

Young and Old Alike Join in Jelly Making — and Jelly Giving!

Frances Lee Barton is Deluged with Letters Telling of New Jelly-Making Activities!

IF the thousands of letters pouring in to Frances Lee Barton tell a true story, a great festival of jelly making is going on throughout the land. The American Legion Woman's Auxiliary campaign last year with "A Million Glasses of Jelly by 1935" may have started the ball rolling. But this year the Girl Scouts, the Camp Fire Girls, church societies, state fair contestants, and clever hostesses are all joining the procession.

The Camp Fire Girls, the Girl Scouts, and many units of 4-H Clubs celebrated National Jelly-making Week, June 17-22, and they are using the finished jellies in dozens of their activities—winning badges and homemaking honors, selling the finished jellies for Camp Funds, giving it to hospitals and charitable institutions, keeping it for Christmas gifts, entering their jellies and jams in state and county fairs. One mother writes proudly: "My thirteen-year-old girl got Canner's Badge in Girl Scouts by making plum jelly with Certo before leaving for school in the morning."

Church societies are making jellies and jams for fairs. Almost every bazaar has its booth of gleaming jelly and jam glasses, wrapped individually in tissue paper or cellophane and tied with large bows, or in a rainbow assortment of six to a box. Women write that as a means of defraying church expenses, the sale of jellies and jams is one of the best.

Jam and Jelly Showers

Clever hostesses are giving bride's showers of jelly and jam. And now a bride writes: "We received a wedding present of enough jam and jelly to last over the winter but now it's up to me to supply next winter's shelf." Apparently she went to work and pleased that severest of critics, her mother-in-law, for she continues: "I gave my mother-in-law a glass of jam made with Certo and she said she never tasted such good jam in her life!"

Another homemaker writes: "For a number of years I have been making jellies and jams put in small individual jars for the soldier boys, patients at Walter Reed General Hospital." Still another, looking ahead to Christmas, tells us: "I have long been a Christmas jelly maker. I fill small glasses with red and green jellies, cap them with green and red, and send them out with baskets of cookies..."

If you're not already on the jelly-making, jelly-using bandwagon, this is the time to join the procession. With Certo and the short-boil method all the drudgery is taken out of the job. Only the fun remains.



(ABOVE)—Jams and jellies in imaginative containers make unusual gifts—a set of ramekins, coffee or egg cups, sherbets, parfait or beverage glasses, a painted mug, a little glass hen or, for the bride, a silver-topped jar—all filled with jam or jelly. Note the individual jigger glasses (extreme right). Fill two each time you make a new batch of jelly with Certo and you'll soon have a rainbow assortment.



(ABOVE)—"Maybe we can win our Canner Badges now," one of these Girl Scouts says delightedly to Frances Lee Barton. "See how I use an enamel teapot in paraffining?" Mrs. Barton asked. The girls are quick to catch on to this easy way of doing it.



(AT LEFT)—Orchids—or shall we say peaches and pears—to Mrs. Fletcher M. Johnson recently chosen America's typical Mother by the Golden Rule Foundation... for her skill as jelly-maker and jelly-making teacher. The Camp Fire Girls are fascinated by her way of making jelly. Into a Canton flannel cloth goes the prepared fruit, and a potato masher is used to press the juice into a bowl below.

(AT RIGHT)—Imagine the surprise of the contest judges. Two blue ribbons on the plum and strawberry jelly entered by Roena Rader at the Missouri State Fair, and the winner is fourteen years old! She used Certo and the short-boil way.

(BELOW)—For birthdays, showers, or Christmas gifts, see how the ordinary jelly glass can be transformed by the use of cellophane wrappings and bright ribbons.



LANNY ROSS...Presents Summer Sunday Evening Concerts!

Certo's new half-hour radio series takes the place of popular Jack Benny for limited time. Broadcast over nation-wide NBC hook-up every Sunday evening from July 21st through September 1st.

WOULDN'T you love to tune in and listen to a friendly Sunday evening concert, given by this favorite radio star and assisted by a large symphony orchestra playing your favorite tunes? Well, on Sunday evening, July 21st, just dial your local NBC station and catch the lilting tunes of "Come to the Fair." For that's the opening number of Lanny Ross' new Certo radio program, "State Fair."

Popular music is planned—but famous melodies that we have known since we were young and which we never grow tired of hearing.

The whole program is a friendly one. It's going to have a sparkling setting too—an outdoor concert stadium in mythical "State Fair Park." In much the same way that concerts of popular music are played all over the country, so Lanny will conduct his own Sunday night concerts for Certo. Here are some of the pieces that will be played when Certo goes on the air: "My Hero" from The Chocolate Soldier; "Jeannie with the Light Brown Hair," by Stephen Foster; "Softly Now the Light of Day"; "Moonlight and Roses"; "Home on the Range."



"Make mine bread and jam," says Lanny.

Does this program appeal to you? There will be seven such concerts, and you'll want to hear them all. Remember the date—Sunday evening, July 21st, NBC hook-up. See your own local paper for the correct time, and tune in on "State Fair!"

Dish of the Month

Ice Cream Meringue Cake

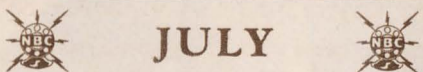
- 1 1/4 cups sifted Swans Down Cake Flour
- 1 1/4 teaspoons Calumet Baking Powder
- 1/8 teaspoon salt
- 4 tablespoons butter or other shortening
- 1/2 cup sugar
- 2 egg yolks, unbeaten
- 7 tablespoons milk
- 1/2 teaspoon vanilla
- 2 egg whites and 1/2 cup sugar

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Pour into greased pan, 9 x 9 x 2 inches.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. Then continue beating until mixture will stand in peaks. Spread over cake batter. Bake in moderate oven (350° F.) 45 to 50 minutes. Let stand about 10 minutes to cool, then remove carefully from pan. Cut in 3-inch squares and serve topped with ice cream or crushed fresh fruit.

MORE STATIONS!

Starting with the program of June 7, station WDAF, Kansas City, Missouri, returned to the "Kitchen Party" network. The local broadcast time is 12:30 C.S.T. At the same time, station WHIO, Dayton, Ohio, was added to the network where the program is heard at 1:30 E.S.T.



"Kitchen Party" Programs

- July 5—"Adding Magic to Every Course"
- July 12—"New Refrigerator Deserts"
- July 19—"Main Dish Sandwiches"
- July 26—"Something Different in Vegetable Cookery"

JACK ARTHUR JOINS THE "KITCHEN PARTY" FAMILY

AS OUR listeners on June 7th and subsequent broadcasts know, that Man-About-The-Kitchen, Warren Hull, has accepted a tempting offer from Warner Brothers and is now in Hollywood. To him, we and his thousands of radio admirers say: "Good luck, Warren, and may you be as big a success in the movies as you have been on the air!"

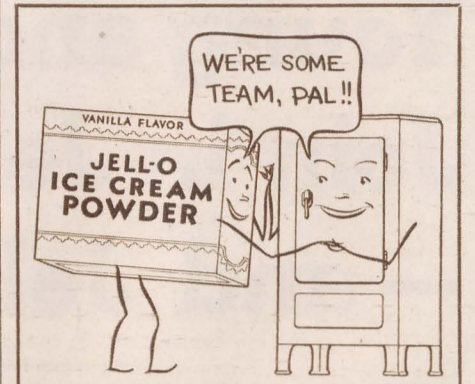
And to his successor, Jack Arthur, we say: "Welcome and may you add to the laurels you've gained on other radio programs and on the stage!"

To many of our listeners, Jack Arthur is already well known—by voice if not by name. He made his radio debut in 1927 on the Collier Hour, playing the leading role in dramatizations of their short stories. Subsequently he played the part of Johnny Hart in the Hollywood Five-Star Theatre and has been on a number of other outstanding network programs. In addition to his radio appearances, he has played the leading part in "Follow Through," "Padlocks," "Take the Air," and other big musical comedy successes.

He was born 35 years ago in Brooklyn, N. Y., and after graduating from high school studied voice under two distinguished teachers, Pasquale Amato and Vernon d'Arnalle. He was wounded while serving with the 27th Division during the World War. In the course of his dramatic engagements he has been all over the United States and has also traveled extensively in Europe. Is an ardent tennis player. Unmarried. Stands five feet eleven

inches, weighs 175 pounds, has grey eyes and brown hair.

With his splendid singing voice, his extensive dramatic experience, and his warm, human radio personality, we predict that Jack Arthur will promptly become one of the most popular members of the "Kitchen Party" family.



New and Improved Ice Cream Powder

Improved in quality and taste, Jell-O Ice Cream Powder, in a brand new package at a new low price, is now being introduced nationally by General Foods. A unique feature of the new product is that it lends itself just as satisfactorily to preparation in an automatic refrigerator as in a hand-freezer.

Although Jell-O has marketed an ice cream powder for years, the new product has been so improved in the laboratories and kitchens of General Foods that it is in effect a brand new item. "I know of no other preparation on the market that will make better ice cream either in freezers or in automatic refrigerators," Mrs. Barton says. After development and testing in General Foods' laboratories and Consumer Service kitchens, Jell-O Ice Cream Powder was submitted to 500 practical housewives throughout the country for their comments and suggestions before being put on the market.

In addition to improving the product, the Jell-O Ice Cream Powder package has been entirely redesigned. The line includes four flavors: Chocolate, Vanilla, Lemon, Strawberry—and Unflavored. Each flavor is distinguished from the others by a different colored band around the border of the box.

Each package of Jell-O Ice Cream Powder makes about one-and-a-half quarts of excellent ice cream. For hand-freezer ice cream, only the addition of a quart of milk or cream is necessary. When the product is used in automatic refrigerators, four tablespoons of sugar, two cups of milk, and two cups of whipped cream are used with each package of Jell-O Ice Cream Powder. In either the automatic refrigerator or the hand-freezer it is possible to make delicious ice cream at home, without the usual fuss and bother—and so inexpensively.



Makes grand ice cream in hand-freezers, too

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Give this coupon to a friend or relative who would be interested

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FRANCES LEE BARTON,
General Foods, Battle Creek, Mich.

Please place my name on your regular mailing list to receive, free, future issues of the General Foods Broadcaster containing Frances Lee Barton's Recipe Bulletins.

Please send me the Binder for Mrs. Barton's Bulletins, too, for which I enclose ten cents.

.....

NAME _____

ADDRESS _____

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STATE _____

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THIS beautiful jelly serving spoon was especially designed to go on your best jelly plate next to those delicious homemade jellies you are making. It is a genuine William Rogers & Son silver-plated spoon with a graceful pattern and frosty dull finish. If you went out to buy it, it would cost anywhere from eighty-five cents to one dollar.

But to "Kitchen Party" listeners this special offer is made: Send your name and address with a label from one bottle of Certo and fifteen cents in stamps to "Certo," Battle Creek, Michigan. In return you will receive postpaid this beautiful silver-plated spoon in a tarnish-proof wrapper. You will be delighted with this beautiful and useful piece!

"KITCHEN PARTY" Portraits

JAMES WILKINSON



JIMMY WILKINSON was born in Cumberland, Md., March 21, 1903 . . . Gets his love for music from his mother, who was a gold medal diploma graduate of the Peabody Conservatory of Music in Baltimore. He went to the Army and Navy Preparatory School in Baltimore and was graduated from the University of West Virginia in 1923 . . . Did nothing with his music until he was 17, but after his graduation from college he studied at the Peabody Conservatory, the Curtis School of Music, and with several private instructors . . . While he was at West Virginia he founded and edited "Moonshine," the university humor publication . . . Played football, baseball, and lacrosse . . . Says he was mediocre at all of them, but was good enough to get honorary mention for Walter Camp's All-American football team in 1922 . . . Is a descendant of General James Wilkinson, commander of the Continental Army before George Washington . . . Got his start in radio in Baltimore in 1924 as an announcer and staff entertainer . . . His first job of any kind was as drainage engineer in a coal mine in Fairmont, W. Va. . . Made his musical debut as a soloist with the Baltimore Symphony Orchestra . . . Although he has never been west of the Mississippi, Jimmy has done much traveling in tramp steamers, and has spent more than 20 months in Europe . . . Horses and dogs are his pet hobbies . . . During the war he broke and trained horses for the U. S. Cavalry . . . Once had his picture published in an Arkansas newspaper with the wrong caption . . . Someone on the paper had confused him with an escaped murderer! "Not Guilty!" says Jimmy.

ICE BOX COOKIES

PERFECT COOKIES for summertime! No rolling needed—no cookie cutters used. Keep a roll or two of this chilled firm dough in your refrigerator; then you can have freshly baked cookies in no time at all. This is a special help your refrigerator can give you in making summer cooking easier.

Chocolate Ice Box Cookies

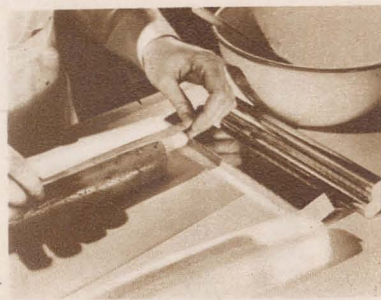
4 cups sifted Swans Down Cake Flour	1½ cups sugar
4 teaspoons Calumet Baking Powder	2 eggs, unbeaten
½ teaspoon salt	4 squares Baker's Unsweetened Chocolate, melted
1¼ cups softened butter or other shortening	1 teaspoon vanilla
	2 cups broken walnut meats

Sift flour once, measure, add baking powder and salt, and sift again. Combine butter, sugar, eggs, chocolate, and vanilla, beating with spoon until blended; then add nuts. Add flour gradually, mixing well after each addition. Divide dough in two parts; shape in rolls, 1½ inches in diameter, rolling each in waxed paper. Chill overnight, or until firm enough to slice. Cut in ¼-inch slices; bake on ungreased baking sheet in moderate oven (350° F.) 10 minutes, or until done. Makes 7 dozen.

Four-in-one Chocolate Ice Box Cookies: Prepare Chocolate Ice Box Cookies, omitting walnut meats. Divide dough in four parts. Mix one of the following into each part: ½ cup broken walnut meats; ½ cup Baker's Coconut; ¼ cup finely cut raisins and ¼ cup broken walnut meats; ¼ cup finely cut dried apricots and ¼ cup broken walnut meats. Shape into rolls as directed in recipe.

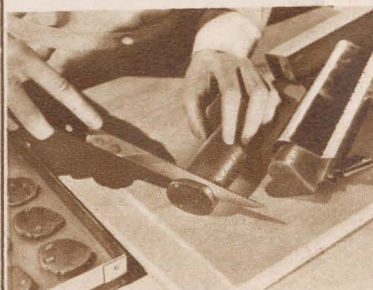
For large square cookies, pack dough in pasteboard butter cartons. Metal cookie molds in various shapes may also be used.

All measurements are level



ABOVE—Shape dough in smooth rolls and wrap tightly in waxed paper; or pack in fancy metal molds.

BELOW—Chill shaped dough until firm; then, as needed, cut in thin slices with sharp thin-bladed knife.



REFRIGERATOR DESSERTS

ATRIO of triumphs for your refrigerator! A creamy rich parfait... A wonderful salad that doubles as dessert... An unusual lemon pie filling that you make without cooking. Any of them add new interest to summer menus.

Parfait Mazarin

1 cup sugar
1 cup water
3 egg whites, stiffly beaten
2 squares Baker's Unsweetened Chocolate, melted and cooled
2 cups cream, whipped
1 tablespoon vanilla

Boil sugar and water until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (238° F.). Pour syrup in fine stream over egg whites, beating constantly. Continue beating until mixture is cool. Fold in chocolate, cream, and vanilla. Turn into freezing trays of automatic refrigerator and let stand 3 to 4 hours. Serve in parfait glasses and top with whipped cream. Makes 1¼ quarts parfait.

Frozen Fruit Salad

1½ cups Baker's Coconut
1 cup grated pineapple
1 cup seeded white cherries
1 cup diced peaches
2 oranges, free from membrane and cut in small pieces
12 marshmallows, quartered
1 cup cream, whipped
½ cup mayonnaise

Toss coconut, fruits, and marshmallows together lightly. Chill. Combine cream and mayonnaise. Fold into fruit mixture. Turn into freezing trays of automatic refrigerator and let stand 4 hours, or until frozen. Cut in 1-inch slices. Serve on crisp lettuce. Garnish with additional mayonnaise. Serves 8.

Marvel Lemon Pie

1 package Lemon Jell-O
¾ cup sugar
¼ teaspoon salt
1 tablespoon grated lemon rind
6 tablespoons lemon juice
1¾ cups boiling water
2 egg yolks
1 baked 9-inch pie shell

Combine Jell-O, sugar, salt, and lemon rind with 3 tablespoons water. Add egg yolks and stir well. Add remaining water, stirring until Jell-O is dissolved. Cool. Add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Top with whipped cream.

Note: The parfait and the salad may also be frozen in ice and salt as follows: Turn mixture into mold; cover with waxed paper, press cover tightly down over paper, and pack in equal parts ice and salt for 3 to 4 hours.

All measurements are level

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 28

JULY, 1935

RASPBERRY MOUSSE

1 cup Certo Red Raspberry Jelly or Jam	Dash of salt
1 egg white, unbeaten	¼ cup milk
	¾ cup heavy cream

Beat jelly until soft and smooth. Combine egg white, salt, milk, and cream, and beat with rotary egg beater until stiff. Add jelly and mix well. Turn into freezing trays of automatic refrigerator and let stand 4 hours. Or turn into mold; cover with waxed paper, press cover tightly down over paper, and pack in equal parts ice and salt. Let stand 4 hours. Makes 1 quart mousse.

FROZEN APPLE PUDDING

2 cups unsweetened apple sauce	⅓ cup Certo Orange Marmalade
4 tablespoons sugar	½ cup cream, whipped

Combine apple sauce, sugar, and marmalade. Fold in whipped cream. Turn into freezing tray of automatic refrigerator and freeze until firm (about 2 hours). Makes 1½ pints.

PEACH MELBA

4 halves canned peaches, chilled	2 tablespoons water
1 pint vanilla ice cream	½ cup Certo Red Raspberry Jam

Place peach half, cut-side up, in each sherbet glass; fill with ice cream. Stir water into jam and pour over ice cream. Serve at once. Serves 4.

PEACH JAM CHARLOTTE

2 teaspoons granulated gelatin	1 cup cream, whipped
¼ cup cold water	¼ teaspoon almond extract
½ cup boiling water	½ cup chopped blanched almonds, toasted, or ½ cup Baker's Coconut, toasted
⅛ teaspoon salt	Lady fingers or strips of sponge cake
⅔ cup Certo Peach Jam	
½ teaspoon lemon juice	

Soak gelatin in cold water 5 minutes; add boiling water, stirring until dissolved. Add salt, Peach Jam, and lemon juice. When slightly thickened, fold in cream flavored with almond extract. Chill until thick. Add almonds or coconut and turn into mold lined with lady fingers or sponge cake. Chill until firm. Unmold. Serve with additional cream, if desired. Serves 8.

Use jam and jelly recipes in booklet under label of every bottle of Certo

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 29

JULY, 1935

OPEN HAMBURG SANDWICHES

Mix thoroughly 1 pound lean beef, ground, 1 teaspoon salt, ¼ teaspoon pepper, and 2 tablespoons chopped onion. Shape into 6 flat cakes. Pan-broil in hot skillet. Split each cake in half and place on slice of toast. Serve with hot Currant Horse-radish Sauce. Makes 6 sandwiches.

Currant Horse-radish Sauce: Melt 3 tablespoons butter in saucepan; add 2 tablespoons flour and stir to a smooth paste. Add gradually 1 cup beef stock, stirring constantly, and continue cooking and stirring until thickened. Add dash of salt. Break up ½ cup Certo Red Currant Jelly with fork; add 3 tablespoons horse-radish and add to hot sauce just before serving. Makes about 1½ cups sauce.

HAM SANDWICHES WITH PLUM SAUCE

Sauté quickly 8 slices boiled ham in 1 tablespoon butter. Place on slices of buttered toast. Add 1 tablespoon vinegar to hot Plum Sauce; pour over sandwiches just before serving. Makes 8 sandwiches.

Plum Sauce: Melt 3 tablespoons butter in saucepan; add 2 tablespoons flour and stir to a smooth paste. Add gradually 1 cup beef stock, stirring constantly, and continue cooking and stirring until thickened. Add dash of salt. Break up ½ cup Certo Plum Jelly with fork and add to hot sauce just before serving. Makes about 1½ cups sauce.

BACON AND JAM CHUTNEY SANDWICHES

Soften 1 package (3 ounces) cream cheese with 1 tablespoon milk or cream. Add ¼ teaspoon salt, ⅛ teaspoon Worcestershire sauce, and a dash of tabasco or cayenne. Cut 12 strips bacon in half and pan-broil. Cut 6 soft buns in half crosswise and toast; cover lower halves with cheese mixture. Spread with Jam Chutney, allowing 2 teaspoons to a sandwich, and arrange 4 pieces bacon on each half. Cover with other halves of buns. Serves 6.

Jam Chutney: Mix together ¾ cup Certo Plum Jam, 3 tablespoons vinegar, ¼ teaspoon salt, dash of cayenne, ⅛ teaspoon ginger, dash of powdered garlic, and ⅓ cup finely cut raisins. Let stand 2 or 3 days to mellow before serving. Makes about 1¼ cups chutney.

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Plan to keep a jar or two of Jam Chutney (Bulletin No. 29) on your pantry shelf. It's so good with cold meats or hot curries and combines wonderfully with French Dressing on a salad of crisp greens.



Cream of Mushroom Soup with crisp celery and ripe olives for the first course; then Frozen Fruit Salad (page 3), tiny hot nut muffins and coffee — and you have a perfect party luncheon menu for a hot day.

Have you tried tart jelly to make your chicken or veal croquettes different? Make a little depression in the top of each one, and fill with jelly after the croquettes are fried. You're sure to like them.

Canned beef broth or bouillon, or beef bouillon cubes dissolved in hot water may be used for beef stock in the sandwich sauce recipes in Bulletin No. 29.

Tightly pasted paper covers will protect your Certo jellies and jams, if you do not have tin covers to fit your glasses. To make a paper cover, cut a disk about 1 inch larger than the top of the container, then slash the disk all around the edge in toward the center for 1/2 inch. Spread paste over slashed rim, stretch cover tightly over top of jar, and adjust pasted rim to the shape of the container.

A set of metal ice box cooky molds makes a practical gift for a bride's shower or a bridge prize, especially if a cooky recipe is attached.

Here's another Hamburg Sandwich idea to try. Prepare the meat cakes as you do for the sandwiches in Bulletin No. 29; then split each cake and place on a slice of toast. Spread each with 2 tablespoons tart Certo jelly or jam and top with a second slice of toast that has been spread lightly with prepared mustard.

When you use fruit jars for your Certo jams, don't paraffin them, but adjust new jar rubbers and put the covers on tight as soon as the batch is poured. Then turn the jars upside down for 10 minutes to be sure the seal is perfect.

To hasten the setting of Jell-O salads and desserts, you can chill them in the freezing trays of your automatic refrigerator, or place the molds in a pan of cracked ice and salt or ice water. Proper chilling in the refrigerator takes about an hour; they should be thoroughly chilled but not frozen.

A bowl of Minute Tapioca Cream in your refrigerator can be used for dozens of delightful desserts. A chocolate or butterscotch sauce or whipped cream, fruit, nuts, coconut, or bits of jelly folded in or used as a garnish . . . and you have something new and different. The recipe for Minute Tapioca Cream is on the Minute Tapioca package.

Here's a brand new iced drink—Rhubarb Jelly Fizz—that can double as a first course cocktail. Mix 1/2 cup Certo Rhubarb Jelly, 1/2 cup water, and beat until the jelly is almost dissolved. Then add 1/2 cup orange juice, 1/4 cup lemon juice, and 1 cup charged water, and pour over crushed ice in serving glasses.

Fill the center of a grapefruit half with a teaspoon of Certo Orange Marmalade. Or cut out every third or fourth section of the grapefruit and replace it with a wedge-shaped slice of Pineapple or Mint Jelly. The jelly will sweeten the fruit and give it a wonderful new flavor.

Certo Plum Jam with cottage cheese makes a salad combination that's unusual and unusually good, too. Or try Certo Mint Jelly cubes with Pineapple and Cheese Salad — or a garnish of tiny red jelly cubes for a salad of mixed fruits.

CERTO JAMS AND JELLIES

3. How to Pour and Paraffin

GLASSES clean and waiting, paraffin melting over hot water, the kettle off the stove—only the jam or jelly to skim and pour and paraffin, and the job is done. You can make jam or jelly in no time at all with Certo and the short-boil method, and best of all, you will have wonderful results.



To Fill Jelly Glasses

Pour jelly quickly into clean glasses—do not ladle it out. Jelly formation begins almost at once, and quick pouring keeps the jelly clear and smooth. Pour directly from the saucepan, or if the pan is too large or too heavy to handle comfortably, pour jelly at once into large coffee pot kept for the purpose or into a pitcher, and fill glasses directly from pot or pitcher. Jelly glasses should always be filled in one pouring to within 1/2 inch of top. Do not go back and add additional jelly.



To Fill Jam Glasses

Follow directions in the recipe for skimming and cooling (all jams do not require cooling) and then ladle jam into glasses, stirring occasionally in the kettle to distribute the fruit. Leave 1/2-inch space at top of each jam or jelly glass to allow for paraffin and possible seepage. Mayonnaise or small fruit jars, or odd-shaped glasses make good containers for jams; smooth-sided glasses are preferable for jelly.

To Paraffin Jam or Jelly

Melt paraffin in small pot over hot water while jam or jelly is cooking. If melted over direct heat, paraffin is apt to catch fire easily. Paraffin jam or jelly just as soon as glasses are filled, holding spout of pot close to glass and pouring gently. Or pour paraffin into a tablespoon resting on edge of glass and then turn over top of hot jam or jelly. Do not have layer of paraffin too thick—1/8 inch is deep enough for protection. When paraffin is firm, cover glasses with closely fitting covers; store in a cool dry place.



See recipe booklet under the label of every Certo bottle for complete steps in making jam and jelly

CUT ALONG DOTTED LINES

Form 1638 Printed in U.S.A.

Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 30

JULY, 1935

GLAZED SWEET POTATO CASSEROLE

- 6 medium sweet potatoes, boiled
- 1 cup cooked sausage meat, cut in pieces
- 3/4 cup Certo Gooseberry Jam
- 3 tablespoons water
- 3 tablespoons lemon juice
- 1/2 teaspoon salt

Peel potatoes and cut lengthwise in 1/4-inch slices. Place layer of potatoes in greased baking dish; add sausage and cover with layer of potatoes. Combine remaining ingredients; pour over potatoes. Bake in hot oven (450° F.) 30 minutes, or until well glazed, basting frequently. Pear or Peach Jam may be substituted for Gooseberry Jam. Serves 6.

JELLY GLAZED BEETS

- 3 cups cooked small beets
- 2 tablespoons water
- 2 tablespoons vinegar
- 1/8 teaspoon salt
- Dash of cloves
- 1 tablespoon butter
- 1/4 cup Certo Grape or Plum Jelly

Combine beets, water, vinegar, salt, cloves, and butter. Simmer 5 minutes, or until all liquid is taken up, stirring gently to prevent scorching. Add jelly and simmer 10 minutes longer, basting frequently. If large beets are used, cut in eighths and measure. Serves 6.

JELLY GLAZED ONIONS

- 8 medium onions
- 2 strips bacon
- 1 tablespoon water
- 2 tablespoons Certo Peach Jelly

Peel onions and cook in large amount of boiling salted water until just tender. Pan-broil bacon in skillet until crisp; drain off most of fat. Chop bacon and return to skillet; add water and jelly, and cook until jelly is dissolved. Add onions and cook over low flame 5 minutes, or until onions are well glazed, basting constantly. Serves 4.

DANISH RED CABBAGE

- 2 1/2 quarts shredded red cabbage
- 2 tablespoons sliced onions
- 2 cups thinly sliced apples
- 3/4 cup Certo Grape Jelly
- 3 tablespoons vinegar
- 2 tablespoons butter
- 1 1/4 teaspoons salt

Cook cabbage, onions, and apples in boiling salted water 8 to 12 minutes, or until cabbage is tender. Drain; add vinegar, butter, 1 1/4 teaspoons salt, and jelly, and simmer 5 minutes. Serves 6.

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Frances Lee Barton's Recipes

GENERAL FOODS

Bulletin No. 27

JULY, 1935

SALMI OF LAMB

- 3 tablespoons butter
- 2 tablespoons flour
- 1 cup brown lamb stock
- Dash of salt
- Dash of cayenne
- 1/4 teaspoon paprika
- 1 teaspoon Worcestershire sauce
- 2 drops tabasco
- 1/2 cup Certo Red Currant Jelly
- 6 to 12 slices roast lamb

Melt butter in saucepan and add flour, stirring until smooth and brown. Add stock gradually, and cook until thickened, stirring constantly; add salt, cayenne, paprika, Worcestershire sauce, tabasco, and jelly beaten with fork. Heat lamb in sauce. Serve on hot platter; garnish with toast points. Other left-over meats such as beef, veal, or pork may be used. Serves 6.

HAWAIIAN HAM

- 1/4 cup water
- 1 slice (1 lb.) ham, 1 in. thick
- 1/2 cup Certo Pineapple Jam
- 1 tablespoon vinegar

Add water to ham and bake, uncovered, in moderate oven (350° F.) 35 minutes, or until nearly tender. Spread with mixture of jam and vinegar, increase heat to 500° F., and bake 20 minutes longer, or until slightly browned, basting frequently. Serves 4.

PEACH JAM TAPIOCA SOUFFLÉ

- 1/3 cup Minute Tapioca
- 1/3 cup sugar
- 1/4 teaspoon salt
- 2 cups milk
- 2 tablespoons butter
- 1/2 teaspoon vanilla
- 3 egg yolks, beaten until thick and lemon-colored
- 3 egg whites, stiffly beaten
- 3/4 cup Certo Peach Jam

Combine Minute Tapioca, sugar, salt, and milk in top of double boiler. Place over rapidly boiling water and bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter and vanilla. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Place teaspoon of jam in bottom of each greased individual custard cup; fill with soufflé mixture. Place cups in pan of hot water and bake in moderate oven (350° F.) 30 to 40 minutes, or until firm. Serves 10.

STUFFED PEAR SALAD

Blend 2 packages (6 ounces) cream cheese, 1/8 teaspoon salt, and 1 tablespoon mayonnaise. Chill. Combine 1/4 cup mayonnaise with 2 tablespoons Certo Red Currant Jelly and chill. Peel 3 fresh pears and cut in halves, lengthwise; hollow out centers and fill cavities with cheese. Place on lettuce. Serve with mayonnaise-jelly dressing. Canned pears may be used. Serves 6.

Use jam and jelly recipes in booklet under label of every bottle of Certo

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