



**FOR AFTERNOON  
TEA or DESSERT**

### **Jam-Filled Tartlet**

*Strawberry. Certo Jam with the strawberries keeping their flavor and color makes a delightful filling for pastry cases. They may be served with afternoon tea or used for dessert. Bake circles of pastry on the outside of little patty tins and fill with jam just before serving.*

### **CRUSHED STRAWBERRY JAM BLACKBERRY JAM LOGANBERRY JAM**

4 level cups (2 lbs.) crushed berries

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

**I**N making these jams it is absolutely necessary that each and every berry be crushed to a pulp. Therefore crush about 2 quarts of berries one layer at a time so that each berry is actually crushed or broken into a pulp. Best results are obtained by running berries through a food chopper. This allows fruit to quickly absorb the sugar during the short boil, and prevents fruit rising to the top or floating. Measure crushed berries into a large kettle, add sugar and mix well. Use hottest fire and stir constantly before and while boiling. Bring to a full rolling boil and boil hard from 1 to 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.

### **RASPBERRY JAM**

4 level cups (2 lbs.) crushed berries

$6\frac{1}{2}$  level cups ( $2\frac{3}{4}$  lbs.) sugar,  $\frac{1}{2}$  bottle (scant  $\frac{1}{2}$  cup) Certo

**C**RUSH thoroughly about 2 quarts ripe berries. Measure crushed berries into a large kettle, add sugar and mix well. Use hottest fire and stir constantly before and while boiling. Bring to a full rolling boil and boil hard for 1 minute, 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.

### **BLACK CURRANT JAM RED CURRANT JAM GOOSEBERRY JAM**

4 level cups (2 lbs.) crushed fruit

$\frac{1}{2}$  cup water

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

**C**RUSH well about 2 lbs. of ripe fruit. Measure crushed fruit into large kettle, add water and stir until boiling. Cover kettle and simmer  $\frac{1}{4}$  hour. Add sugar and mix well. Use hottest fire and stir constantly before and while boiling. Bring to a full rolling boil and boil hard for 1 minute. Remove from fire and stir in CERTO. Skim, pour quickly and cover hot jam at once with hot melted paraffin.