

# Jams

★ Jams are made of crushed fruits, mixed with sugar and cooked until thick. In order to save time, stirring, and practically eliminate the danger of scorching, many homemakers bake the jams in the oven. Cook the mixture in open pan over the heat until it comes to boil and all ingredients are thoroughly mixed, then put pan in slow or moderate oven (hot enough to keep jam bubbling) and bake, stirring occasionally.

## AMBER JAM

1 orange  
1 lemon

1 grapefruit  
Sugar  
½ teaspoon salt

WASH and remove peel from the fruit. Cut the peel in thin slices. Add 1 quart of water to the sliced peel and boil 5 minutes. Drain. Add quart of fresh water, boil and drain again. Repeat for a third time. Remove seeds and "rag" from the peeled fruit. Slice thin and add to the boiled peel. Measure the fruit and peel and add twice as much water as fruit and peel. Boil rapidly for 40 minutes. Measure the mixture and add an equal measure of sugar and the salt. Boil rapidly, stirring frequently, until thick and amber colored (about 25 minutes). Allow to stand in kettle until slightly cooled. Then stir and pour into sterilized KERR Jars and seal with paraffin or tighten cap and process for 20 minutes in water bath.

## APRICOT-PINEAPPLE JAM

SEE Pineapple-Apricot Jam.

## APRICOT-RASPBERRY JAM

2 pounds apricots (6 cups sliced)  
¼ cup water 4½ cups sugar 1½ cups raspberries

ADD water to apricots which have been pared and pitted. Add sugar and raspberries and cook until jam is of desired consistency. Pour into sterilized KERR Jars and seal while hot.

## BERRY JAM

WASH and pick over berries. Crush the berries to start juice. Measure berries and juice and heat through. Add ¾ cup sugar for each cup berries and juice. Cook, stirring frequently, until of desired consistency. Pour into sterilized KERR Jars and seal while hot.

## BLACKBERRY AND APRICOT JAM

1 cup apricots 1 cup blackberries  
½ cup blackberry juice 1½ cups sugar

SLICE ripe apricots. Add blackberries, juice and sugar and cook to the desired consistency. Pour into sterilized KERR Jars and seal while hot.

## CRANBERRY JAM, SPICED

8 cups cranberries 6 cups sugar  
1 cup each water and vinegar  
1 tablespoon ground cinnamon  
½ tablespoon ground cloves  
½ tablespoon ground allspice

MASH cranberries lightly; add vinegar and water and cook until soft. Put through coarse strainer; add spices and sugar, cook 8 minutes, stirring often. Pour into sterilized KERR Jars and seal while hot.

## DAMSON PLUM JAM

4 quarts damson plums  
1 quart cold water Sugar

WASH plums, remove the seeds, add the water and cook the fruit until soft. Measure and add two-thirds as much sugar as fruit. Stir mixture over low heat until sugar is dissolved. Boil rapidly until mixture is thick and clear. The flavor of the plums should be practically unchanged and the color rich sparkling red. Pour into sterilized KERR Jars and seal while hot.

## DRIED APRICOT-PINEAPPLE JAM

2 cups dried apricots ½ lemon thinly sliced  
2 cups crushed pineapple 4 cups sugar

WASH apricots. Cover with cold water and soak overnight. Simmer until tender in water in which they were soaked. Mash apricots and add pineapple, lemon and sugar. Simmer, stirring frequently until thick and clear. Pour into sterilized KERR Jars and seal while hot.

## FIG JAM

SCALD 6 quarts figs in 6 quarts boiling water; let stand 15 minutes. Drain, rinse thoroughly in clear, cold water, drying and pressing fruit until all water is out. Weigh or measure figs, remove stems and crush; allow half as much sugar as fruit. Put in barely enough water to start fruit cooking, then boil down until thick—or put in oven and bake. A little sliced lemon or orange, or preserved ginger or nut meats may be added, as preferred. Pour into sterilized KERR Jars and seal while hot.

## FIG JAM WITH HONEY

MUCH depends upon the sweetness of the honey, but ordinarily 1 cup honey equals 1 cup sugar. Peel figs, allow ¾ as much honey as fruit and let cook slowly, stirring constantly. When thick, pour into sterilized KERR Jars and seal while hot. A little sliced lemon or chopped walnuts in fig jam makes it delicious.

## GINGER-QUINCE JAM

4 pounds quinces ¼ pound crystallized ginger  
8 cups sugar 2 lemons

WASH, pare and remove cores from the quinces. Chop in fine pieces, cook in boiling water to cover, until tender. Add sugar, chopped ginger, juice and grated rind of lemon. Cook until thick. Pour into sterilized KERR Jars and seal while hot.

## GRAPE JAM

3 pounds grapes (4 cups) 1 cup chopped raisins  
2 oranges 2 cups sugar

WASH grapes and remove stems. Add 1 cup water and cook until tender and skins are bursted. Rub through coarse strainer and add juice and grated rind or oranges, raisins and sugar. Cook until thick, then pour into sterilized KERR Jars and seal while hot.

## LOQUAT JAM

WASH and seed whole, ripe fruit, remove blossom end and all imperfections. Run through food chopper and measure the pulp. Barely cover with cold water and cook until tender and deep red. When cooked down add sugar in equal measure and cook until thick—two hours or more, when as much as 4 or 5 quarts are used. Pour into sterilized KERR Jars and seal while hot.

## PEACH JAM

CUT well ripened peaches into small pieces. Put into large kettle without the addition of water. When peaches have begun to soften, crush them slightly. Cook slowly about 20 minutes or until peaches are slightly softened. Measure peach pulp and for each cup of peaches add 1 cup of sugar. Return to heat and cook until of desired consistency (about 20 minutes). Pour into sterilized KERR Jars and seal while hot.

## PEACH-PLUM JAM

3 pounds peaches (7 cups)  
3 pounds red plums (7 cups)  
12 cups sugar  
1 lemon (sliced very thin)

PEEL and pit peaches, pit plums, cut fruit into small pieces and crush lightly. Add sugar and lemon and cook to desired consistency. Pour into sterilized KERR Jars and seal while hot.

## PEAR HONEY

3 pounds ripe pears (9 cups)  
1 cup grated pineapple  
Grated rind and juice 1 fresh lime  
5 cups sugar

WASH, pare and core the pears; slice before measuring. Put through a food chopper using the fine blade. Combine pears and pineapple. Add the lime rind and juice. Add sugar and cook over slow heat, stirring frequently. Cook for 20 minutes. Pack into sterilized KERR Jars and seal while hot.

## PEAR AND TART APPLE JAM

1 pint diced pears 3½ cups sugar  
1 pint diced tart apples Grated rind ½ lemon  
Juice of 1 lemon

PEEL and dice fruit. Mix all ingredients thoroughly. Boil mixture until it is thick and clear (about 25 minutes), stirring frequently. Pour into sterilized KERR Jars and seal while hot.

## PINEAPPLE AND APRICOT JAM

2½ pounds fresh apricots (7 cups sliced)  
3 cups grated, canned pineapple 5 cups sugar  
WASH and slice apricots, mix with sugar and pineapple (fruit and juice). Cook until desired consistency (about 25 minutes). Pour into sterilized KERR Jars and seal while hot.

## PINEAPPLE-RHUBARB JAM

SEE recipe for Rhubarb-Pineapple Jam.

## QUINCE-GINGER JAM

SEE recipe for Ginger-Quince Jam.

## RASPBERRY AND CHERRY JAM

4 cups pitted cherries 8 cups sugar  
4 cups crushed raspberries 1 cup water

## RHUBARB JAM

5 quarts chopped rhubarb 1 orange  
10 cups sugar 1 pound dried figs  
1 lemon

CHOP rhubarb, mix with sugar and let stand overnight. In the morning put the lemon, orange and figs through food chopper. Mix all ingredients together and simmer slowly 3 hours, stirring often. Pour into sterilized KERR Jars and seal while hot.

## RHUBARB AND PINEAPPLE JAM

7 pounds rhubarb (22 cups) 10 cups sugar  
2 medium-sized pineapples (8 cups)

CHOP rhubarb and pineapples into small pieces. Add half the sugar and cook 15 minutes. Then add remaining sugar and simmer, stirring often, until rich and thick. Pour into sterilized KERR Jars and seal while hot.

## RHUBARB-STRAWBERRY JAM

2 pounds strawberries (4 cups, mashed) 6 cups sugar  
2 pounds rhubarb (8 cups, ½-inch pieces)

WASH fruit. Cut rhubarb into ½ inch pieces. Cover rhubarb with half of the sugar and let stand 1 to 2 hours. Crush berries and mix with remaining sugar and combine with rhubarb. Place mixture over low heat until sugar is dissolved, then boil rapidly, stirring frequently to prevent burning. Cook until thick. Pour into sterilized KERR Jars and seal while hot.

## STRAWBERRY JAM

6 cups strawberries 5 cups sugar Juice 1 lemon  
MASH berries to make 6 cups. Mix with sugar. Cook rapidly for about 20 minutes or until thick. Add lemon juice a few minutes before cooking is complete. Pour into sterilized KERR Jars and seal while hot.

## STRAWBERRY-CHERRY JAM

3 cups strawberries, hulled Juice of 1 lemon  
3 cups cherries, pitted ½ orange, sliced thin  
4½ cups sugar

COMBINE strawberries and cherries. Add sugar, lemon juice and sliced orange. Cook rapidly, stirring constantly, until thick. Pour into sterilized KERR Jars and seal while hot.

## STRAWBERRY AND PINEAPPLE JAM

COMBINE equal parts of strawberries and shredded pineapple with sugar equal in weight to the fruit. Boil until clear and thick like jam. Pour into sterilized KERR Jars and seal while hot.

## TOMATO JAM

5 pounds ripe tomatoes 2½ cups vinegar  
(11 cups, quartered) 3 cups seedless raisins  
5 cups brown sugar  
1 tablespoon each whole cloves, allspice  
and stick cinnamon

CUT tomatoes in pieces after peeling. Add sugar and vinegar, and spice tied in cheesecloth. Boil slowly for 2 hours, add raisins, chopped, and boil 1 hour longer. Remove spices and pour into sterilized KERR Jars and seal while hot.

## WINTER JAM

3 cups cranberries 1½ cups crushed pine-  
apple  
1½ cups diced apples, 2 tablespoons lemon juice  
peeled  
1½ cups water 3½ cups sugar

COOK the cranberries and apples in the water until they are clear and tender. Press fruit through sieve to remove cranberry skins. Measure, then add the