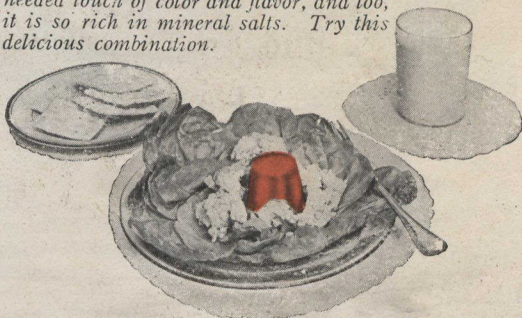


Have you served Jelly with Cream Cheese lately?

This combination—lettuce, cheese and jelly with crackers and milk is all that is required for a complete, well-balanced meal. The jelly adds that needed touch of color and flavor, and too, it is so rich in mineral salts. Try this delicious combination.



So quick and so easy this way

It's less than 15 minutes from fruit juice to jelly the CERTO way—for one to two minutes' active boil is all that's required. Just think what that means! No standing over the stove and stirring on a warm day—no boiling down, leaving only half as much jelly as you should have—no loss in evaporation of the delicious fruit juice and flavor—and the fruit retains all its natural color.

Half again as much jelly from the same amount of fruit

It wasn't just flavor and color you lost when you had to boil your jelly so long. Boiling concentrated the pectin and made jelling possible, but oh! the amount of good jelly that was boiled away. CERTO's brief boil saves all that, and the delightful odor that used to fill the house is now in the jar. When you use CERTO you get half again as much jelly from the same quantity of fruit. Of course you need more sugar than your old recipe calls for, simply to make jam and jelly from the juice and flavor that used to be boiled away and lost. There is no more sugar in a jar of jam or jelly made with CERTO than was in a jar made by the old process. When you count up the cost, you will be delighted to find that CERTO has actually saved you money as well as work. That the cost per glass is actually less than it was the old way.

Millions of housewives use and recommend Certo

Millions of housewives simply would not attempt jam and jelly making without CERTO. Your grocer sells CERTO—Order a bottle to-day. There's a recipe booklet attached to the bottle. Try whichever recipe appeals to you most, and then you will understand why millions are so enthusiastic over CERTO. You will never again consider jam and jelly making in the old tiresome and uncertain way.



3 Pour into glasses and paraffine while hot