



*A  
Short Cut  
to*

## Better Jams and Jellies

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Many recipes for local fruits not contained in this book may be obtained by writing to General Foods, 250 Park Ave., New York, N. Y. Be sure to mention fruits for which recipes are desired.

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# THE STEPS TO FOLLOW

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**1. Prepare Fruit:** Select fully ripe fruit. Wash and prepare exactly as recipe directs. If fruit lacks tartness add  $\frac{1}{4}$  cup lemon juice when adding sugar. For separating juice for jelly, use 1-yard square of Canton flannel, spread over colander. Place prepared fruit in cloth, bring corners together and twist while pressing down on bag. To make jellies from dripped juice, use twice amount of fruit called for in recipe.



**2. Prepare Glasses:** Wash, scald, and drain the glasses and tin covers needed, and melt paraffin in a small pot over hot water while making jelly or jam. Use new paraffin; old paraffin often causes spoilage. If tin covers are not available, cut out circles of paper to paste over tops of glasses.



**3. Measure Exactly:** For both fruit and sugar, use a standard measuring cup, holding  $\frac{1}{2}$  pint of liquid or 7 ounces of sugar, level full; or weigh both with scales. To measure fruit for jam, pack solidly into cup until juice and fruit come to top. If there is a slight shortage, fill last cup, or fraction of cup, with water. If not quite enough juice for jelly, mix water with pulp in jelly bag and squeeze again.





**4. Cook Rapidly:** For quickest jelly making, use an aluminum kettle or saucepan—6 to 8 quart size. The kettle or saucepan should be less than one-half full of sugar and fruit to permit a *full rolling boil*, a boil which cannot be stirred down. Use hottest flame. If fire is slow, keep kettle covered after sugar is dissolved until mixture comes to a boil. Stir while coming to a boil, and while boiling.



**5. Add Certo:** For *jelly*, add *Certo* as soon as fruit juice and sugar mixture comes to a boil; then bring to a full rolling boil and boil hard for exact time stated in the recipe, stirring constantly. For *jam*, cook fruit and sugar mixture at full rolling boil, stirring constantly, for exact time specified; then *remove from fire and stir in Certo*. Time boil by the clock.



**6. Skim, Pour, Paraffin:** Skim jelly and pour directly from the kettle into the clean, freshly scalded glasses. Cool jam, if directed, and ladle into glasses, stirring occasionally in the kettle to distribute fruit. Leave  $\frac{1}{2}$ -inch space at top of each glass. Cover at once with  $\frac{1}{8}$  inch of hot paraffin. When cool, cover glasses with scalded tin covers or tightly pasted paper covers. Be sure to store in a cool, dry place.

## **TO MAKE JELLY and JAM TOGETHER**

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The recipes on this page and the next show how to make both jelly and jam from the same batch of fruit. Here is the very latest short-cut in jelly making applied to the two most popular fruits—strawberries and grapes.

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### **STRAWBERRY JELLY AND JAM**

#### **TO PREPARE FRUIT AND JUICE**

Place 5 quarts uncrushed strawberries in kettle. Mix  $\frac{1}{2}$  cup sugar with fruit. This sugar is in addition to that specified below. Cover kettle and heat gently until juice starts to flow, then bring just to the simmering point.

#### **SPARKLING STRAWBERRY JELLY**

**4 cups (2 lbs.) berry juice**

**2 tablespoons lemon juice                      8 cups (3½ lbs.) sugar**  
**1 bottle Certo**

Separate juice from pulp by placing hot fruit, prepared as above, in colander or sieve. Run enough juice through a double layer of cheesecloth held in a small sieve to give 4 cups of strawberry juice. Squeeze and strain juice from 1 medium lemon. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 12 glasses (6 fluid ounces each).

#### **WHOLE STRAWBERRY JAM**

**4 cups (2 lbs.) strawberries**

**7 cups (3 lbs.) sugar                      ½ bottle Certo**

Use strawberries, prepared as above, from which the juice has drained for Sparkling Jelly. Use the excess juice to fill up last cup. Measure sugar and strawberries into large kettle, mix well 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. Pour quickly. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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# CONCORD GRAPE JELLY AND BUTTER

## TO PREPARE FRUIT AND JUICE

Stem about 5 pounds fully ripe grapes and crush thoroughly. Add  $\frac{1}{2}$  cup water, cover, and simmer 5 minutes.

### CONCORD GRAPE JELLY

4 cups (2 lbs.) juice

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

Separate juice from pulp by placing hot fruit, prepared as above, in 2-quart sieve. Run enough juice through a double layer of cheesecloth held in a small sieve to obtain 4 cups of strained juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

### CONCORD GRAPE BUTTER

4 $\frac{1}{2}$  cups (2 $\frac{1}{4}$  lbs.) pulp

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

Rub grapes, prepared as above, from which juice has drained for jelly, through sieve to obtain 4 $\frac{1}{2}$  cups of pulp. Use the excess juice or water if necessary to fill up last  $\frac{1}{2}$  cup. Measure sugar and grape pulp, into large kettle, mix well, 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. Pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## RED CURRANT JELLY

5 cups (2 $\frac{1}{2}$  lbs.) juice

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

To prepare juice, crush about 4 pounds fully ripe fruit. Add 1 cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## STRAWBERRY JELLY

## BLACKBERRY JELLY

4 cups (2 lbs.) berry juice

2 tablespoons lemon juice

8 cups (3½ lbs.) sugar      1 bottle Certo

To prepare juice, crush thoroughly or grind about 3 quarts fully ripe berries. Place in jelly cloth or bag and squeeze out juice. Squeeze and strain juice from 1 medium lemon. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 12 glasses (6 fluid ounces each).

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## RED RASPBERRY JELLY

## LOGANBERRY JELLY

4 cups (2 lbs.) juice

7½ cups (3¼ lbs.) sugar      1 bottle Certo

To prepare juice, crush thoroughly or grind about 3 quarts fully ripe berries. Place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## SOUR CHERRY JELLY

3½ cups (1¾ lbs.) juice

7 cups (3 lbs.) sugar      1 bottle Certo

To prepare juice, stem and crush about 3 pounds fully ripe cherries. Do not pit. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. (For stronger cherry flavor, add ¼ teaspoon almond extract before pouring.) Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## **ELDERBERRY JELLY**

### **BLACK RASPBERRY JELLY**

**3½ cups (1¾ lbs.) berry juice**

**½ cup lemon juice**

**7½ cups (3¼ lbs.) sugar**

**1 bottle Certo**

To prepare juice, remove larger stems from about 4 pounds fully ripe berries; place in kettle and crush. Heat gently until juice starts to flow, then simmer, covered, 15 minutes. Place in jelly cloth or bag and squeeze out juice. Squeeze and strain juice from 4 medium lemons. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## **RED RASPBERRY AND CURRANT JELLY**

**4½ cups (2¼ lbs.) juice**

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

**½ bottle Certo**

To prepare juice, crush thoroughly about 1½ pounds fully ripe currants. Add ¼ cup water, bring to a boil, and simmer, covered, for 10 minutes. Crush thoroughly 1½ quarts fully ripe raspberries. Place fruits in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan; mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## **RHUBARB JELLY**

**3½ cups (1¾ lbs.) juice**

**7½ cups (3¼ lbs.) sugar**

**1 bottle Certo**

To prepare juice, cut about 3 pounds of fully ripe red-stalked rhubarb into 1-inch pieces and put through food chopper. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## GRAPE JELLY

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

To prepare juice, stem about 3 pounds fully ripe grapes and crush thoroughly. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (Concord grapes give best color and flavor. If Malagas or other tight-skinned grapes are used, use 3½ cups grape juice, and add juice of 2 medium lemons.) Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## GRAPE JELLY FROM BOTTLED JUICE

**2 cups (1 lb.) juice**  
**3½ cups (1½ lbs.) sugar**      **½ bottle Certo**

Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 5 glasses (6 fluid ounces each).

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## PLUM JELLY

### RIPE PRUNE JELLY

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

To prepare juice, crush thoroughly 4 pounds fully ripe fruit. Do not peel or pit. Add 1 cup water, bring to a boil, cover, and simmer 10 minutes. Place in jelly cloth or bag; squeeze out juice. (Sour, cling-stone plums make best jelly. If sweet plums or free-stone prunes are used, substitute ½ cup strained lemon juice for ½ cup of the plum juice specified.) Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## JELLY FROM CANNED FRUIT JUICE

Use *unsweetened* juice. Follow recipe for jelly made from fresh fruit, substituting  $\frac{1}{4}$  cup strained lemon juice for  $\frac{1}{4}$  cup of the fruit juice specified. For fresh fruit jelly recipes, see Index to Jelly Recipes (page 2).

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## JAM FROM CANNED FRUIT

Use *unsweetened* fruit. Follow recipe for jam made from fresh fruit, substituting  $\frac{1}{4}$  cup lemon juice for  $\frac{1}{4}$  cup of the prepared fruit specified. For fresh fruit jam recipes, see Index to Jam Recipes (page 3).

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## PEACH JELLY

3 cups ( $1\frac{1}{2}$  lbs.) juice  
6 $\frac{1}{2}$  cups ( $2\frac{3}{4}$  lbs.) sugar      1 bottle Certo

To prepare juice, remove pits from about  $3\frac{1}{2}$  pounds peaches. Do not peel. Crush peaches thoroughly. Add  $\frac{1}{2}$  cup water, bring to a boil, cover, and simmer 5 minutes. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

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## APPLE JELLY (From Fresh, Tart Apples) CRABAPPLE JELLY

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

To prepare juice, remove blossom and stem ends from about  $3\frac{1}{2}$  pounds fully ripe fruit, and cut apples in small pieces. Do not peel or core. Add 3 cups water, cover, and simmer 10 minutes. Crush with masher, and simmer, covered, 5 minutes longer. (With soft, very sweet apples, add juice of 1 lemon to prepared juice before measuring.) Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 12 glasses (6 fluid ounces each).

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## FRESH MINT JELLY

**1 cup (4 oz.) spearmint leaves and stems, packed**  
**1/2 cup apple vinegar**  
**3 1/2 cups (1 1/2 lbs.) sugar**  
**1 cup water**  
**green coloring**  
**1/2 bottle Certo**

Wash spearmint. Measure into 3-quart saucepan and press with wooden potato masher or glass. Add vinegar, water, and sugar and mix. Bring to a boil over hottest fire. While mixture is coming to a boil, add coloring. Use coloring which fruit acids do not fade. As soon as mixture boils, add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard 1/2 minute. Remove from fire and skim. Strain hot jelly into glasses. Paraffin at once. Makes about 5 glasses (6 fluid ounces each).

Or omit mint leaves and add 1/2 to 1 1/2 teaspoons spearmint extract after jelly is removed from fire.

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## BOYSENBERRY JELLY

**4 cups (2 lbs.) juice**  
**7 1/2 cups (3 1/4 lbs.) sugar**  
**1 bottle Certo**

To prepare juice, crush thoroughly or grind about 3 quarts fully ripe berries. Place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

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## BLUEBERRY AND SOUR CHERRY JELLY

**3 1/2 cups (1 3/4 lbs.) juice**  
**7 cups (3 lbs.) sugar**  
**1 bottle Certo**

To prepare juice, crush about 1 quart fully ripe blueberries. Stem and crush about 2 pounds fully ripe cherries. Do not pit. Add 1/4 cup water, bring to a boil, and simmer covered, 10 minutes. Place fruits in jelly cloth and squeeze out juice. Measure sugar and juice into large saucepan, mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 10 glasses (6 fluid ounces each).

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## QUINCE JELLY

**4½ cups (2¼ lbs.) juice**  
**7½ cups (3¼ lbs.) sugar**      **½ bottle Certo**

To prepare juice, remove cores, blossom and stem ends from about 3 pounds fully ripe quinces. Do not peel. Grind fine and add 4½ cups water. Simmer, covered, 15 minutes. Place in jelly cloth; squeeze out juice. (If fruit lacks tartness, add 2 tablespoons lemon juice to quince juice.) Measure sugar and juice into large saucepan; mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 11 glasses (6 fluid ounces each).

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## QUINCE AND CRANBERRY JELLY

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

To prepare juice, remove cores, blossom and stem ends from about 1½ pounds fully ripe quinces. Do not peel. Grind fine; add 1 pound fully ripe cranberries and 4½ cups water; bring to a boil, and simmer, covered, 15 minutes. Place fruits in jelly cloth and squeeze out juice. Measure sugar and juice into large saucepan; mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 11 glasses (6 fluid ounces each).

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## GUAVA JELLY

**4 cups (2 lbs.) juice**  
**7 cups (3 lbs.) sugar**      **½ bottle Certo**

To prepare juice, slice thin 3 pounds fully ripe guavas. Add 3½ cups boiling water and crush thoroughly 5 minutes. Place in jelly bag; squeeze out juice. (Strawberry guavas give best color and flavor. If Pineapple guavas are used, substitute ½ cup lemon juice for ½ cup of prepared juice specified.) Measure sugar and juice into large saucepan; mix. Bring to a boil over hottest fire, and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 10 glasses (6 fluid ounces each).

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## WILD CHERRY JELLY

### CHOCHECHERRY JELLY

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

To prepare juice, stem about 3 pounds fully ripe cherries. Add 3 cups water. Bring to a boil, cover, and simmer 15 minutes. (For strong cherry pit flavor, add 4 tablespoons crushed pits during simmering, or ¼ teaspoon almond extract before pouring.) Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

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## RHUBARB AND STRAWBERRY JELLY

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

To prepare juice, cut about 1 pound fully ripe rhubarb in 1-inch pieces and put through food chopper. Crush thoroughly or grind about 2 quarts fully ripe strawberries. Combine fruits; place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes 12 glasses (6 fluid ounces each).

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## CURRENT AND STRAWBERRY JELLY

4½ cups (2¼ lbs.) juice  
7½ cups (3¼ lbs.) sugar ½ bottle Certo

To prepare juice, crush thoroughly about 1½ pounds fully ripe currants. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. Crush thoroughly or grind about 1½ quarts fully ripe strawberries. Combine fruits; place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## RIPE APRICOT JELLY

**3½ cups (1¾ lbs.) juice**      **7 cups (3 lbs.) sugar**  
**½ cup lemon juice**      **1 bottle Certo**

To prepare juice, pit (do not peel) about 5 pounds fully ripe apricots. Add  $\frac{3}{4}$  cup water, bring to a boil, and simmer uncovered, 20 minutes. Place in jelly cloth or bag and squeeze out juice. Squeeze and strain juice from 4 medium lemons. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## YOUNGBERRY JELLY

**4 cups (2 lbs.) berry juice**      **8 cups (3½ lbs.) sugar**  
**2 tablespoons lemon juice**      **1 bottle Certo**

To prepare juice, crush thoroughly or grind about 3 quarts fully ripe berries. Place in jelly cloth or bag and squeeze out juice. Squeeze and strain juice from 1 medium lemon. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 12 glasses (6 fluid ounces each).

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## RIPE PINEAPPLE JELLY

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

To prepare juice, pare 2 medium, fully ripe pineapples. Chop very fine or grind. Place in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard  $\frac{1}{2}$  minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

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## GRAPEFRUIT JELLY

**3½ cups (1¾ lbs.) juice**  
**7 cups (3 lbs.) sugar**      **1 bottle Certo**

To prepare fruit, grate rind from 4 medium grapefruit, and squeeze out juice. Add juice to grated rind and let stand for 10 minutes. Press juice through small cloth. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## LIME JELLY

**¾ cup (⅜ lb.) juice**      **1¾ cups water**  
**4 cups (1¾ lbs.) sugar**      **Green coloring**  
**½ bottle Certo**

To prepare fruit, grate rind from 5 limes and squeeze juice from 8 to 10. Add juice to grated rinds and let stand 10 minutes. Press juice through small cloth. Measure sugar, juice, and water into large saucepan and mix. Bring to a boil over hottest fire. While mixture is coming to a boil, add coloring to give desired shade. Use coloring which fruit acids do not fade. As soon as mixture boils, add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire and skim. Pour quickly. Paraffin at once. Makes 6 glasses (6 fluid ounces each).

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## POMEGRANATE JELLY

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

To prepare juice, separate and crush the edible portion of 10 to 12 fully ripe pomegranates. Do not remove seeds. Place fruit in jelly cloth or bag and squeeze out juice. If there is a shortage of juice, add a small amount of water to pulp and drip through jelly bag to obtain required amount. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add Certo, stirring constantly. Then bring to a *full rolling boil* and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each).

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# IMPORTANT DO'S AND DON'TS FOR JELLY MAKERS

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**DON'T**—double Certo recipes. Better color and flavor and more certain results are obtained from single batches.

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**DO**—use fully ripe fruit of the best possible color and flavor. Taste fruit, and if it lacks tartness, add the juice of 2 medium lemons ( $\frac{1}{4}$  cup) when adding sugar.

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**DO**—prepare fruit exactly as the recipes direct. Do not simmer before crushing or squeezing unless recipes specify cooking. For crushing fruit, a food chopper is convenient.

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**DO**—measure both fruit and sugar exactly with the same standard measuring cup, level full; or weigh both. A standard measuring cup holds  $\frac{1}{2}$  pint of liquid or 7 ounces of sugar.

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**DO**—use a large enough kettle so that your mixture has room enough to boil *hard*. A kettle of 6- to 8-quart capacity is recommended. If the 6-quart size is used for jam, add  $\frac{1}{4}$  teaspoon butter with sugar to reduce foaming.

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**DON'T**—confuse a gentle simmering boil with the *full rolling boil* specified in Certo recipes. A full rolling boil is a high, tumbling boil that cannot be stirred down.

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**DO**—time the full rolling boil by the clock.

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**DO**—cool jams before pouring, as directed, and stir them while they are cooling. This helps to prevent floating fruit.

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**DON'T**—expose jellies and jams to dust or dampness after they are made. Spoilage is caused by the growth of yeast and mold plants, which are usually carried by dust. Use clean glasses, new paraffin, and clean covers. Paraffin hot jelly and jam at once. Fill glasses only to within  $\frac{1}{2}$  inch of top, leaving a space between the paraffin and the tin or paper cover. Store in a cool, dry place.

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**DON'T**—judge the texture of your jellies or jams too hastily. Certo recipes are designed to give an ideal set at the time they are most apt to be used. Many grow progressively firmer for a week to a month after they are made.

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Do you know that pectin, which helps you make delicious jams and jellies, plays a role in medicine, too?

DOCTORS have long used apple pectin in the treatment of diarrhea—especially with young children. Good results here have led to further discoveries of the effectiveness of pectin in the treatment of many intestinal disorders and also in the dressing of wounds and burns. Pectin made by the makers of Certo is being used in several of these scientific studies.

BECAUSE this is a subject of active scientific interest, it seems to us news in which you might be interested. These facts are given solely as a matter of information. The makers of Certo wish neither to prescribe nor recommend.

## **CRUSHED STRAWBERRY JAM BLACKBERRY JAM**

**4 cups (2 lbs.) prepared fruit**  
**7 cups (3 lbs.) sugar      ½ bottle Certo**

To prepare fruit, grind about 2 quarts fully ripe berries, or crush completely one layer at a time so that each berry is reduced to a pulp. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## **SLICED STRAWBERRY JAM**

**4½ cups (2 lbs.) prepared fruit**  
**7 cups (3 lbs.) sugar      ½ bottle Certo**

To prepare fruit, cut about 2 quarts fully ripe berries in halves lengthwise; large berries in quarters. Measure sugar and prepared fruit into large kettle, packing fruit into cup; mix well, 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. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## **RED RASPBERRY JAM LOGANBERRY JAM**

**4 cups (2 lbs.) prepared fruit**  
**6½ cups (2¾ lbs.) sugar      ½ bottle Certo**

To prepare fruit, crush or grind about 2 quarts fully ripe berries. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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**New Certo Users: Read carefully pages 4, 5, 17, 18, 31**

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## RED CURRANT JAM

## GOOSEBERRY JAM

**4 cups (2 lbs.) prepared fruit**  
**7½ cups (3¼ lbs.) sugar      ½ bottle Certo**

To prepare fruit, crush thoroughly or grind about 2 pounds fully ripe fruit. Add ½ cup water; bring to a boil, and simmer, covered, 15 minutes. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## SPICED CURRANT RELISH

**4 cups (2 lbs.) prepared fruit**  
**7½ cups (3¼ lbs.) sugar      ½ bottle Certo**

To prepare fruit, crush thoroughly or grind about 2 pounds fully ripe currants. Add 1 teaspoon cloves and 1 teaspoon cinnamon, ¼ cup water and ¼ cup vinegar; stir until mixture boils. Simmer, covered, 10 minutes. Measure sugar into large kettle. Add prepared fruit, filling up the last cup with water if necessary. Mix well 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## PEACH JAM

## PEAR JAM

**3½ cups (1¾ lbs.) prepared fruit**  
**7½ cups (3¼ lbs.) sugar      1 bottle Certo**

To prepare fruit, peel about 2½ pounds fully ripe fruit. Grind or chop very fine. If desired, about 3 teaspoons spice may be added. Measure sugar and prepared fruit, tightly packed, into large kettle, mix well, and bring to a *full rolling boil* over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove kettle from fire and stir in Certo. Then stir and skim by turns for just 5 minutes to cool jam slightly, to prevent floating fruit. Pour quickly. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## FRESH PINEAPPLE JAM

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

To prepare fruit, pare 2 medium fully ripe pineapples. Chop very fine or grind, using finest knife of food chopper. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## RHUBARB JAM

3 cups (1½ lbs.) prepared fruit  
5 cups (2¼ lbs.) sugar      ½ bottle Certo

To prepare fruit, slice fine or chop about 2 pounds rhubarb. Do not peel. Red-stalked rhubarb gives the best color. Add 1 cup sugar; let stand 15 minutes. This cup of sugar is in addition to the 5 cups specified above. If desired, add 1 teaspoon ginger. Red coloring may be added. Measure sugar into large kettle, then prepared fruit, solidly packed, filling up each cup with water. Mix well 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. Paraffin at once. Makes about 8 glasses (6 fluid ounces each).

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## RED RASPBERRY AND CURRANT JAM

4½ cups (2¼ lbs.) prepared fruit  
7 cups (3 lbs.) sugar      ½ bottle Certo

To prepare fruit, crush about 1½ pounds fully ripe currants. Remove seeds and skins by sieving. Crush about 1 quart fully ripe raspberries. Combine fruits. Measure sugar into large kettle. Add prepared fruit, filling up the last cup with water if necessary. Mix well and bring to a *full rolling boil* over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Then remove kettle from fire and stir in Certo. Skim; pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## RIPE APRICOT JAM

**3 cups (1½ lbs.) prepared fruit**  
**¼ cup lemon juice      7 cups (3 lbs.) sugar**  
**½ bottle Certo**

To prepare fruit, pit about 2 pounds fully ripe apricots, cut into small pieces, and crush thoroughly or grind. Do not peel. Squeeze juice of 2 medium lemons. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

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## DRIED APRICOT JAM

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

To prepare fruit, add 3½ cups water and juice of 1 lemon to ½ pound apricots. Cover, let stand 4 hours or overnight. Drain, grind or chop fine, and mix with juice. Measure sugar into large kettle, add prepared fruit, filling up last cup with water if necessary. Mix well, bring to a *full rolling boil* over hottest fire. Stir constantly before and while boiling. Boil hard 3 minutes. Then remove kettle from fire and stir in Certo. Skim; pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## GRAPE JAM

**4½ cups (2¼ lbs.) prepared fruit**  
**7 cups (3 lbs.) sugar      ½ bottle Certo**

To prepare fruit, slip skins from about 3 pounds fully ripe grapes. Simmer pulp, covered, 5 minutes. Remove seeds by sieving. Chop or grind skins and add to pulp. (Concord grapes give best color and flavor. If wild grapes, Malagas, or other tight-skinned grapes are used, stem, crush, and simmer with ½ cup water 30 minutes. Sieve and measure. Use 4 cups prepared fruit and add juice of 2 medium lemons.) Measure sugar and prepared fruit into large kettle, mix well, 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. Pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## RIPE FIG JAM

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

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

To prepare fruit, remove stem ends from about 3 pounds fully ripe black figs. (With white figs, add 4 cups boiling water and ¼ cup soda; let stand 5 minutes, then drain.) Crush thoroughly or grind. Add juice of 4 medium lemons. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## DRIED FIG JAM

**3 cups (1¾ lbs.) prepared fruit**

**5 cups (2¼ lbs.) sugar      1 bottle Certo**

To prepare fruit, chop fine ¾ pound stemmed stewing figs. Add 2 cups water and juice of 2 medium lemons; mix. Measure sugar into large kettle, add prepared fruit, filling up the last cup with water if necessary. Mix well, 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. Pour quickly. Paraffin at once. Makes 9 glasses (6 fluid ounces each).

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## PLUM JAM

## RIPE PRUNE JAM

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

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

To prepare fruit, pit about 2½ pounds fully ripe fruit. Do not peel. Cut into small pieces and crush thoroughly. Add ¼ cup water and simmer, covered, 5 minutes. (Sour, cling-stone plums give best color and flavor. If sweet plums or free-stone prunes are used, substitute ¼ cup lemon juice for ¼ cup of the prepared fruit specified.) Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## DRIED APRICOT AND PINEAPPLE JAM

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

To prepare fruit, add 2 cups water to  $\frac{1}{4}$  pound apricots. Cover and let stand 4 hours or overnight. Drain fruit, grind or chop fine, and mix with juice. Crush well or grind 1 medium, fully ripe pineapple or use 1 No. 2 can crushed pineapple. Measure sugar and prepared fruit into large kettle, filling up the last cup with water if necessary. Mix well and bring to a *full rolling boil* over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Then remove kettle from fire and stir in Certo. Skim; pour quickly. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## STRAWBERRY AND PINEAPPLE JAM

**$3\frac{1}{2}$  cups ( $1\frac{3}{4}$  lbs.) prepared fruit**  
 **$6\frac{1}{2}$  cups ( $2\frac{3}{4}$  lbs.) sugar       $\frac{1}{2}$  bottle Certo**

To prepare fruit, crush completely or grind about 1 quart fully ripe berries. Each berry must be reduced to a pulp. Cut fine or grind 1 medium fully ripe pineapple or use 1 No. 2 can crushed pineapple. Combine fruits. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

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## BLUEBERRY JAM

## HUCKLEBERRY JAM

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

To prepare fruit, crush about  $1\frac{1}{2}$  quarts fully ripe berries. Add juice of 1 medium lemon and grated rind of  $\frac{1}{2}$  lemon. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 12 glasses (6 fluid ounces each).

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## GRAPE CONSERVE

4 cups (2 lbs.) prepared fruit  
 $\frac{1}{4}$  cup lemon juice      7 cups (3 lbs.) sugar  
1 cup nut meats, finely chopped  
 $\frac{1}{2}$  lb. seeded raisins       $\frac{1}{2}$  bottle Certo

To prepare fruit, stem and crush well about 3 pounds fully ripe grapes. Add  $\frac{1}{4}$  cup water and simmer, covered, 30 minutes. Remove seeds and skins by sieving. If desired, prepare grapes as in Grape Jam (page 22). Squeeze juice from 2 lemons, and grate rind. Measure sugar into large kettle. Add nut meats, raisins, lemon juice, rind, and prepared fruit, filling up the last cup with water if necessary. Mix well 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. Paraffin at once. Makes about 12 glasses (6 fluid ounces each).

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## PEACH MARMALADE

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

To prepare fruit, peel off the yellow rind of 1 orange and 1 lemon with a sharp knife, leaving as much of the white part on the fruit as possible. Put yellow rinds through the food chopper twice. Add  $\frac{3}{4}$  cup water and  $\frac{1}{16}$  teaspoon soda to ground rind and simmer, covered, for 10 minutes. Cut off the tight skin of the peeled fruit and slip the pulp out of each section. Add pulp and juice and the juice of an additional lemon to the rind, and simmer, covered, 20 minutes longer. Peel about  $1\frac{1}{2}$  pounds fully ripe peaches. Pit and grind or chop very fine. Combine fruits. Measure sugar into large kettle. Add prepared fruit, filling up the last cup with water if necessary. Mix well, bring to a boil, and *boil gently* 5 minutes. Stir constantly before and while boiling. 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. Paraffin hot marmalade at once. Makes about 11 glasses (6 fluid ounces each).

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**New Certo Users: Read carefully pages 4, 5, 17, 18, 31**

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## GOOSEBERRY AND RED RASPBERRY JAM

4 cups (2 lbs.) prepared fruit  
7 cups (3 lbs.) sugar      ½ bottle Certo

To prepare fruit, crush about 1 pound fully ripe gooseberries; add ¼ cup water. Stir until mixture boils, cover, and simmer 15 minutes. Crush or grind about 1 quart fully ripe raspberries. Combine fruits. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## SOUR CHERRY JAM

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

To prepare fruit, pit about 2½ pounds fully ripe cherries. Crush thoroughly or grind. Add ¼ cup water, bring to a boil, cover, and simmer 15 minutes. (For stronger cherry flavor, add ¼ teaspoon almond extract before pouring.) Measure sugar into large kettle. Add prepared fruit, packing each cup solidly and filling up the last cup with water, if necessary. Mix well 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## SWEET CHERRY JAM

Use recipe for Sour Cherry Jam (above), adding ¼ cup lemon juice to prepared fruit and boiling 5 minutes instead of 3 minutes.

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## SWEET CHERRY CONSERVE

Use recipe for Sour Cherry Jam (above), adding juice and grated rind of 2 medium lemons, ½ pound chopped, seeded raisins, and 1 cup finely chopped nut meats when sugar is added to prepared fruit, and boiling 5 minutes instead of 3 minutes.

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## CITRUS FRUIT MARMALADE

**3½ cups (1¾ lbs.) prepared fruit**

**5 cups (2¼ lbs.) sugar**

**½ bottle Certo**

To prepare fruit, remove skins in quarters. Lay quarters flat, shave off and discard about ½ of white part. With a very sharp knife, cut remaining rind into fine shreds. Add 1½ cups water and ⅛ teaspoon soda. Bring to a boil and simmer, covered, for just 10 minutes, stirring occasionally. Cut off tight skin of peeled fruit and slip pulp out of each section. Add pulp and juice and 1 cup sugar to cooked rind. This 1 cup sugar is in addition to the 5 cups specified above. (If oranges are very sweet, add juice of 1 extra medium lemon.) Simmer, covered, 20 minutes longer. Measure sugar and prepared fruit, solidly packed, into large kettle, flooding each cup with juice, or if necessary, with water. Bring to a boil and *boil gently* 5 minutes. Stir constantly before and while boiling. Remove kettle 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. Paraffin hot marmalade at once. Makes about 8 glasses (6 fluid ounces each).

● For Orange Marmalade, use 3 medium oranges and 2 medium lemons.

● For Grapefruit Marmalade, use 2 medium grapefruit.

● For Orange and Grapefruit Marmalade, use 2 medium oranges and 1 small grapefruit.

● For Orange, Grapefruit, and Lemon Marmalade, use 1 of each fruit of medium size.

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## QUINCE JAM

**5 cups (2½ lbs.) prepared fruit**

**7 cups (3 lbs.) sugar      ½ bottle Certo**

To prepare fruit, peel and core about 3 pounds fully ripe quinces. Grind, using finest knife of food chopper. Add 1½ cups water and juice of 1 lemon. Bring to a boil, cover, and simmer 15 minutes. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 11 glasses (6 fluid ounces each).

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## **CRANBERRY JAM**

### **SPICED CRANBERRY JAM**

### **CRANBERRY CONSERVE**

**7½ cups (3¾ lbs.) prepared fruit**  
**5½ cups (2 lbs. 6 oz.) sugar**      **½ bottle Certo**

To prepare fruit, add 4 cups water to 2 pounds fully ripe cranberries. (For Spiced Cranberry Jam, add ½ teaspoon ground cloves and 1 teaspoon cinnamon; for Cranberry Conserve, add 1 cup seeded raisins, chopped.) Bring to a boil, cover, and simmer 10 minutes. Sieve pulp, if desired. Measure sugar into large kettle. Add prepared fruit, filling up last cup with water if necessary. Mix well 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. Paraffin at once. Makes about 12 glasses (6 fluid ounces each).

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## **CRANBERRY MARMALADE**

**6 cups (3 lbs.) prepared fruit**  
**8 cups (3½ lbs.) sugar**      **½ bottle Certo**

To prepare fruit, quarter 2 oranges and 1 lemon; seed; slice thin. Add 3 cups water, bring to a boil, cover, and simmer 45 minutes. Add 1 pound fully ripe cranberries and simmer, covered, 10 minutes longer. Measure sugar into large kettle. Add prepared fruit, filling up the last cup with water if necessary. Mix well 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. Paraffin at once. Makes about 13 glasses (6 fluid ounces each).

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## **GINGER MARMALADE**

**3½ cups (1¾ lbs.) prepared fruit**  
**2 cups (1 lb.) crystallized ginger, chopped**  
**4½ cups (2 lbs.) sugar**      **½ bottle Certo**

Use 3 medium oranges and 1 medium lemon. Add ginger with sugar. Follow recipe for Citrous Fruit Marmalade (page 27); boiling 2 minutes instead of 5 minutes. Makes about 10 glasses (6 fluid ounces each).

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## BOYSENBERRY JAM

4 cups (2 lbs.) prepared fruit

7 cups (3 lbs.) sugar

½ bottle Certo

To prepare fruit, grind about 2 quarts fully ripe berries, or crush completely one layer at a time so that each berry is reduced to a pulp. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin hot jam at once. Makes about 10 glasses (6 fluid ounces each).

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## YOUNGBERRY JAM

4 cups (2 lbs.) prepared fruit

7 cups (3 lbs.) sugar

½ bottle Certo

To prepare fruit, grind about 2 quarts fully ripe berries, or crush completely one layer at a time so that each berry is reduced to a pulp. Measure sugar and prepared fruit into large kettle, mix well, 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. Paraffin at once. Makes about 10 glasses (6 fluid ounces each).

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## TOMATO RELISH

3 cups (1½ lbs.) prepared tomatoes

6½ cups (2¾ lbs.) sugar

1 bottle Certo

To prepare tomatoes, scald, peel, and crush about 2½ pounds ripe tomatoes, or use canned tomatoes. Boil 4 cups crushed tomatoes 10 minutes, uncovered, stirring occasionally. Add ¼ cup lemon juice and grated rind of 1 lemon. (For use with meats, add ½ teaspoon each ground cloves, allspice, and cinnamon, or Worcestershire sauce to taste.) Measure sugar into large kettle. Add prepared tomato, filling up last cup with water if necessary. Mix well and bring to a *full rolling boil* over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove kettle from fire and stir in Certo. Skim; pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

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## CANNED PINEAPPLE JAM

**2 cups (1 lb.) prepared fruit**  
**3½ cups (1¾ lbs.) sugar**                      **½ bottle Certo**

To prepare fruit, use 1 No. 2 can crushed pineapple. Add juice of 1 medium lemon. Measure sugar and prepared fruit into large kettle, mix well, and bring to a *full rolling boil* over hottest fire. Stir constantly before and while boiling. Boil hard ½ minute. Remove from fire and stir in Certo. Then stir and skim by turns for just 3 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin at once. Makes about 6 glasses (6 fluid ounces each).

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## STRAWBERRY AND RHUBARB JAM

**4 cups (2 lbs.) prepared fruit**  
**7 cups (3 lbs.) sugar**                      **½ bottle Certo**

To prepare fruit, grind about 1 quart fully ripe strawberries, or crush completely one layer at a time so that each berry is reduced to a pulp. Slice fine or chop (do not peel) about 1 pound rhubarb. Red-stalked rhubarb gives best color. Combine fruits. Measure sugar and prepared fruit into large kettle, filling up last cup with water if necessary. Mix well 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. Paraffin hot jam at once. Makes about 10 glasses (6 fluid ounces each).

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## BLUEBERRY AND RED RASPBERRY JAM

**4 cups (2 lbs.) prepared fruit**  
**7 cups (3 lbs.) sugar**                      **½ bottle Certo**

To prepare fruit, crush or grind about 1 quart each fully ripe blueberries and raspberries. Combine fruits. Measure sugar and prepared fruit into large kettle, filling up last cup with water if necessary. Mix well 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. Paraffin at once. Makes 11 glasses (6 fluid ounces each).

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# PERFECT JAMS AND JELLIES

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Have you ever stopped to think why certain jellies and jams walk off with the blue ribbons in jelly-contests and win cheers from all the family . . . just what does stand for perfection in a jelly or a jam?

The Bureau of Home Economics "Score Card for Jelly" rates jellies for flavor, texture, color, and clearness, and gives 75 per cent of a score of 100 for perfect flavor and texture. Perfect flavor is defined as "the flavor of fresh, fully ripe fruit"; perfect texture is "jelly that holds its shape when turned onto a plate, but quivers when the plate is moved."

## Why Certo Recipes Win

Certo jelly recipes are developed with fully ripe fruit instead of the under-ripe fruit commonly used in old-fashioned jelly making. They take you a long way toward perfect flavor. And Certo jelly recipes are designed to give best texture at the time the jelly is most apt to be used. They take account of the fact that many jellies grow progressively firmer for a week to a month after they are made.

About the ideal texture for jams there is far less agreement than for jellies. Some prefer jams that hold their shapes, others like softer jams. Either texture may be had with Certo jams. If a jam seems stiffer than desired, break it up with a fork before turning out of the glass.

**The Short-Boil Method:** Scores of state fair champions in jam and jelly making and millions of other jelly makers, too, use Certo and the short-boil method of jelly making. They know they can depend on Certo for sure results, time and money saving, and better, richer-flavored jams and jellies.

You may find that Certo recipes call for more sugar than you usually use. Remember that with Certo no fruit juice boils away in steam and you usually get half again more glasses. Thus you need the extra sugar to take care of the extra juice.

## Before You Begin . . .

Be sure to study *Steps to Follow*, pages 4 and 5. The pictures and instructions will help you to make every jelly and jam the easiest, surest way. See also *Do's and Don'ts* (based on questions most often asked by jelly makers), pages 17 and 18.

# MRS. A SHOWS MRS. B THAT CERTO PAYS FOR ITSELF

Mrs. A and Mrs. B both wanted to make some raspberry jam. Each had 2 quarts of berries to begin with and after cleaning and crushing them each got the same amount of prepared fruit—4 cups.

Both Mrs. A and Mrs. B started at 9 o'clock.



Mrs. A added  $6\frac{1}{2}$  cups of sugar to her fruit. Then Mrs. A simply brought her fruit and sugar to a tumbling boil, boiled for 1 minute, removed it from the stove and added  $\frac{1}{2}$  bottle of Certo. The jam was done and it had all of the flavor of fresh, ripe fruit.



Mrs. B added 4 cups of sugar. Then Mrs. B, following the old-fashioned "cup for cup" recipe, had to boil her fruit and sugar about



30 minutes before the jam thickened. This long boiling evaporated more than a third of the prepared fruit and carried off most of the natural fresh fruit flavor in steam.

Mrs. A was finished at 9.12. Mrs. B was finished at 9.45.



Mrs. A got 10 glasses of jam from her 2 quarts of berries.



Mrs. B took 3 times as long and got only 6 glasses of jam.



Mrs. A had shown Mrs. B exactly what she meant when she said, "Certo really pays for itself!"