

CHERRY JELLY

Any Kind Except Wild or Choke Cherry

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

STEM and crush well about 3 lbs. ripe cherries. Add ½ cup water, stir until boiling, cover pan, and simmer 10 minutes. Place fruit in cheesecloth bag and squeeze out juice. Then drip juice through cotton flannel bag if a sparkling jelly is desired. Measure sugar and juice 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 for ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly and cover hot jelly at once with hot melted paraffin.

Note: For a stronger cherry flavor add ¼ teaspoonful almond extract just after skimming. Sweet cherry jelly is very slow to set.

RIPE GRAPE JELLY

4 cups (2 lbs.) juice from cooked fruit
8 level cups (3½ lbs.) sugar 1 bottle Certo

STEM and crush thoroughly about 3 lbs. ripe fruit. Add ½ cup water, stir until boiling, and simmer 10 minutes in closely covered saucepan. Place cooked fruit in cheesecloth bag and squeeze out juice. Then drip juice through cotton flannel bag if a sparkling jelly is desired. Measure sugar and juice 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 for ½ minute. Remove from fire, let stand 1 minute, skim, pour quickly and cover hot jelly at once with hot melted paraffin.

GREEN PEPPER JAM (A Relish)

2 level cups ground green peppers and juice (see note below)
6½ level cups (2¾ lbs.) sugar
1½ cups cider vinegar 1 bottle Certo

DISCARD the seeds of, and grind quite fine, about 1 dozen medium sized green peppers (see note below), putting them through the grinder twice. Drain off some of the juice and pack the cups solid with the ground peppers, using just enough juice to flood the cups level. Discard balance of juice. Bring sugar, peppers and vinegar to a hard boil in a large pan and set aside where it will keep hot for 15 or 20 minutes uncovered, stirring occasionally. Bring again to a full rolling boil and boil for 2 minutes, remove from fire and stir in CERTO. Skim and stir repeatedly for just 5 minutes after taking from fire, to cool slightly. Then pour quickly and cover hot jam at once with hot melted paraffin. This is a slow setting jam, and sometimes takes a week to come to a full set.

Note: Sweet red peppers may be used in place of green peppers in any proportion, and they give a pleasing color to the jam.