

# Fruit Butters and Conserves

★ Fruit butters are the fruit pulp which has been pressed through a sieve or colander and cooked with sugar (spices if desired) until it is thick enough to spread. Cook slowly, stirring frequently to prevent burning. Pour the butter while boiling hot into sterilized KERR JARS and seal immediately.

★ Conserves vary from Jams in that they are a mixture of several fruits often combined with raisins and nut meats.

## APPLE BUTTER (SPICED)

16 cups thick apple pulp      8 cups sugar  
1 cup vinegar                      4 teaspoons cinnamon

CORE and slice apples but do not peel. Add only enough water to cook apples until soft. Press through fine sieve and measure. Combine all ingredients. Cook until mixture remains in a smooth mass when a little is cooled. This will require about 1½ hours boiling. During cooking stir frequently to prevent burning. Pour into sterilized KERR Jars and seal while hot.

## APRICOT BUTTER

5 pounds apricots (15 cups sliced)      Juice and rind of 1 orange  
6 cups sugar

PIT apricots, cut into small pieces, add sugar and juice and grated rind of orange. Cook to desired consistency. Pour into sterilized KERR Jars and seal while hot.

## GRAPE BUTTER

PRESS cooked grape pulp through a strainer to remove seeds and skins. Measure, add one-half as much sugar; cook until thick, stirring frequently. Pour into sterilized KERR Jars and seal while hot.

## PEACH BUTTER

SCALD, peel and stone peaches. Cook to pulp using very little water. Press pulp through strainer or sieve. To each cup pulp add one-half as much sugar. Cook until thick and clear. Spices may be added. Pour into sterilized KERR Jars and seal while hot.

## PEACH BUTTER (DRIED PEACHES)

1 pound dried peaches      1 pint water  
1 cup sugar

WASH peaches, soak in the water several hours, cook very slowly in same water until soft enough to mash to a pulp. Mash and add sugar. Simmer slowly until thick, then pour into sterilized KERR Jars and seal while hot.

## PEAR BUTTER

WASH pears. Do not peel. Slice. Add small amount of water to start cooking. Cook until very soft. Press through colander. To each cup pulp add ½ cup sugar. (Spices may be added—½ teaspoon cinnamon to 3 cups pulp.) Cook until thick, stirring frequently to prevent burning. Pour into sterilized KERR Jars and seal while hot.

## PLUM BUTTER

FOLLOW recipe for Pear Butter. For spice, use ½ teaspoon cinnamon to 4 cups pulp. Juice may be used for jelly or fruit drinks.

## TOMATO BUTTER

4 quarts stewed tomatoes      1 tablespoon cinnamon  
7 cups of light brown sugar      1 teaspoon allspice  
1 tablespoon ground cloves

COOK very slowly until thick. Pour into sterilized KERR Jars and seal while hot.

## TOMATO AND APPLE BUTTER

2 cups apple pulp      Juice of 1 lemon  
4 cups thick tomato pulp      4 cups sugar

COOK apples and tomatoes separately. Tomatoes will not require water. Add only enough water to apples to prevent burning. Cook tomatoes and apples until they are tender. Press through a sieve. Combine all ingredients and heat them, stirring until the sugar is dissolved. Cook mixture rapidly until thick and clear. Pour into sterilized KERR Jars and seal while hot.

## APRICOT-ORANGE CONSERVE

4 pounds apricots (3 quarts, quartered)      1 tablespoon lemon juice  
6 medium-sized oranges      1 cup nut meats, chopped  
6 cups sugar

WASH and cut apricots into quarters. Slice 3 of the oranges thin without removing the peel. Extract juice from other 3 oranges. Combine all ingredients except nut meats. Cook until thick. Add nut meats 5 minutes before cooking is complete. Pour into sterilized KERR Jars and seal while hot.

## CHERRY CONSERVE

3 cups sour cherries  
1 cup seedless raisins

3 cups water  
Sugar

REMOVE pits from cherries and cut raisins in pieces. Add water and boil 30 minutes. To each cup pulp add 1 cup sugar. Cook until thick, stirring constantly. Pour into sterilized KERR Jars and seal while hot.

## CHERRY-PINEAPPLE CONSERVE

4 cups cherries, pitted and ground  
1 cup crushed pineapple, drained  
3 cups sugar

WASH and pit cherries. Run them through food chopper and measure. Drain pineapple and measure. Add pineapple and sugar to cherries. Cook mixture rapidly until thick and clear, stirring frequently to prevent sticking. If desired, 1/2 cup of chopped nut meats may be added just before removing from the heat. Pour into sterilized KERR Jars and seal while hot.

## CRANBERRY CONSERVE

1 quart cranberries  
1 orange  
1 cup raisins

1/4 cup nut meats  
3 cups sugar

WASH cranberries. Cover with water and cook until tender. Then press through a sieve. Peel oranges and put peel through food chopper. Dice peeled oranges. Mix cranberries, chopped raisins, orange and orange peel together and cook slowly for 10 minutes. Then add sugar and simmer very gently until thick. Chop nut meats in small pieces. Add to mixture a few minutes before cooking is complete. (Any variety of nut meats may be used or may be omitted entirely.) Pour into sterilized KERR Jars and seal while hot.

## GOOSEBERRY AND RHUBARB CONSERVE

1 1/2 pounds gooseberries  
1 pound rhubarb

2 pounds sugar  
1/4 pound nut meats

PICK and wash the gooseberries, removing both stems and tails, and add the rhubarb, which has been cut in small pieces. Add the sugar and boil until thick. Add the nut meats just before removing from the heat. Pour into sterilized KERR Jars and seal while hot.

## PEACH AND CANTALOUPE CONSERVE

4 cups diced peaches  
4 cups diced cantaloupe  
4 lemons, juice and grated rind  
6 cups sugar  
1 cup English walnuts, blanched and chopped

COMBINE ingredients, with exception of nut meats. Cook mixture until thick and clear; add nut meats and pour into sterilized KERR Jars and seal while hot.

## PEAR CONSERVE

5 pounds firm pears (15 cups sliced)  
10 cups sugar  
1 pound seedless raisins  
Rind of 2 oranges    Juice of 3 oranges and 2 lemons

PEEL pears and cut in small pieces. Add sugar and let stand overnight. Then add raisins, orange rind

cut in small pieces, and juice of oranges and lemons. Cook until thick, or about 30-35 minutes. Pour into sterilized KERR Jars and seal while hot.

## PLUM CONSERVE

4 pounds plums (8 cups cut up)  
2 lemons (juice and grated rind)  
1 pound seedless raisins

6 cups sugar  
1 cup walnuts

WASH plums, remove seeds, weigh fruit. Combine all ingredients except nut meats. Cook until thick. Blanch nut meats 2 minutes, drain, cut or chop. Add to mixture just before removing from heat. Pour into sterilized KERR Jars and seal while hot.

## PRUNE CONSERVE

1 pound raisins    Juice of 4 oranges    8 cups sugar  
4 pounds prunes (if dried ones are used cut in fourths,  
soak them in cold water for 5 hours, then drain)

1 pound walnut meats broken in small pieces

BOIL all ingredients except nut meats together until thick. Stir in nut meats 5 minutes before removing from heat. Pour into sterilized KERR Jars and seal while hot.

## RASPBERRY-CHERRY CONSERVE

3 cups red sour cherries  
3 cups red raspberries

4 1/2 cups sugar

COOK cherries in very little water (about 1/2 cup) until skins are tender. Add raspberries and sugar. Cook until thick and clear. Pour into sterilized KERR Jars and seal while hot.

## RHUBARB CONSERVE

5 pounds rhubarb  
8 cups sugar  
3 cups weak vinegar  
2 oranges

1/2 teaspoon cloves  
1 teaspoon cinnamon  
2 cups seedless raisins  
2 cups walnut meats

WASH rhubarb, cut in pieces and cover with boiling water. Allow to stand 3 minutes and drain. Add sugar, vinegar, grated rind and juice of oranges, spices, and raisins cut in pieces. Cook slowly until thick, add chopped nut meats and pour into sterilized KERR Jars and seal while hot.

## STRAWBERRY CONSERVE

3 pints strawberries  
2 cups fresh pineapple, chopped  
Juice of 1 lemon  
1/2 pound seedless raisins

1 orange  
Sugar

WASH and hull berries and slightly crush them. Put pineapple through food chopper and measure. Grind raisins and orange, add lemon juice, combine all fruits. This should make about 8 cups crushed fruit. Add sugar equal to weight or measure of all fruit. Cook until thick, stirring frequently. Pour into sterilized KERR Jars and seal while hot.

## TOMATO CONSERVE

18 cups tomatoes cut in chunks  
3 teaspoons ginger

6 cups sugar  
3 lemons

COOK tomatoes 75 minutes. Then add sugar, thinly sliced lemon, and ginger. Cook until thick and smooth, then pour into sterilized KERR Jars and seal while hot.