

Red Raspberry Jam

Lid Daub

makes about 9-10 oz. glasses

Place paraffin in pan
Low heat to melt

Thaw ... 4 cups (4 10oz boxes) frozen 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 min

Remove from heat - at once stir in $\frac{1}{2}$ ^{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

over

fresh Raspberry Jam - use 2 qts berries (4 cups) & $6\frac{1}{2}$ cups Sugar

Sauce

Heat - $\frac{1}{2}$ cup Jelly & Add:

$\frac{1}{2}$ cup orange or pineapple Juice

Serve on cake Squares - baked custard or
ice Cream