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# CERTO RECIPES

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FOR



JAMS



JELLIES



MARMALADES



THE

SHORT-BOIL

METHOD

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INDEX ON BACK COVER

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Certo Corporation, Fairport, N. Y., U. S. A.  
Douglas Pectin, Ltd., Cobourg, Ont., Canada

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# JELLY MAKING

## Yesterday and Today

**O**LD-TIME jam and jelly making required skill, experience, and hours of labor over hot kettles of steaming fruit . . . and then success was uncertain even at best. Today, Certo has put *exactness, certainty*, into this once tricky but delightful art. With Certo, too, *any kind* of fruit . . . even strawberries, pineapple, blackberries . . . all can be made into sparkling jellies. Never before could one have such a variety of jams and jellies . . . of such marvelous flavors and colors!

**Certo is a pure fruit product.** Certo is the *natural jelling substance* extracted from fruit in which it is abundant . . . then refined and concentrated so that it is ready for use with any fruit or fruit juice.

Not all fruits contain enough of this jelling substance to jellify all their own juice, and those in which it does occur in adequate amounts are ordinarily used in an underripe stage.

As fruit ripens, it becomes juicier, more delicious in flavor, and more beautiful in color, but at the same time it loses its jelling power. This is why it was formerly customary to use only certain kinds of fruit . . . to select these fruits in an underripe state . . . to concentrate the juice by boiling it for a long time. Now with Certo, fruit can be used at its best stage, full-flavored and fully ripened . . . any fruit can be made into jams and jellies . . . and with only one or two minutes' boiling!

## Let the Certo Short-Boil Save Fruit, Effort, Time, Fuel

*Some advantages of the modern Certo short-boil method are explained in the diagrams.*

**1** Let us assume that two quarts of luscious ripe strawberries are to be made into jam.



**2** Whether the old long-boil or the modern short-boil method is used, start with the same amount of fruit and fruit juice from the berries —4 cups.

3 If the old long-boil method is used, add sugar to fruit—(2 pounds) sugar. With the Certo short-boil method, add 7 cups (3 pounds) sugar.

(The next step explains this larger quantity of sugar.)



4 By the long-boil method at least 30 minutes' boiling is required to thicken jam properly. During this long boiling approximately one-half of the original amount is lost through evaporation, carrying with it much of the natural fresh fruit flavor. On the other hand, with the Certo short-boil method, simply bring fruit and sugar to a full rolling boil, boil hard 1 minute, and then add  $\frac{1}{2}$  bottle ( $\frac{1}{2}$  cup) of Certo. The fresh fruit flavor and color are saved and the juice does not boil away. An extra amount of sugar is needed to help "jell" the juice that was not boiled away by the short-boil method. The result is an increased quantity of jam which contains no more sugar to the glass than that made by the long-boil method.



5 The long-boil method takes at least 45 minutes and gives only six eight-ounce glasses of jam. The fruit is darkened in color and has lost much of the fresh berry flavor. And note the cost of each glass!



2 quarts berries at 20c .....	40c	
2 pounds sugar at 7c .....	14c	
6 glasses cost .....	54c	9c
1 glass costs .....		

The Certo short-boil method takes only about 15 minutes from start to finish, and gives ten eight-ounce glasses of jam. The finished jam has the bright color and fresh flavor characteristic of the fresh fruit itself. Note the cost this way!



2 quarts berries at 20c .....	40c	
3 pounds sugar at 7c .....	21c	
$\frac{1}{2}$ bottle Certo at 35c .....	18c	
10 glasses cost .....	79c	7 $\frac{9}{10}$ c
1 glass costs .....		

Even with the added cost of the Certo and the extra sugar, Certo-made jams and jellies cost on an average of 1 to 3 cents less a glass. Can there be any question as to which is the more desirable method? Which is the more certain, the less expensive? This same comparison holds true with all fruits. With Certo, one and a half times the usual amount of jam or jelly is obtained from a given quantity of fruit, with all the beautiful color and delicious flavor of the fresh fruit. Fruit, effort, time, and fuel are saved. Best of all, a perfect jam or jelly is assured every time!

# SECRETS of the Jam Cupboard

**Never Change Proportions** in Certo recipes. Success is certain if recipes are closely followed. The recipes have been developed with the greatest care and precision, and call for the *exact* amounts of sugar, fruit, and Certo required to give a standard set. The texture of a jam or jelly depends upon the correct proportion of fruit, jellying substance, sugar, and fruit acid, and each recipe is based upon this proportion. A change in amounts alters this proportion and is apt to give unsatisfactory results. *All measurements in Certo recipes are level.*

## Ingredients Are Important

**Certo.** One bottle of Certo equals one standard measuring cup ( $\frac{1}{2}$  pint). To measure  $\frac{1}{2}$  cup Certo, use a standard measuring cup ( $\frac{1}{2}$  pint), or, pour down to the half-cup mark on the Certo bottle. To keep  $\frac{1}{2}$  bottle Certo that has been opened, be sure to snap the *original* cap back on bottle, and store in cool place.

**Sugar.** The recipes are based on standard cup measurements, but weights are given for the convenience of those who prefer scales. The sugar weights are based not on the rule "a pint's a pound," but on 6.96 ounces to the level cup. This figure has been found to be the average over a period of years and throughout the country. In the recipes in which the calculated weight of the cups gives an odd fraction of a pound, the nearest even figure has been used. If less sugar is used than the recipe calls for, the jam or jelly may be too soft, or may not set. *No additional amount of Certo will harden it.*

**Fruit.** Always use fully-ripened fruit, as it has the best flavor and color at this stage. Certo recipes are intended for use with fully ripened fruit only. The amount of fruit to buy is stated at the end of each recipe. A food chopper is convenient for thoroughly crushing or chopping fruit.

# Convenient Equipment Helps

**Glasses or Fruit Jars.** Either air-tight jars, or jelly glasses with a paraffin seal, may be used for both jams and jellies made by the Certo method. Have the required number of thoroughly clean scalded glasses or fruit jars and covers ready before starting to make the batch. The number of eight-ounce glasses each batch requires is given at the end of each recipe. For jars with covers that are air-tight, no paraffining is necessary—fill the jar to overflowing, adjust a new rubber and a clean hot cover, fully seal, and invert jar for ten minutes. For jars without covers or with covers that are not air-tight, paraffin twice as with glasses.

**Cup.** Use the standard half-pint measuring cup for all measurements. If standard cup or scales are not obtainable, measure both fruit and sugar in the same cup (as near a half-pint as possible), and use the  $\frac{1}{2}$ -bottle mark for measuring  $\frac{1}{2}$  cup of Certo.

**Spoons.** Use wooden spoon for stirring since the handle stays cool—a metal spoon for skimming.

**Kettle or Saucepan.** Use a six- to eight-quart kettle or saucepan to permit a full rolling boil without boiling over. One-quarter teaspoon butter added to jams before boiling begins, reduces frothing and skimming.

## Perfect the Seal

**Correct Paraffining** is extremely important. Spoilage is often due to improper paraffining. When pouring jam or jelly, allow at least  $\frac{1}{2}$ -inch space at top of glass. Cover hot jam or jelly at once with a film of hot paraffin. When glass is cold, cover with a heavier layer,  $\frac{1}{8}$  inch thick, rolling glass to spread hot paraffin around sides of glass. The first thin coating of paraffin protects the hot jam from dust, which contains the spores of mold and yeast, and which in time may cause spoilage. As this coating cools, it shrinks slightly toward the center, leaving a space between the paraffin and the glass. A second layer of paraffin is necessary to fill in this air space. Start heating paraffin while preparing fruit. A small enamelware teapot is convenient. Always heat paraffin over boiling water, never over direct flame.

If paraffin is to be used again, wash it immediately and thoroughly in hot water, and store in closed container. Do not use paraffin after it becomes yellow.

# JAM RECIPES

## Crushed Strawberry Jam Blackberry Jam

4 cups (2 lbs.) crushed berries  
7 cups (3 lbs.) sugar      ½ cup Certo

USE only fully ripened berries. Crush one layer at a time so that each berry is reduced to a pulp. (Complete crushing helps to prevent floating fruit or spoilage.) Measure crushed berries and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set use ½ cup less sugar. Requires about 2 quarts fruit. Makes about 10 eight-ounce glasses.

## Sliced Strawberry Jam

4½ solidly packed cups (2 lbs.) sliced berries  
7 cups (3 lbs.) sugar      ½ cup Certo

USE only fully ripened berries. Cut small or medium berries in halves lengthwise; large berries in quarters. Measure berries and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 3 minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2 quarts berries. Makes 9 to 10 eight-ounce glasses.

## Pineapple and Strawberry Jam

2 cups (1 lb.) crushed berries      7 cups (3 lbs.) sugar  
2 cups (1 lb.) crushed pineapple      ½ cup Certo

USE only fully ripened berries. Cut any large pieces of pineapple. Follow directions for Crushed Strawberry Jam (page 6). Sometimes sets slowly. Requires about 1 quart berries and 1 No. 2 can crushed pineapple. Makes about 10 eight-ounce glasses.



## **Black Currant Jam\***

## **Red Currant Jam**

## **Gooseberry Jam**

**4 cups (2 lbs.) crushed fruit**  
**½ cup water**

**7½ cups (3¼ lbs.) sugar**  
**½ cup Certo**

USE only fully ripened fruit. Measure thoroughly crushed fruit into large kettle, add water, and stir until mixture boils. Simmer, covered, 15 minutes. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2 pounds fruit. Makes 10 to 11 eight-ounce glasses.

\*For black currant jam use ¾ cup water.

## **Ripe Grape Jam**

**4 cups (2 lbs.) cooked fruit**

**7 cups (3 lbs.) sugar**

**½ cup Certo**

USE only fully ripened grapes. Separate skins and simmer pulp, covered, 5 minutes. Remove seeds by sieving. Crush skins (tough skins need chopping) and mix with pulp. Add ½ cup water, stir until mixture boils, cover, and simmer slowly 30 minutes. Then measure fruit into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. If desired, add grated orange rind. If Malagas or Tokays are used, cut, seed, and crush them, and add juice of 1 lemon with water in which they are simmered. Requires about 3 pounds grapes. Makes about 10 eight-ounce glasses.

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**TO SOFTEN JAMS.** When a jam of a softer consistency than the recipe gives is desired, beat the jam with a silver fork before it is used. This method is more successful than an attempt to change the set by varying proportions.



## Blueberry Jam

### Huckleberry Jam

4 cups (2 lbs.) crushed berries and lemon  
8 cups (3½ lbs.) sugar 1 bottle Certo

USE only fully ripened berries. Crush berries thoroughly. Add juice of 2 lemons and grated rind of ½ lemon. Measure fruit into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2 pounds berries. Makes 11 to 12 eight-ounce glasses.

## Ripe Pear Jam

4 cups (2 lbs.) crushed fruit  
7½ cups (3¼ lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Peel, core, and crush pears so that every piece is reduced to a pulp. Measure pear pulp and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. If desired, add ground cloves and cinnamon, or grated lemon rind. Sometimes sets slowly. Requires about 3 pounds fruit. Makes about 11 eight-ounce glasses.

## Ripe Apricot Jam

3¼ cups (1¾ lbs.) crushed fruit  
7 cups (3 lbs.) sugar ½ cup Certo

USE only fully ripened fruit. Do not peel. Pit apricots, cut into small pieces, and crush thoroughly. Measure crushed fruit into large kettle. (With western fruit, add juice of 1 lemon.) Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Sets slowly. Requires about 2 pounds fruit. Makes 9 to 10 eight-ounce glasses.

All Measurements Are Level.

**SHORTAGE OF FRUIT in Jam Making.** In measuring the prepared fruit, fill the last cup with water if necessary to make the amount called for in the recipe.

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## Cherry Jam

(Any kind except wild cherry or chokecherry)

**4 packed cups (2 lbs.) pitted,  
crushed cherries**                      **7 cups (3 lbs.) sugar**  
**¼ cup water**                                      **1 bottle Certo**

USE only fully ripened fruit. Pit cherries, crush thoroughly, and measure into large kettle. Add water, stir until mixture boils, cover, and simmer 15 minutes. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 3 minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. For stronger cherry flavor, add  $\frac{1}{4}$  teaspoon almond extract before pouring. Sweet cherry jam sets slowly. Requires  $2\frac{1}{2}$  pounds fruit. Makes 10 to 11 eight-ounce glasses.

Sour cherries may be pitted and left whole. Pack cups solidly, flooding with juice. Whole cherries will float, and the jam may be soft on top for several days. Crushing is recommended.

## Wild Cherry Jam Chokecherry Jam

**4 cups (2 lbs.) pulp and juice**      **1 bottle Certo**  
**7½ cups (3¼ lbs.) sugar**              **¼ teaspoon almond extract**

USE only fully ripened fruit. To stemmed fruit, add  $1\frac{1}{2}$  cups water and simmer, covered, 20 minutes. Remove pits by sieving. Measure pulp and juice into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim, add almond extract, and stir occasionally for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires  $3\frac{1}{2}$  pounds stemmed fruit. Makes 11 to 12 eight-ounce glasses

## Fresh Pineapple Jam

4 cups (2 lbs.) chopped fruit  
7 cups (3 lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Put pineapple through food chopper, using finest knife. Follow directions for Canned Pineapple Jam (page 28), boiling 1 minute instead of  $\frac{1}{2}$  minute. Requires about 2 medium pineapples. Makes 10 to 11 eight-ounce glasses.

## Rhubarb Jam

4 packed cups (2 lbs.) finely chopped rhubarb  
7 cups (3 lbs.) sugar 1 bottle Certo  
1 teaspoon ground ginger, if desired

SHORT, red-stalked rhubarb gives the best color. Do not peel. Pack finely chopped rhubarb into cups, flooding cups level with juice or water. Add sugar and ginger, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 3 minutes. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2 pounds rhubarb. Makes about 10 eight-ounce glasses.

## Ripe Peach Jam

4 cups (2 lbs.) crushed fruit  
 $7\frac{1}{2}$  cups ( $3\frac{1}{4}$  lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Peel, pit, and crush peaches thoroughly. Measure peaches and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. If peaches lack flavor or tartness, juice of 1 lemon may be added to the crushed peaches. Requires about 3 pounds peaches. Makes about 11 eight-ounce glasses.

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*FOR HELPFUL INFORMATION regarding Certo recipes and the importance of correct paraffining, read pages 4 and 5.*

All Measurements Are Level.

## Ripe Plum Jam

### Ripe Prune Jam

4 cups (2 lbs.) crushed fruit  
 $\frac{1}{2}$  cup water

$7\frac{1}{2}$  cups ( $3\frac{1}{4}$  lbs.) sugar  
 $\frac{1}{2}$  cup Certo

USE only fully ripened fruit. Do not peel. Pit fruit, cut into small pieces, and crush thoroughly. Measure crushed fruit into large kettle, add water (and juice of 1 lemon if making prune jam), and stir until mixture boils. Simmer, covered, 15 minutes. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about  $2\frac{1}{2}$  pounds fruit. Makes 10 to 11 eight-ounce glasses.

## Ripe Quince Jam

$4\frac{1}{2}$  cups ( $2\frac{1}{4}$  lbs.) cooked fruit  
7 cups (3 lbs.) sugar  $\frac{1}{2}$  cup Certo

USE only fully ripened fruit. Peel and core quinces. Put through food chopper, using finest knife. To about  $3\frac{1}{2}$  cups chopped fruit, add  $1\frac{1}{2}$  cups water and juice of 1 lemon. Stir until mixture boils; then simmer, covered, 15 minutes. Measure cooked fruit into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 3 pounds quinces. Makes 10 to 11 eight-ounce glasses.

## Cranberry Jam

2 quarts (2 lbs.) cranberries  $5\frac{1}{2}$  cups (2 lbs. 6 oz.) sugar  
4 cups water  $\frac{1}{2}$  cup Certo

MEASURE cranberries and water into large saucepan, bring to a full boil, cover, and simmer 10 minutes. Add sugar, mix, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2 quarts cranberries. Makes about 12 eight-ounce glasses.

## Spiced Cranberry Jam

FOLLOW directions for Cranberry Jam (page 12). Add to cranberries before cooking,  $\frac{1}{2}$  teaspoon ground cloves and 1 teaspoon cinnamon, or  $1\frac{1}{2}$  teaspoons of any desired combination of spices. Requires about 2 quarts cranberries. Makes about 12 eight-ounce glasses.

## Banana and Cranberry Jam

1 quart (1 lb.) cranberries      2 cups (1 lb.) banana pulp  
 $1\frac{1}{2}$  cups water                      7 cups (3 lbs.) sugar  
    $\frac{1}{2}$  cup Certo

USE only fully ripened fruit. Simmer cranberries and water, covered, 10 minutes. Crush bananas to a fine pulp, and add 2 cups pulp to cranberries. Add sugar, mix, and bring to a full rolling boil. Boil 1 minute, stirring constantly over entire bottom before and while boiling to prevent sticking. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires 5 to 7 bananas and 1 quart cranberries. Makes 11 to 12 eight-ounce glasses.

## Banana and Pineapple Jam

4 cups ( $2\frac{1}{4}$  lbs.) crushed pineapple and ripe banana pulp  
 $7\frac{1}{2}$  cups ( $3\frac{1}{4}$  lbs.) sugar                      1 bottle Certo

MEASURE fruit into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Sometimes sets slowly. Requires 4 to 6 bananas and 1 No. 2 can crushed pineapple. Makes 11 to 12 eight-ounce glasses.

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*WHEN MAKING jams and jellies by the Certo method* do not guess at the length of the boiling period—count it with a timepiece having a second hand, if possible. Start timing the boil only when a full rolling boil is reached while stirring.

All Measurements Are Level.

## Pineapple and Orange Jam

4 cups (2 lbs.) citrous and pineapple mixture  
7 cups (3 lbs.) sugar 1/2 cup Certo

ADD grated rinds and juice of 2 oranges and 2 lemons to crushed or finely chopped pineapple (fresh or canned). Measure fruit mixture into large kettle. Add sugar, mix, and bring to a full rolling boil, stirring constantly. Boil hard 1 minute. Remove from fire and stir in Certo. Stir for just 5 minutes to cool slightly. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with 1/8 inch of hot paraffin. Roll glass to spread paraffin on sides. Requires 1 medium pineapple or 1 No. 2 can pineapple. Makes 10 eight-ounce glasses.

## Banana Butter

(Delicious cake filling)

3 cups (1 1/2 lbs.) banana pulp Juice of 1 lemon  
6 1/2 cups (2 3/4 lbs.) sugar 1/4 teaspoon butter  
1 bottle Certo

USE only mellow ripe bananas. Crush to a fine pulp. Put crushed fruit into large kettle, and add sugar, butter, and lemon juice. Mix and bring to a boil, stirring constantly. At once add Certo, stirring constantly, and bring again to a full rolling boil. Boil 1 minute, stirring constantly over entire bottom before and while boiling to prevent sticking. Remove from fire, and stir frequently for 8 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot butter with film of hot paraffin; when butter is cold, cover with 1/8 inch of hot paraffin. Roll glass to spread paraffin on sides. Sometimes sets very slowly. Requires 8 to 12 bananas. Makes 9 to 10 eight-ounce glasses.

## Pulp Jam

(Pulp from jelly making)

4 cups (2 lbs.) pulp and water  
7 1/2 cups (3 1/4 lbs.) sugar 1 bottle Certo

IF DESIRED, seedy pulp may be sieved. Add enough water (or fresh crushed fruit) to pulp to make 4 cups. Add sugar, mix, and stir until mixture boils. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with 1/8 inch of hot paraffin. Roll glass to spread paraffin on sides. Makes about 11 eight-ounce glasses.

## Pepper Relish

2 cups (14 oz.) solidly packed ground peppers and juice  
6½ cups (2¾ lbs.) sugar  
1½ cups apple vinegar  
1 bottle Certo

GREEN and red sweet peppers may be used in any proportion. Discard seeds. Put peppers through food chopper twice, using finest knife. Measure peppers into large kettle, using only enough juice to flood cups level. Add sugar and vinegar. Mix. Bring to a full rolling boil and set aside, uncovered, to keep hot 20 minutes, stirring occasionally. Bring again to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in Certo. Then stir and skim by turns for just 8 minutes to cool slightly, to prevent floating. Pour quickly. Cover hot relish with film of hot paraffin; when relish is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 1 dozen medium peppers. Makes about 9 eight-ounce glasses.

## Beet Relish

2 cups (14 oz.) ground cooked beets  
1½ cups apple vinegar  
6½ cups (2¾ lbs.) sugar  
1 bottle Certo

FOLLOW directions for Pepper Relish (above). Requires about 1¾ pounds beets. Makes about 9 eight-ounce glasses.

## Tomato Relish

3 cups (1½ lbs.) cooked tomatoes and lemon  
6½ cups (2¾ lbs.) sugar  
1 bottle Certo

SCALD, peel, and crush tomatoes. Boil 4 cups crushed tomatoes (fresh or canned) 10 minutes, uncovered, stirring occasionally. Add juice and grated rind of 1 lemon. Measure cooked mixture into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot relish with film of hot paraffin; when relish is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Sets very slowly. Requires about 2½ pounds tomatoes. Makes about 9 eight-ounce glasses.

For plain tomato flavor, omit lemon and use only 2½ cups boiled-down tomatoes. For use with meats, add ⅛ teaspoon each of ground allspice, cloves, and cinnamon.

All Measurements Are Level.

# JELLY RECIPES

**DRIPPING FRUIT JUICE** through a cotton flannel bag gives a clear, sparkling jelly. A larger quantity of juice is obtained by dripping through a thin bag and squeezing the pulp—this gives a slightly cloudy jelly.

**SHORTAGE OF JUICE in Jelly Making.** The exact amount of juice should be used, but if there is a shortage, add a little water to the pulp and drip it through a jelly bag to obtain required amount.

## Strawberry Jelly Raspberry Jelly

## Blackberry Jelly Loganberry Jelly

4 cups (2 lbs.) juice  
7½ cups (3¼ lbs.) sugar      1 bottle Certo

Use only fully ripened berries. Crush thoroughly and drip through jelly bag. Do not drip over night as uncooked juice ferments quickly. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Black raspberry jelly sets slowly. Requires about 3 quarts berries. Makes about 11 eight-ounce glasses.

## Red Currant Jelly

5 cups (2½ lbs.) juice  
7 cups (3 lbs.) sugar      ½ cup Certo

Use only fully ripened fruit. Crush currants thoroughly and add 1 cup water. Stir until mixture boils, cover, and simmer 10 minutes. Drip through jelly bag. Measure juice into large saucepan and bring just to a boil. Add sugar slowly, with *constant stirring*, taking about 5 minutes to add sugar, keeping juice nearly at boil. Then bring to a boil, and at once add Certo, stirring constantly. Bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Avoid double batches of currant jelly. Requires about 4 pounds currants. Makes 10 to 11 eight-ounce glasses.



## Black Currant Jelly

4½ cups (2¼ lbs.) juice  
7 cups (3 lbs.) sugar ½ cup Certo

USE only fully ripened fruit. Crush currants thoroughly and add 3 cups water. Stir until mixture boils, cover, and simmer 10 minutes. Drip through jelly bag. Measure juice into large saucepan and bring just to a boil. Add sugar slowly, with *constant stirring*, taking about 5 minutes to add sugar, keeping juice nearly at boil. Then bring to a boil and at once add Certo, stirring constantly. Bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 3 pounds currants. Makes about 10 eight-ounce glasses.

## Raspberry and Currant Jelly

4½ cups (2¼ lbs.) juice  
7½ cups (3¼ lbs.) sugar 1 bottle Certo

USE only ripened fruit and in equal amounts. Crush thoroughly, add ½ cup water, and bring *just* to a boil. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2½ quarts (3½ pounds) fruit. Makes 11 to 12 eight-ounce glasses.

## Guava Jelly

3½ cups (1¾ lbs.) juice  
8 cups (3½ lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Slice very thin and add 3 cups boiling water. Crush and stir for 5 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 3 pounds guavas. Makes about 11 eight-ounce glasses.

All Measurements Are Level.

## Cherry Jelly

(Any kind except wild or chokecherry)

3 cups (1½ lbs.) juice  
6½ cups (2¾ lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Do not pit. Stem and crush cherries. Add ½ cup water, stir until mixture boils, cover, and simmer 10 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. For stronger cherry flavor, add ¼ teaspoon almond extract after skimming. For a soft, very slow set use ½ cup less sugar. Requires about 3 pounds cherries. Makes about 9 eight-ounce glasses.

## Ripe Grape Jelly

4 cups (2 lbs.) juice  
8 cups (3½ lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Stem grapes and crush thoroughly. Add ½ cup water, stir until mixture boils, and simmer, covered, 10 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Malagas and Tokays set slowly. Requires about 3 pounds grapes. Makes 11 to 12 eight-ounce glasses.

## Grape Jelly from Bottled Juice

1 pint bottle (2 cups) grape juice  
3 cups (1¼ lbs.) sugar ½ cup Certo

MEASURE grape juice and sugar into large saucepan, stir, and bring to a boil. Stir in Certo and bring again to a full rolling boil. Boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Makes about 5 eight-ounce glasses.

## Ripe Apricot Jelly

3¼ cups (1¾ lbs.) juice  
8 cups (3½ lbs.) sugar 1 bottle Certo

Use only fully ripened fruit. Do not peel. Pit apricots, crush thoroughly, and add 1 cup water. Stir until mixture boils, cover, and simmer 5 minutes. Drip through jelly bag. Measure juice into large saucepan and add Certo. Bring just to a boil and add sugar slowly, with *constant stirring*, taking about 5 minutes to add sugar, and keeping juice nearly at boil. Then bring to a full rolling boil and boil ½ minute. Remove from fire, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Sets slowly. Requires about 3½ pounds apricots. Makes 10 to 11 eight-ounce glasses.

## Ripe Peach Jelly

3 cups (1½ lbs.) juice  
6½ cups (2¾ lbs.) sugar 1 bottle Certo

Use only fully ripened fruit. Do not peel. Remove pits and crush peaches thoroughly. Add ½ cup water. Stir until mixture boils, cover, and simmer 5 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. If peaches lack flavor or tartness, add juice of 1 lemon to sugar, and ¼ teaspoon almond extract to jelly after skimming. For a soft, very slow set use ½ cup less sugar. Requires about 3½ pounds peaches. Makes about 9 eight-ounce glasses.

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**FRUIT COMBINATIONS** other than those given in this booklet, may be made by combining recipes. Prepare fruit or juice according to directions for each particular fruit, then combine one-half the amounts of the ingredients specified in each recipe, and proceed according to the recipe requiring the longer boiling time. For variety, sliced candied ginger or maraschino cherries, grated orange or lemon rind, or chopped nuts may be added without otherwise varying the recipe.

All Measurements Are Level.

## Ripe Pineapple Jelly

3 cups (1½ lbs.) juice  
6½ cups (2¾ lbs.) sugar 1 bottle Certo

USE only fully ripened fruit. Chop fine. To 4 cups chopped fruit, add ¼ cup water. Stir until mixture boils, cover, and simmer 5 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set use ½ cup less sugar. Requires about 2 medium pineapples. Makes about 9 eight-ounce glasses.

## Ripe Plum Jelly

## Ripe Prune Jelly

4 cups (2 lbs.) juice  
7½ cups (3¼ lbs.) sugar ½ cup Certo

USE only fully ripened fruit. Do not peel or pit. Crush thoroughly and add 1 cup water (and juice of 1 lemon with prunes). Stir until mixture boils, and simmer, covered, 10 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 4 pounds fruit. Makes 10 to 11 eight-ounce glasses.

## Honey Jelly

¾ cup water  
2½ cups (1¾ lbs.) honey ½ cup Certo

MEASURE water and honey into saucepan. Stir and bring to a boil. At once add Certo, stirring constantly. Bring again to a full rolling boil and remove from fire. Skim; pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Makes 4 to 5 eight-ounce glasses.

## Quince Jelly

$4\frac{1}{2}$  cups ( $2\frac{1}{4}$  lbs.) juice  
 $7\frac{1}{2}$  cups ( $3\frac{1}{4}$  lbs.) sugar  $\frac{1}{2}$  cup Certo

USE only fully ripened fruit. Do not peel. Remove cores and blossom and stem ends. Put through food chopper. Add  $4\frac{1}{2}$  cups water and simmer, covered, 15 minutes. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil  $\frac{1}{2}$  minute. Remove from fire, let stand 1 minute, skim, and pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 3 pounds quinces. Makes about 11 eight-ounce glasses.

## Roselle Jelly

USE recipe for Quince Jelly (above), using 5 cups water. Cut roselles in halves instead of using food chopper.

## Cranberry Jelly

6 cups (3 lbs.) juice and pulp from cooked fruit  
5 cups ( $2\frac{1}{4}$  lbs.) sugar  $\frac{1}{2}$  cup Certo

ADD 5 cups water to cranberries and simmer, covered, 15 minutes. Force through fine sieve. Measure juice and pulp and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil. Boil hard 1 minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Requires 2 quarts (2 pounds) cranberries. Makes about 10 eight-ounce glasses.

## Sweet Cider Jelly

1 quart sweet apple cider  
 $7\frac{1}{2}$  cups ( $3\frac{1}{4}$  lbs.) sugar 1 bottle Certo

MEASURE cider and sugar into large saucepan, stir, and bring to a boil. Stir in Certo and bring again to a full rolling boil. Boil hard 1 minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Makes about 11 eight-ounce glasses.

All Measurements Are Level.

## Ripe Apple Jelly

## Ripe Crabapple Jelly

5 cups (2½ lbs.) juice  
7½ cups (3¼ lbs.) sugar ½ cup Certo

USE only fully ripened fruit. Remove blossom and stem ends and cut apples in small pieces. Do not peel or core. Add 4 cups water, cover, and simmer 10 minutes. Crush with masher, cover, and simmer 5 minutes longer. Drip through jelly bag. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 3 pounds fruit. Makes 11 to 12 eight-ounce glasses.

## Mint Jelly

½ cup apple vinegar 3¼ cups (1 lb. 7 oz.) sugar  
1 cup water ½ cup Certo  
Green coloring ½ to 1½ teaspoons spearmint extract

COMBINE vinegar and water, and add enough coloring to give tint desired. Add sugar, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire and add spearmint extract, according to flavor desired. Let stand 1 minute, skim, and pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. If lemon juice is used instead of vinegar, use 1½ cups water and strained juice of 2 lemons. Makes 4 to 5 eight-ounce glasses.

## Jellied Horseradish

1 cup horseradish 3¼ cups (1 lb. 7 oz.) sugar  
½ cup apple vinegar ½ cup Certo  
Green coloring, if desired

COMBINE horseradish and vinegar, and follow directions for Mint Jelly (above), omitting spearmint extract. Makes 4 to 5 eight-ounce glasses.

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*HOW TO AVOID jam and jelly troubles is discussed on page 31.*

## Orange Jelly

2½ cups (1¼ lbs.) juice and water  
6 cups (2½ lbs.) sugar 1 bottle Certo

ADD orange juice to grated orange rinds and let stand 10 minutes. Press juice through cloth. Measure juice and water and sugar into large saucepan, stir, and bring to a boil. At once add Certo, stirring constantly, and bring again to a full rolling boil and boil ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set use ½ cup less sugar. Requires 3 to 6 oranges according to flavor desired. Makes about 8 eight-ounce glasses.

## Orange and Lemon Jelly

FOLLOW directions for Orange Jelly (above). Use 4 oranges and 2 lemons. Makes about 8 eight-ounce glasses.

## Lemon Jelly

FOLLOW directions for Orange Jelly (above). Use 2 or 3 lemons according to flavor desired. Makes about 8 eight-ounce glasses.

## Grapefruit Jelly

3 cups (1½ lbs.) juice  
6½ cups (2¾ lbs.) sugar 1 bottle Certo

FOLLOW directions for Orange Jelly (above). For a soft, very slow set use ½ cup less sugar. Requires 3 to 4 grapefruit. Makes about 9 eight-ounce glasses.

## Lime Jelly

3½ cups (1¾ lbs.) juice and water 7 cups (3 lbs.) sugar  
Green coloring 1 bottle Certo

GRATE rinds from 4 limes only. Follow directions for Orange Jelly (above), adding color to juice and water to make it a delicate green. Requires 8 large or 12 small limes. Makes about 10 eight-ounce glasses.

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**STORAGE OF JAMS AND JELLIES.** Select a cool, dry, clean place free from dust and mildew. Cover the glasses with clean lids, paper, or cardboard.

All Measurements Are Level.

# MARMALADES, CONSERVES

## Orange Marmalade

3 cups (1½ lbs.) cooked fruit  
Juice of 1 lemon

6 cups (2½ lbs.) sugar  
½ cup Certo

REMOVE rind in quarters. Slice peeled fruit very thin crosswise, removing seeds. Then cut slices fine, discarding hard centers. Lay rind flat, and with sharp knife, pare off about ½ of white part of rind. Discard these whites. Shred yellow rind very thin, add 1½ cups water and ¼ teaspoon soda, and cook, covered, for just 10 minutes, stirring occasionally. Then add cut-up fruit and lemon juice. Simmer, covered, 20 minutes longer. Measure 3 solidly packed cups of this cooked fruit into large kettle, adding water if necessary to fill third cup. Add sugar, bring to a boil, and BOIL GENTLY 5 minutes. Remove from fire and stir in Certo. Stir occasionally for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot marmalade with film of hot paraffin; when marmalade is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Sometimes sets very slowly. Requires 4 medium oranges. Makes about 8 eight-ounce glasses.

## Seville Orange Marmalade

USE 4 or 5 Seville oranges. Follow directions for Orange Marmalade (above). Use 2½ cups of water for cooking the rind, instead of 1½ cups.

## Orange and Grapefruit Marmalade

USE 2 oranges and 1 small grapefruit. Follow directions for Orange Marmalade (above), omitting lemon juice.

## Orange and Lemon Marmalade

USE 3 large oranges and 1 lemon. Follow directions for Orange Marmalade (above), omitting the extra lemon juice called for in that recipe.

## Grapefruit Marmalade

USE 2 medium grapefruit. Follow directions for Orange Marmalade (above), omitting lemon juice.



## Orange, Grapefruit, and Lemon Marmalade

USE 1 large orange, 1 lemon, and 1 small grapefruit. Follow directions for Orange Marmalade (page 24), omitting the extra lemon juice called for in that recipe.

## Ginger Marmalade

3 cups (1½ lbs.) cooked fruit  
2 cups chopped crystallized ginger  
5½ cups (2 lbs. 6 oz.) sugar  
½ cup Certo

FOLLOW directions for Orange Marmalade (page 24), adding chopped ginger and sugar to cooked fruit and boiling gently 2 minutes instead of 5.

Requires 3 oranges and 1 lemon. Makes 9 to 10 eight-ounce glasses.

## Rhubarb Marmalade

4 packed cups (2 lbs.) finely chopped rhubarb and citrus mixture  
7½ cups (3¼ lbs.) sugar  
1 bottle Certo

COMBINE chopped rhubarb and grated rind of 1 lemon and rind and juice of 1 orange. Measure fruit mixture into large kettle, adding water if necessary to flood each cup level with liquid. Follow directions for Rhubarb Jam (page 11), omitting ginger and boiling gently 2 minutes. Requires 1 to 2 pounds rhubarb, 1 or 2 oranges. Makes 10 to 11 eight-ounce glasses.

## Carrot Marmalade

4 cups (2 lbs.) citrus mixture and cooked, finely chopped carrots  
6½ cups (2¾ lbs.) sugar  
½ cup Certo

PEEL orange and dice, discarding hard center and seeds. Mix with grated rinds, lemon juice, and finely chopped carrots. Measure citrus and carrot mixture into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 5 minutes. Remove from fire and stir in Certo. Pour quickly. Cover hot marmalade with film of hot paraffin; when marmalade is cold, cover with ¼ inch of hot paraffin. Roll glass to spread paraffin on sides. If desired, add 2 or 3 teaspoons ground ginger or cinnamon. Requires about 2 pounds carrots, 3 lemons, and 1 orange. Makes about 9 eight-ounce glasses.

All Measurements Are Level.

## Cranberry Marmalade

6 cups (3 lbs.) cranberry and citrous mixture  
8 cups (3½ lbs.) sugar ½ cup Certo

QUARTER 2 oranges and 1 lemon, remove seeds, and slice very thin. Put in large saucepan with 3 cups water, cover, and cook slowly 45 minutes. Add cranberries and cook 10 minutes longer. Measure fruit mixture into large kettle. Add sugar, mix, and bring to a full rolling boil. Boil hard 2 minutes. Remove from fire, stir in Certo. Skim; pour quickly. Cover hot marmalade with film of hot paraffin; when marmalade is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires 1 quart cranberries, 2 oranges, and 1 lemon. Makes about 13 eight-ounce glasses.

## Cranberry Conserve

2 quarts (2 lbs.) cranberries 4 cups water  
1 cup chopped raisins 5½ cups (2 lbs. 6 oz.) sugar  
½ cup Certo

MEASURE cranberries, raisins, and water into large saucepan, and follow directions for Cranberry Jam (page 12). Sets slowly. Requires about 2 quarts cranberries. Makes about 13 eight-ounce glasses.

## Fruit Conserve

3 cups (1½ lbs.) any desired combination of fruits, or fruits and juices, fresh, canned, dried, or bottled  
½ package (½ lb.) seeded raisins  
Grated rind of 1 orange  
1 cup nut meats, finely chopped  
Juice of 1 lemon (if fruit lacks tartness)  
5 cups (2¼ lbs.) sugar  
½ cup Certo

PREPARE fruits according to directions in the jam recipe for each particular fruit. (This includes precooking where directed.) Measure fruits (or fruits and juices), nuts, raisins, orange rind, lemon juice, and sugar into large kettle. Mix. Bring to a full rolling boil over hottest fire, stirring constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot conserve with film of hot paraffin; when conserve is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Makes about 9 eight-ounce glasses.

# DRIED FRUIT JAMS

## Dried Apricot Jam

4 cups (2 lbs.) crushed cooked fruit and juice  
7 cups (3 lbs.) sugar 1 bottle Certo

ADD water to washed fruit and let stand 4 hours or overnight. Simmer, covered, 30 minutes. Drain fruit, crush thoroughly, and mix with juice. Measure fruit into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Often sets slowly. Requires  $\frac{1}{2}$  pound apricots and  $3\frac{1}{2}$  cups water. Makes about 11 eight-ounce glasses.

## Dried Apricot and Pineapple Jam

4 cups (2 lbs.) apricot and pineapple mixture  
7 cups (3 lbs.) sugar 1 bottle Certo

FOLLOW directions for Dried Apricot Jam (above), adding enough crushed pineapple (fresh or canned) to crushed apricots to make 4 cups. Requires  $\frac{1}{4}$  pound apricots, 2 cups each water and crushed pineapple. Makes about 11 eight-ounce glasses.

## Dried Prune Jam

4 cups (2 lbs.) prune and lemon mixture  
7 cups (3 lbs.) sugar 1 bottle Certo

FOLLOW directions for Dried Apricot Jam (above), adding juice of 1 lemon and grated rind of  $\frac{1}{2}$  lemon to cooked pulp. Requires 1 pound prunes and  $2\frac{1}{2}$  cups water. Makes about 11 eight-ounce glasses.

## Raisin Jam

4 cups (2 lbs.) raisin and lemon mixture  
6 cups ( $2\frac{1}{2}$  lbs.) sugar 1 bottle Certo

FOLLOW directions for Dried Apricot Jam (above), adding juice of 1 lemon and grated rind of  $\frac{1}{2}$  lemon to cooked pulp. For a soft, very slow set use  $\frac{1}{2}$  cup less sugar. Requires one 15-ounce package seeded raisins and 3 cups water. Makes about 10 eight-ounce glasses.

All Measurements Are Level.

**FULL ROLLING BOIL** is a boil which continues even during stirring. This full boil for the required time is necessary to sterilize the fruit and to help insure success.

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## Dried Fig Jam

$\frac{3}{4}$  lb. dried figs  
Juice of 1 lemon  
2 cups water

$5\frac{1}{2}$  cups (2 lbs. 6 oz.) sugar  
1 bottle Certo

STEM figs. Add lemon juice and water, cover, and let stand 4 hours or overnight. Drain juice into large saucepan, crush fruit thoroughly, and add to juice. Add sugar, mix, and bring to a full rolling boil. Boil hard 1 minute, stirring constantly over entire bottom before and while boiling to prevent sticking. Remove from fire and stir in Certo. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. Takes 1 to 3 weeks to set fully, according to kind of figs. For quick set for cake fillings, use  $6\frac{1}{2}$  cups sugar. Makes about 9 eight-ounce glasses.

## CANNED FRUIT JAMS

### Canned Pineapple Jam

2 cups (1 lb.) crushed fruit and juice  
 $3\frac{1}{2}$  cups ( $1\frac{1}{2}$  lbs.) sugar       $\frac{1}{2}$  cup Certo

MEASURE crushed fruit and juice into large kettle. Add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard  $\frac{1}{2}$  minute. Remove from fire and stir in Certo. Skim, then stir occasionally for 3 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with  $\frac{1}{8}$  inch of hot paraffin. Roll glass to spread paraffin on sides. If desired, juice of 1 lemon may be added to crushed fruit. If sliced pineapple is used, chop it very fine. Requires 1 No. 2 can crushed pineapple. Makes 5 to 6 eight-ounce glasses.

### Pineapple-Mint

USE recipe for Canned Pineapple Jam (above). While bringing to boil, add green coloring to give tint desired. While cooling, add  $\frac{1}{2}$  to  $1\frac{1}{2}$  teaspoons spearmint extract, according to flavor desired.

## Canned Pineapple and Canned Apricot Jam

2 cups (1 lb.) crushed pineapple and juice      6½ cups (2¾ lbs.) sugar  
2 cups (1 lb.) well-crushed apricots      1 bottle Certo

MEASURE finely crushed fruits into large kettle, add sugar, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Requires 1 each No. 2 can apricots and crushed pineapple. Makes 10 to 11 eight-ounce glasses.

## Jams from Fruits in No. 10 Cans

THIS recipe is for fruits put up in their own juice, not in syrup. For fruits packed in syrup see page 30.

## All Fruits and Berries except Blackberries and Peaches

DRAIN fruit, crush, and mix with juice. Use same quantities of crushed fruit, or crushed fruit and juice, sugar, and Certo as called for in fresh fruit jam recipe for that kind of fruit in this book, and follow recipe exactly, except to boil hard 2 minutes instead of 1.

**Blackberry Jam** (No. 10 can fruit). Follow recipe for Blackberry Jam (page 6), using 1 bottle Certo instead of ½ cup and boiling hard 2 minutes instead of 1.

**Peach Jam** (No. 10 can fruit). Follow recipe for Ripe Peach Jam (page 11), adding juice of 1 lemon and boiling hard 2 minutes instead of 1. After skimming, add ¼ teaspoon almond extract.

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*USE THE HOTTEST FIRE or largest flame to obtain a full rolling boil quickly. Stir constantly before and while boiling. If for any reason a very hot fire is not possible, cover kettle as soon as sugar is dissolved, and from then on stir only occasionally. This hastens boiling and prevents excess evaporation. As soon as boiling starts, uncover, and follow directions in recipe.*

All Measurements Are Level.

## Jams from Canned Fruits Packed in Syrup

(Not No. 10 cans)

(See page 29, for No. 10 cans)

CANNED cherries, peaches, apricots, plums, and berries, or combinations may be used. Juice from canned fruit may be used for jelly (see recipe below).

2 cups (1 lb.) crushed fruit or fruit and juice  
3½ cups (1½ lbs.) sugar                      ½ cup Certo

MEASURE crushed fruit and sugar into large saucepan, mix, and bring to a full rolling boil. Boil hard 1 minute. Remove from fire and stir in Certo. Skim; pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. Makes 5 to 6 eight-ounce glasses.

## Jellies from Fruits in No. 10 Cans

(Not for fruits packed in syrup)

DRAIN off or squeeze out the juice to be used and proceed according to directions in this book for making jelly from the same kind of fresh fruit.

## Jellies from Canned Fruits Packed in Syrup

(Not No. 10 Cans)

2 cups (1 lb.) juice or juice and water  
4 cups (1¾ lbs.) sugar                      ½ cup Certo

BRING juice and sugar to a boil. At once add Certo, stirring constantly. Bring again to a full rolling boil and remove from fire. Skim; pour quickly. Cover hot jelly with film of hot paraffin, when jelly is cold, cover with ⅛ inch of hot paraffin. Roll glass to spread paraffin on sides. If fruit lacks flavor or tartness, juice of 1 lemon may be added. Makes about 6 eight-ounce glasses.

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**CUBES OF BRIGHT SPARKLING JELLY** make attractive garnish for many puddings, creams, charlottes, and other desserts. Jams and marmalades can often be used as cake fillings.

# Avoiding Jam and Jelly Troubles

**Floating Fruit** may be avoided by: (1) thoroughly crushing fruit (2) always having a full rolling boil (3) cooling and stirring according to directions (4) having no particles of underripe fruit.

**Slow Setting.** Certain jams and jellies set very slowly. Do not worry about a jam which is still soft or a jelly that is barely set on the day after it is made. The set keeps growing firmer for days. The texture of a slow-setting jelly is always tender.

**Weeping,** the separation of a small amount of syrup from a jam or jelly as it stands, is normal. This syrup can be kept from seeping to the surface of the paraffin by (1) paraffining correctly (2) storing in a cool, dry place (3) filling the glasses without spattering above the jelly line. Using fully ripe fruit further reduces the tendency to weep.

**Doubling the Recipe** is seldom successful, but if it is done, use at least a ten-quart kettle, and double amounts of all ingredients, including water. With such large amounts, weighing is more accurate than measuring. Do not double the simmering period, but for greater safety the final boiling period should be doubled and the cooling time lengthened until the fruit no longer floats. It is advisable to pour jams as hot as possible. Doubled batches may set slowly and be softer than single batches.

## Certo Jam Cupboard

Our kitchen has become known as the Jam Cupboard—here jams and jellies are being made every day of the year. Standard recipes rechecked . . . new recipes developed . . . individual problems of the home jelly-maker solved. This service is free to you. Ask Elizabeth Palmer, who is in charge, for any type of help which you may need.

Miss Palmer can supply recipes for many combinations not in this booklet . . . can change your long-boil recipes to the correct proportions for the short-boil method . . . examine a sample of any batch you may consider a failure. She can then tell you how to avoid such trouble again, or if practical, how to remake the batch. *Address: ELIZABETH PALMER, CERTO CORPORATION, Fairport, N. Y.*

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