Canning
 Jam or jelly that is hard or sugary will be like new if you leave it in a warm oven until the sugar softens.
 Add two tablespoons of vinegar when canning strawberries to retain the color of the berries.

Squares and Candy

APRICOT SQUARES
 Simmer 15 minutes
 2/3 cups apricots (dried)
 2/3 cup water
 Set to cool.
 Cream:
 1/2 cup soft butter or margarine
 1/4 cup white sugar
 Blend in:
 1 cup all purpose flour
 Press into 8" x 8" pan. Bake at 350 degrees for 15 min. Cool slightly.
 Beat Well:
 2 eggs
 Add:
 1/4 cup brown sugar
 1/2 cup all purpose flour
 1/2 teaspoon baking powder
 1/2 cup walnuts, chopped
 1/2 teaspoon vanilla
 and cooled apricot mixture. Pour over base and bake another 30 minutes in 350 degree oven.
 Cool and ice with lemon butter frosting.
 Ginny Carmicheal, 53 Wooten Way N., Markham

MONSTER MUNCH
 1 1/2 cup semi-sweet chocolate
 1 cup crushed shredded wheat
 1 cup coconut
 1/2 cup peanuts
 Melt the chocolate. Mix everything in with the melted chocolate. Drop mixture from teaspoons on waxed paper. Put in refrigerator to chill.
 Glenn Jones, 16th Ave. W., R.B. 2, Markham

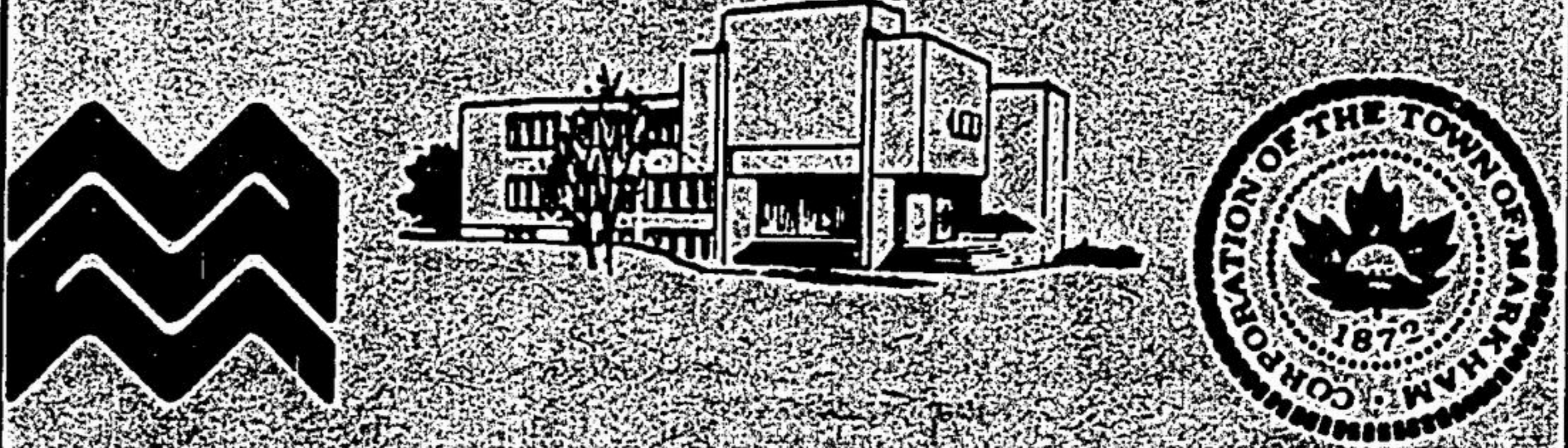
RASPBERRY SQUARES
 Base:
 1 egg
 1 cup flour
 1/2 cup butter
 1 tsp. baking powder
 1/4 tsp. milk
 raspberry jam
 Topping:
 1 egg
 4 tbsp. melted butter
 1/2 cup sugar
 2 cups cocoanut
 dash vanilla extract
 Method: Mix the base ingredients thoroughly and press into a square pan. Spread liberally with jam. Mix topping ingredients thoroughly and spread on top of the above. Bake at 350 deg. for 30 minutes or until golden brown. Cool, cut into squares and serve. Delicious and easy for afternoon tea, for dessert with ice cream — and the children love them.
 Edna Luther, Stouffville

CHOCOLATE CLUSTERS
 Melt:
 1 pkg. chocolate chips (8 ozs.) and
 1 pkg. butterscotch chips (8 ozs.)
 Just melt, don't cook.
 Add:
 1 cup canned Chow Mien Noodles
 1 cup peanuts
 Mix altogether. Spoon onto wax paper in clusters.
 Delicious!
 Mrs. Ada Allen, 14 Dublin St., Apt. 5-H, Markham

RECIPE FOR A GOOD COMMUNITY



- 1 Cup Community Spirit
- 1 Cup Working Together
- 1/2 Teaspoon Brag About Your Community
- 1 Cup Buy Locally
- 1 Cup Bank Locally
- Mix Together
- Stir In Faith
- Simmer Gently
- Watch It Rise
- Enjoy The Taste of A Livelier Town



Corporation of the Town of Markham
 MUNICIPAL OFFICES 8911 Don Mills Road,
 Markham, Ontario Telephone 297-1900