



The pleasure of a meal is greatly increased when jelly is served with the main dish. Currant or cranberry jelly with roast chicken, currant or mint jelly with roast lamb, apple or grape jelly with roast pork, orange marmalade with roast duck—delicious combinations, every one of them.

RED CURRANT JELLY

4½ cups (2¼ lbs.) juice from cooked fruit
7½ level cups (3¼ lbs.) sugar, ½ bottle (scant ½ cup) Certo

CRUSH well about 3½ lbs. ripe fruit. Add 1 cup water, stir until boiling, cover pan and simmer 10 minutes. Place in jelly bag and squeeze out juice. Measure juice into large saucepan. Measure sugar into separate pan or bowl. Bring juice just to boil and begin to add sugar slowly, with constant stirring, taking about 5 minutes to add sugar, keeping juice nearly at boil. Then bring to boil, and at once add CERTO, stirring constantly. Bring again to a full 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.

CRANBERRY SAUCE OR JAM

2 qts. (2 lbs.) Cranberries 4 cups water
6 level cups (2½ lbs.) Sugar ½ bottle (scant ½ cup) Certo

INTO a saucepan put 2 quarts fully ripe cranberries and 4 cups water. Bring to a full boil, then cover pan and simmer gently for 10 minutes to make skins tender. Add sugar, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from fire and stir in CERTO. Skim, pour quickly and cover hot jam with hot melted paraffin.

MINT JELLY

1½ cups water 1 cup vinegar
6½ level cups (2¾ lbs.) sugar 1 bottle Certo
Green coloring and spearmint extract or mint leaves
(see note below)

MIX water and vinegar, add enough coloring to give shade desired and stir until dissolved. Add sugar 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 and add 1 teaspoonful spearmint extract, let stand 1 minute, skim, pour quickly and cover hot jelly at once with hot melted paraffin.

Note: Coloring and spearmint extract may be bought of your grocer or druggist. If fresh mint leaves are used for flavor instead of spearmint extract add about 1 cupful to the water and vinegar and remove when skimming the jelly.

Without Vinegar: This jelly may also be made by using 2½ cups of water and the juice of 1 lemon, in place of the mixture of vinegar and water given above.