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Grandma's Pantry Shelf



*and
Some of Her
Preserving Secrets*

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And Some of Her Preserving Secrets

GRANDMA—yours and ours—was an “artist” in her instinctive blending and contrasting of color, flavor and aroma in the preserves, the jams and jellies with which she delighted to stock her abundant Pantry Shelf—for the taste-enjoyment of young and old alike! She had her preserving “secrets”—her *very own* recipes (or shall we say “receipts”?)—that she gave verbally to admiring friends—but seldom wrote out, because *writing* couldn't keep up with her creative instincts!

The “Pantry Shelf” today may be smaller than in Grandma's day—because families are not so large—but few indeed are the modern homemakers who do not enjoy the new-old thrill of providing delicious homemade jellies, jams and preserves for *their* families—and guests. But these moderns do not have as much inclination as Grandma did to “invent” recipes. So Imperial Sugar Company takes pleasure in presenting for your convenience a compilation of tested preserving recipes—many of them actually dating back to Grandma's day—from which you may quickly and easily “put up” your own Pantry Shelf of Jams, Jellies and Preserves with the old-time goodness!





A P P L E S

Apple or Crab Apple Jelly

1 quart (4 cups) apple juice 3 cups Imperial *pure cane* sugar

Wash and quarter apples, sour apples or crab apples, and half cover with water. For each pound of apples, use one pint of water. Simmer 15 minutes in a covered pan and drain through a jelly bag. Make two or three strong extractions, unless the pulp is to be used for apple butter. Mix the extractions and measure out one quart. Boil juice for 10 minutes, add Imperial *pure cane* sugar and cook rapidly to 220° F. or until the juice flakes off the side of the spoon instead of in drops. Skim, pour into hot sterilized glasses and seal with paraffin.

Suggestions: Place a rose geranium leaf in bottom of each glass and fill with the hot jelly delicately tinted pink with food coloring, or a thin slice of lemon, or use mint and green coloring for variety.

Apple Butter

1 quart sliced apples or apple pulp	$\frac{3}{4}$ cup Imperial Old Time Brown sugar
$\frac{1}{2}$ cup grape juice	$\frac{1}{2}$ teaspoon mixed spices
$\frac{1}{8}$ teaspoon salt	

This is a good way to use the pulp left from making jelly. Mix apples with grape juice, apple cider, or orange juice, salt and Imperial Old Time Brown sugar. Cook together slowly, stirring frequently, about 1 hour or until quite thick. Add spices and pour into hot sterilized jars and seal at once.

Spiced Crab Apples

4 pounds Imperial <i>pure</i> <i>cane</i> sugar	1 tablespoon cloves
1 quart vinegar	1 teaspoon nutmeg
1 tablespoon cinnamon	1 teaspoon allspice
	Crab apples

Heat vinegar, Imperial *pure cane* sugar and spices to the boiling point. Remove from fire and cool. Select firm, perfect crab apples, remove blossom end but leave on one inch of stem. Prick skins to prevent them from bursting. Add crab apples to syrup and heat gently until tender but firm, turning frequently so as to cook evenly. Allow to stand in syrup overnight. Drain, pack into sterilized jars and garnish with snips of cinnamon and whole cloves. Boil syrup until thick, pour over fruit and seal.

BLACKBERRIES

Blackberry Jelly

6 quarts blackberries 2 cups water
4 cups Imperial *pure cane* sugar

Wash berries, add water and heat slowly to boiling. Boil 15 minutes and strain. There should be three pints or six cups of juice.

Bring the blackberry juice to the boiling point, add Imperial *pure cane* sugar and cook rapidly to the jelly stage, 220° F. Skim, pour into hot sterilized glasses and seal with paraffin.

Blackberry Jam I

4 quarts blackberries 1/2 cup water
Imperial *pure cane* sugar

Pick over and wash four quarts of blackberries. Drain, add water and heat slowly to boiling; crush lightly and allow to simmer 15 minutes. Press through sieve to remove seeds. Measure pulp and for every two cups allow one cup of Imperial *pure cane* sugar. Return to fire, cook rapidly until thick 222° F., stirring constantly to prevent sticking. Pour into sterilized jars, cool and seal with paraffin.

Blackberry Jam II

4 quarts blackberries	Juice 2 oranges (1 cup)
1/2 cup water	Juice 1 lemon (1/4 cup)
4 cups Imperial <i>pure cane</i> sugar	Grated rind of 1 orange or lemon

Pick over and wash four quarts of berries, add water and heat slowly to boiling. Cook until berries are soft; rub through sieve. Measure six cups of blackberry pulp; add Imperial *pure cane* sugar, fruit juice and grated rind. Cook rapidly, stirring constantly to 220° F., or until the thick mixture flakes off the side of the spoon instead of coming off in drops. Pour into sterilized jars and seal with paraffin.

Blackberry Cordial

1 quart blackberry juice 1 tablespoon mixed spices
2 cups Imperial *pure cane* sugar

Select ripe berries; wash; crush and heat slowly to simmering point. Strain through several thicknesses of cloth and measure out one quart of juice. Add Imperial *pure cane* sugar and spices tied in a bag. Boil 15 minutes; pour into sterilized, hot jars or bottles and seal immediately.





CHERRIES

Cherry Preserves

4 pounds cherries
1 cup cherry juice

3 pounds Imperial *pure cane*
sugar

Pit the cherries, saving all the juice. Make a syrup of the cherry juice and Imperial *pure cane* sugar; add cherries and cook rapidly to 224° F. or until cherries are clear and syrup is thick. Allow to stand overnight. Pour cold, into sterilized jars and seal with paraffin.

Note: Sun-cooked cherry preserves are made by same method as for strawberries, using above proportions but increasing cooking time to 10 minutes.

Spiced Cherries

2 pounds cherries
1½ pounds Imperial confectioners powdered sugar

Spiced vinegar

Pick over the fresh, ripe cherries, leaving on each an inch of stem. Pack into sterilized jars, putting in a layer of cherries and a layer of Imperial confectioners powdered sugar. Continue until jars are filled to within one inch of the top. Fill jars to overflowing with cold spiced vinegar. Seal and place in storage to ripen for three months. Note: The cherries are not cooked.

Spiced vinegar—For each quart of vinegar, use one tablespoon whole cloves, one tablespoon cinnamon, one teaspoon allspice and one teaspoon salt; bring to the boiling point; cool; strain and use. Note: If vinegar is too strong, dilute about one-third.

CITRUS

Combination Marmalade

(Orange, Grapefruit and Lemon)

1 orange

1 grapefruit

1 lemon

Water

Imperial *pure cane* sugar

Wash, shred the fruit and measure. Add 3 times the measure of water; bring slowly to the boiling point, remove from fire, cover, and allow to stand overnight. Next morning boil until peelings are soft, cool and measure. For every pint of mixture allow one pound of Imperial *pure cane* sugar. Bring mixture to boiling point, add Imperial *pure cane* sugar and cook

rapidly to 222° F., or until tiny bubbles cover entire surface and continue rising. Skim. Pour into sterilized glasses and seal with paraffin.

Candied Grapefruit Peel

Select thick peel without blemishes, wash and grate slightly to break surface oil cells. Cut peel into strips 2 inches long by ¼ inch wide or into ½ inch squares and circles. Cover peel with cold water and boil 10 minutes. Drain, cover with cold water and repeat three times or until the bitter taste is removed. Drain the cooked, tender peel between towels and press gently to remove as much water as possible without breaking the peel. Weigh and for each pound of peel allow one pound of Imperial *pure cane* sugar and one cup of water.

Make a thick syrup of the Imperial *pure cane* sugar and water, 222° F.; add peel and boil until syrup is absorbed, carefully turn pieces so as not to burn. Lift pieces from pan and drain. Roll in Imperial *pure cane* sugar or Imperial confectioners powdered sugar until each piece is well coated with crystals instead of just a crust. Allow to dry, skins down, on waxed paper.

CRANBERRIES

Cranberry Sauce

- 1 quart cranberries 2 cups boiling water
2 cups Imperial *pure cane* sugar

Place berries in boiling water and cook 6 to 8 minutes. Press fruit through sieve; add Imperial *pure cane* sugar and stirring constantly, bring to a rolling boil. Remove from fire and pour into molds or glasses.

Cranberry Relish (Raw)

- 1 quart cranberries 2 small oranges, juice and
4 small tart apples rind of ½
1 cup toasted pecans
2 cups Imperial *pure cane* sugar

Core the apples and peel the oranges. Run the cranberries, apples, oranges and small amount of rind through food chopper. Chop the toasted pecans and add with the Imperial *pure cane* sugar; blend well. Allow to stand in refrigerator overnight. This is a delicious appetizer or meat accompaniment.





F I G S

Fig Preserves

6 quarts figs 2 quarts water
5 pounds Imperial *pure cane* sugar

Wash figs and prepare. Boil water and Imperial *pure cane* sugar for 10 minutes, add well drained figs gradually so as not to cool syrup. Cook rapidly until figs are transparent. Drain figs and cook syrup until it is of the consistency of honey. Remove from fire, add figs and allow to stand overnight. Pack cold into sterilized jars and process before sealing.

Note: Sliced lemon, orange or spice may be added to the syrup.

Fig Jam

3 pounds figs
1½ cup water

Juice of 2 lemons
1½ pounds Imperial *pure*
cane sugar

Select the broken ripe fruit; crush and add only enough water to start the cooking. Add lemon juice and bring to the boiling point. Add Imperial *pure cane* sugar and cook rapidly until thick, 222° F. Stir often so jam will not scorch. Pour into sterilized jars and seal while hot.

GRA P E S

Grape Juice

5 pounds grapes 2 cups water
Imperial pure cane sugar

Pick over grapes, crush lightly, add water, and slowly bring to boil. Reduce flame and allow to simmer until seeds are free. Strain through jelly bag. Add one-half cup Imperial *pure cane* sugar to every quart of juice. Bring to a boil, pour into sterilized bottles and seal immediately.

Grape Marmalade

2 pounds grapes 1/2 cup water
1 pound Imperial *pure cane* sugar

Select ripe grapes; wash, crush and separate skins from pulp. Place skins in separate pan, add water and cook until skins are tender; chop or cut into thin strips. Simmer the grape pulp until seeds can easily be removed; press through sieve, add Imperial *pure cane* sugar and cook until thick. Stir constantly to prevent scorching. Add softened skins and cook mixture to 222° F. Pour into sterilized jars and seal with paraffin.



P E A C H E S

Canned Peaches (Oven Method)

Peel the peaches, cut into halves and pack evenly into sterilized jars, cavity side down so that each half overlaps the previous one. Place one peach stone in each jar for flavor. Make a heavy syrup of two cups water and two cups Imperial *pure cane* sugar and fill jars to within one inch of top. Remove air bubbles with a silver knife and adjust jar caps loosely. Place jars about 2 inches apart in a shallow pan. Place pan in oven, heat to 275° F. and hold at that temperature for 35 minutes. Remove from oven and seal tightly. Protect jars from drafts until cold.

Peach Preserves

3 pounds peaches	$\frac{3}{4}$ cup water
2 pounds Imperial <i>pure</i> <i>cane</i> sugar	2 teaspoons vanilla

Peel peaches and remove seeds. Boil Imperial *pure cane* sugar, water and three of the peach seeds for 5 minutes; add peaches and boil slowly until fruit is clear and juice thick. Allow to cool, add vanilla flavoring if desired and pack into sterilized jars. Seal with paraffin.

Brandied Peaches

4 pounds peaches	3 pounds Imperial <i>pure cane</i> sugar
12 peach kernels, blanched	1 cup water

Mix Imperial *pure cane* sugar with enough water to wet, add peach kernels and boil 2 minutes. Add whole clingstone peaches, simmer until tender. Cool in the syrup; drain peaches and pack into sterilized wide mouth jars. Boil syrup until thick, 220° F., add brandy and pour over peaches. Seal.

Sweet Pickled Peaches

6 pounds peaches	4 ounces stick cinnamon
3 pounds Imperial <i>pure</i> <i>cane</i> sugar	2 ounces whole cloves
1 pint water	1 ounce ginger
	1 pint vinegar

Peel firm, clingstone peaches. Make a syrup of three cups of the Imperial *pure cane* sugar and the water, add peaches and boil for 15 minutes in a large, covered pan. Remove from fire, cool quickly and allow to stand for 2 or 3 hours. Drain off the syrup, add remainder of Imperial *pure cane* sugar, vinegar and spices; boil 15 minutes, add peaches and cook until peaches are clear and tender. Allow to stand overnight. Drain peaches and pack into sterilized jars; garnish with snips of stick cinnamon and whole cloves. Boil the syrup until thick, strain and cover the peaches. Seal.

P L U M S

Plum Jelly

4 cups plum juice

4 cups Imperial *pure cane* sugar

Wash plums and half cover with water, allowing one pint of water for each pound of fruit. Simmer 15 minutes in a covered pan or until fruit bursts and pits are free; drain through a jelly bag. Make two or three strong extractions unless the pulp is to be used for plum butter. Mix the extractions and measure out one quart. Boil juice for 10 minutes, add Imperial *pure cane* sugar and boil rapidly to 220° F. or until the juice flakes off side of spoon instead of in drops. Skim, pour into sterilized glasses and seal with paraffin.

Note: If wild plums are used, cover with water as fruit is tough.

Spiced Plums

5 pounds Imperial *pure*
cane sugar

1 pint vinegar

2 tablespoons cinnamon

2 tablespoons allspice

1 tablespoon ginger

1 tablespoon cloves

7 pounds plums

Mix spices and put in bag; add to Imperial *pure cane* sugar and vinegar; boil 10 minutes. Add fruit and cook only until tender. Allow to cool in syrup. Drain, pack into sterilized jars and garnish with snips of stick cinnamon and whole cloves. Boil syrup for 15 minutes. Pour over fruit and seal.

Plum Relish

3 pounds plums

1 pound apples

2 medium onions

1 pound Imperial Old Time

Brown sugar

1 pint mild vinegar

1 tablespoon salt

1 piece ginger root

1 tablespoon cloves

$\frac{1}{4}$ teaspoon garlic salt

$\frac{1}{2}$ teaspoon red pepper

Pit the plums; pare and core apples; slice onions, and tie spices in a bag. Combine ingredients and cook slowly until thick. Pour into hot sterilized glasses and seal.

CANNING NOTE

WATER PACKS are not economical. The addition of sugar during the canning helps to develop the flavor of the fruit.

THIN SYRUP—1 part sugar to 3 parts water.

MEDIUM SYRUP—1 part sugar to 2 parts water.

THICK SYRUP—1 part sugar to 1 part water.





4 cups strawberry juice 7½ cups Imperial *pure cane*
(about 6 pints fruit) sugar
1 cup liquid pectin

Measure the juice, add Imperial *pure cane* sugar and bring to a boil. Add pectin and stir continually until mixture comes to a full rolling boil, allowing it to boil for $\frac{1}{2}$ minute. Remove from heat, skim and pour into sterile, hot jelly glasses or $\frac{1}{2}$ pint jars. Paraffin the hot jelly immediately with a thin coating. When cold, seal with second layer of paraffin.

2 pounds strawberries
(3 pints)

1½ pounds Imperial pure
cane sugar (3 cups)

¾ cup water

Stem and wash strawberries. Add water and bring to boiling point. Mash slightly. Add Imperial *pure cane* sugar and boil 20 minutes. Skim. Pack in sterile, hot $\frac{1}{2}$ -pint jars. Paraffin immediately with a thin coating. When cold, cover with second layer of paraffin.

2 cups Imperial pure cane sugar 2 cups strawberries
Juice of 1/2 lemon

Combine and heat slowly to boiling. Boil 12 minutes, stirring to prevent sticking. Remove from fire, skim, and allow to stand overnight. Pour cold, into sterilized jars and seal with paraffin.

Use same proportions as the above recipe of strawberry preserves. Boil 8 minutes and allow to cool. Lift berries from syrup and place in shallow tray; heat syrup to boiling (it should register 222° F. on thermometer) and pour over the berries. Cover tray with window-glass, allowing small air space at each end for ventilation, and place in the sun. Bring indoors each night and turn berries each night and morning. Repeat this for three or more days until berries are plump and syrup is a thin jelly. Pack cold into sterilized jars and seal with paraffin.

TOMATOES

Tomato Preserves

12 ripe tomatoes (3 pounds)	1/2 cup Imperial Old Time
3 cups Imperial <i>pure cane</i>	Brown sugar
sugar	1 cup water
Grated rind 1 lemon	Juice 1 lemon

Skin tomatoes by either scalding them in boiling water or by holding over direct flame until peelings burst. Mix Imperial *pure cane* sugar, Imperial Old Time Brown sugar, water and juice and grated rind of one lemon or small orange; boil 15 minutes or until syrup is thick. Add tomatoes and cook over moderate flame, stirring frequently until tomatoes are clear and syrup thick (220° F.), about 50 minutes. Skim. Pour into sterilized jars and seal with paraffin. If desired, a spice bag may be boiled in the syrup before adding the tomatoes.

Yellow Tomato Preserves

2 pounds yellow tomatoes	1 lemon, thinly sliced
(scalded and peeled)	2 sticks of cinnamon
2 cups water	1/4 ounce whole ginger
2 1/2 pounds Imperial <i>pure cane</i> sugar	

Combine water, lemon, spice with Imperial *pure cane* sugar and boil for 15 minutes. Add tomatoes gradually and simmer until tomatoes become clear and transparent, 220° F. Stir the mixture carefully so tomatoes will retain shape. Allow to stand overnight. Pack into sterilized jars and strain the syrup over them. Seal with paraffin.

Note: Small green or red tomatoes may be preserved whole by this method.

Green Tomato Mincemeat

4 pounds green tomatoes	2 teaspoons cinnamon
1/2 tablespoon salt	1/2 teaspoon cloves
1 pound Imperial Old Time	1/2 teaspoon allspice
Brown sugar	1/2 teaspoon nutmeg
1 pound raisins	1 dozen apples
1/2 cup vinegar	1 cup pecans

Slice green tomatoes very thin or run through food chopper; drain. Cover with cold water, place over fire and boil 5 minutes; drain well. Combine all ingredients except pecans and cook 30 to 45 minutes over slow fire, adding sufficient water to keep mixture from scorching. When tender, remove from fire, add pecans, pour into sterilized jars and seal. When ready to use for pies, add butter and moisten with sweet pickle peach juice.





WATERMELON

Watermelon Honey

5 pounds melon rind (prepared and ground) 2 ounces preserved ginger
 1½ quarts cold water 5 pounds Imperial *pure cane* sugar
 1 lemon, sliced

Discard rind and pink of melon; run through coarse knife of food chopper, drain and weigh. Cover with water and cook slowly until melon is clear. Add sliced lemon, finely chopped preserved ginger and Imperial *pure cane* sugar; continue to cook slowly until thick, stirring frequently to prevent sticking. Skim, pack into sterilized jars and seal. Note: In place of preserved ginger, a spice bag of mixed spices may be used.

Candied Watermelon

2 cups Imperial *pure cane* sugar 1 cup water
 1 cup Watermelon Honey, drained

Make a thick syrup of the Imperial *pure cane* sugar and water; divide into three parts. Tint one part a delicate green and flavor with mint, another part pink and flavor with raspberry. Leave the third portion of syrup plain. Drain Watermelon Honey thoroughly; add to syrup and simmer until delicately colored and syrup is absorbed. Drain. Roll in Imperial *pure cane* sugar until well coated with crystals. May also be dried out in a slow oven (300° F.).

Watermelon Pickles

Watermelon rind 2 cups vinegar
 Lime water 1 tablespoon whole cloves
 5 cups Imperial *pure cane* sugar 1 tablespoon whole allspice
 2 cups water 4 sticks cinnamon

Cut white portion of watermelon rind into balls with a small potato ball cutter, or in any shape; cut off all portions of pink or green. Soak overnight in lime water made from one tablespoon lime to each quart water. (Allow lime water to settle and pour off only the clear part for use.) Rinse melon rind and cover with fresh cold water; slowly bring to the boiling point and allow to simmer until rind is tender. Drain and gently press out as much water as possible without breaking the rind. Weigh out 2 pounds of rind. Make a syrup of Imperial *pure cane* sugar, water and vinegar and boil 5 minutes; add melon rind and bring to the boiling point. Allow to remain in the syrup until cold, preferably overnight. Add spices tied in a bag, and boil until melon rind is clear and transparent and syrup is fairly thick. (If desired, pink or green coloring may be added at this time to increase attractiveness of melon balls.) Cool, pack into sterilized jars, garnish with two snips of stick cinnamon and two whole cloves and seal.

MISCELLANEOUS

Chunk Pickles

- | | |
|---|--|
| 1 quart sour cucumber pickles, sliced | $\frac{3}{4}$ cup vinegar |
| 1 pound Imperial <i>pure cane</i> sugar | $1\frac{1}{2}$ tablespoons pickling spices |
| | $\frac{1}{2}$ clove of garlic |
| | 2 tablespoons olive oil |

Slice sour cucumber pickles into $\frac{3}{4}$ inch slices, add olive oil and mix well. Pack into a quart jar. Heat vinegar, Imperial *pure cane* sugar and spices to the boiling point. Fill jar to overflowing, place garlic in top and seal. After ten days, remove garlic and pickles are ready to serve.

Cantaloupe Pickles

- | | |
|--|---------------------------|
| Cantaloupes | 1 cup vinegar |
| Brine | 1 tablespoon whole cloves |
| 4 cups Imperial <i>pure cane</i> sugar | 1 tablespoon allspice |
| 3 cups water | 1 large stick of cinnamon |

Select under-ripe cantaloupes; peel and remove soft portion. Cut into sections. Soak in weak brine to cover for 3 hours (two tablespoons salt to one quart of water). Drain and rinse in fresh water. There should be about two pounds of melon sections.

Make a syrup of the Imperial *pure cane* sugar, water, vinegar and spices tied in a bag; boil 10 minutes and add melon. Continue boiling rapidly 10 minutes. Allow to stand overnight. Drain melon. Boil syrup until thick, add melon and cook slowly until melon is clear, about one hour. Pack into hot sterilized jars and seal.

Spring Combination Marmalade

(Strawberries, Pineapple and Orange)

- | | |
|---|----------------------------------|
| 2 pounds strawberries | 3 oranges, pulp |
| 1 pound fresh pineapple | Grated rind $\frac{1}{2}$ orange |
| $3\frac{1}{2}$ pounds Imperial <i>pure cane</i> sugar | |

Wash and stem strawberries. Peel, core and grate or finely chop fresh pineapple. Peel oranges and grate one-half rind; dice pulp. Combine fresh pineapple, oranges and grated rind with Imperial *pure cane* sugar; boil 15 minutes. Add strawberries and continue cooking 12 minutes or until strawberries are bright and mixture is transparent and thick, 222° F. Cool, pour into sterilized jars and seal with paraffin.





MISCELLANEOUS

Winter Combination Conserve

(Apricot, Orange and Pineapple)

- | | |
|------------------------|---------------------------------|
| 1 pound dried apricots | 1 No. 2½ can sliced pineapple |
| 2 oranges, pulp | Imperial <i>pure cane</i> sugar |
| 1 cup pecans | |

Soak apricots in water to cover for 2 hours. Peel oranges and slice; cut pineapple in small wedges. Combine fruits, measure and heat to boiling. Add equal measure of Imperial *pure cane* sugar. Cook, stirring often to prevent scorching, until thick, 220° F. Add pecans and pour into sterilized jars. Seal with paraffin.

Note: If desired, grated rind of one-half orange may be added.

Cold Tomato Relish

- | | |
|------------------------|---------------------------|
| 6 pounds ripe tomatoes | ⅛ teaspoon nutmeg |
| 3 small onions | 1 ounce mustard seed |
| 3 green peppers | 3 cups vinegar |
| 1 sweet red pepper | 1 pound Imperial Old Time |
| 1 cup diced celery | Brown sugar |
| ¼ cup salt | |

Scald and peel tomatoes. Run tomatoes, onions and peppers through food chopper. Place in colander to drain. Add diced celery. Scald vinegar, add seasonings and Imperial Old Time Brown sugar; cool. Combine with vegetables. Mix well and pack into sterilized jars. Seal.

Cantaloupe and Peach Conserve

- | | |
|--------------------------------|--|
| 2 cups cantaloupe | 2 cups peaches |
| Juice and grated rind 2 lemons | 3 cups Imperial <i>pure cane</i> sugar |
| | ½ cup pecans |

Peel and dice cantaloupe and peaches. Combine ingredients and cook slowly until mixture is thick and clear—220° F. Add pecans, mix well and pour into sterilized glasses. Seal with paraffin.

HELPFUL HINTS

Jelly Making

THE THREE ESSENTIALS OF GOOD JELLY are acid, pectin, and sugar. A tart tasting fruit or one slightly under ripe is best, but one-half tablespoon of lemon juice to each cup of fruit juice will make up for any acid deficiency. Fruits vary so in pectin that the safest plan is to test all fruit juice for the pectin content.

THE ALCOHOL TEST FOR PECTIN is the easiest. Place one teaspoon of cooked fruit juice in a saucer, add one tea-

spoon of any kind of alcohol (grain, denatured, or wood) and mix by tilting saucer. The results determine the amount of sugar to be used.

PROPORTION OF SUGAR varies. If the juice jellies almost at once with practically no liquid left, allow one cup of sugar for each cup of fruit juice. Sour apples and plums such as wild ones are in this class. If the juice jellies in two or three large masses with a little liquid, allow three-fourths of sugar for each cup of fruit juice. Most of the fruits are in this class or require even less sugar. Not only is the amount of sugar important, but *pure cane* sugar is essential. Imperial produces only *pure cane* sugar.

THERE ARE THREE GOOD TESTS FOR JELLY: 1. When tiny bubbles seem to start in center of pan, completely cover surface and the mass keeps rising, you may know that the jelly is about done. At this point, give it the "wrinkle" test—place a spoonful of the juice in a saucer on ice. When chilled, tilt and if there are two good wrinkles, the jelly is done. 2. Dip spoon in the boiling juice, raise above liquid and allow to drop from side of spoon—the jelly is done if the juice comes off in flakes instead of drops. 3. Thermometer test is 220° F.

Jams, Conserves, and Marmalade

THE DIFFERENCE BETWEEN BUTTERS AND JAMS is that of consistency. Fruit pulp left from jelly making is often used for the fruit butters and the fruit is pressed through sieve.

PROPORTION OF SUGAR: Allow three-fourths pound of *pure cane* sugar to each pound of fruit.

ADD THE SUGAR after the fruit has been cooked long enough to evaporate most of the water. Cook rapidly to the jelly stage, 222° F. Remember that jams are thicker when cold, so do not over cook. The syrupy consistency of jams is due to over cooking after the addition of the sugar.

NUTS, when used, are added to conserves 5 minutes before removing from fire because long cooking destroys both color and flavor.

Preserves

HARD FRUITS such as pears, melon rinds, etc., are better if cooked in boiling water until tender before adding them to the syrup.

PROPORTION OF SUGAR: Allow three-fourths pound of *pure cane* sugar to each pound of fruit. Cook the fruit rapidly until clear and transparent, 224° F., and then allow to remain overnight.

PLUMPING: By leaving the fruit in the syrup overnight, it becomes plump and well filled with syrup. Pack cold into sterilized jars.



I N D E X

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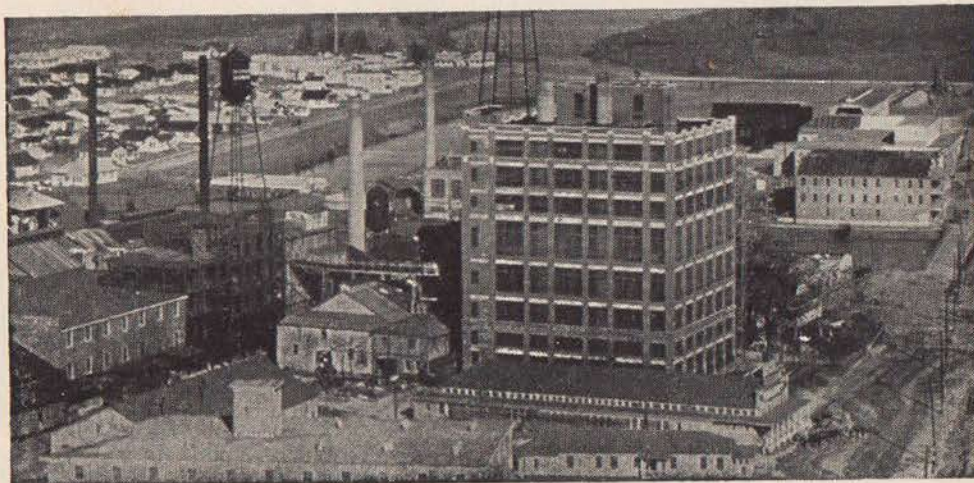
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THE HOME OF IMPERIAL PURE CANE SUGAR
SUGAR LAND, TEXAS

