

Red Raspberry Jam

Lid Doub

makes 9 - 6oz. glasses place paraffin in pan - ^{low heat} To melt

Thaw - 4 cups - 4 10oz boxes - froz. raspberries in 4 or 6 qt pan

Add - 2 Tab. lemon Juice & 5 cups Sugar

Heat quickly - To full rolling Boil - Stir constantly. Boil hard 1 minute

Remove - from heat & at once stir in ~~1~~ ^{1 packet} bottle Certo fruit pectin. Skim off foam with metal spoon.

Stir & Skim - Alternately for 5 min To prevent floating fruit
Ladle into hot scalded glasses. Seal with $\frac{1}{8}$ inch melted paraffin

* Fresh Raspberry Jam - use 2 qt Berries - 6/2 cups
Sugar

Jelly Sauce

Heat - 1/2 cup Jelly & Add

1/2 cup orange or pineapple Juice

Serve - on cake squares baked custard or
ice cream.