

Homemade Jellies, Jams, Relishes for Last-Minute and Tuck-in Remembrances



It's a simple task these days to make gift products from your kitchen.

If holiday activities are keeping you too busy to do something of the little things for neighbors and friends, do your holiday "shopping" in your own kitchen—in other words, make some jams and jellies for gifts. These recipes for Pineapple-Strawberry Jam and Spicy Peach relish take less than 15 minutes to make and certainly they are nice gifts. There are simple jellies to make, too. Frozen, canned or dried fruits do the trick. You can further personalize the gift with wrapping it and in decorating the card that goes with it—your imagination being the limit.

Spicy Peach Relish
(Using dried peaches)
3 1/2 cups prepared fruit (1/2 lb. dried peaches)
1/4 cup vinegar
1/4 teaspoon allspice
1/4 teaspoon ginger
1/2 teaspoon cinnamon
1/2 teaspoon ground cloves
1 cup (1/2 lb.) brown sugar, firmly packed
4 cups (1 1/4 lbs.) granulated sugar
1 box (2 1/2 oz.) powdered fruit pectin
First, prepare the fruit. Add 3 1/2 cups water to 1/2 pound (about 1 1/2 cups) dried peaches in saucepan. Simmer, covered, 10 minutes. Drain, reserving liquid. Grind peaches or chop fine; mix with liquid. Measure 3 1/2 cups into a large saucepan. Add vinegar and spices.
Then make the relish. Measure sugars and set aside. Add powdered fruit pectin to fruit in saucepan and mix well. Place over high heat and stir until mixture comes to a hard boil. At once stir in sugars. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim for 5 minutes to cool slightly. To prevent floating fruit, ladle quickly into glasses. Cover relish at once with 1/2 inch hot paraffin.
Yield: about 8 medium glasses (4 lbs. relish).

Pineapple and Strawberry Jam
(Using canned pineapple and frozen strawberries)
1 cup quick-frozen strawberries, thawed
2 1/2 cups (No. 2 can) crushed pineapple
2 tablespoons lemon juice (1 lemon)
1 teaspoon grated lemon rind (optional)
4 1/2 cups (2 lbs.) sugar
If berries are frozen whole, crush. Measure 1 cup fruit and juice into a large saucepan. Add pineapple, lemon juice, rind, and sugar, mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skim for 5 minutes to cool slightly. To prevent floating fruit, ladle quickly into glasses. Cover jam at once with 1/2 inch hot paraffin.
*Use 1 box (10 ounces) quick-frozen strawberries, or 1 cup home-frozen strawberries packed with sugar or syrup.
Yield: about 8 medium glasses (4 lbs. jam).

Orange Jelly
(Using honey)
1 cup juice (3 oranges)
3 cups (2 1/4 lbs.) honey
1/2 bottle liquid fruit pectin
First, prepare the juice. Squeeze and strain the juice from 3 medium-sized oranges. Measure 1 cup into large saucepan. Then make the jelly. Add honey to juice in saucepan and mix

well. Place over high heat and bring to a boil, stirring constantly. At once stir in liquid fruit pectin. Then bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with 1/2 inch hot paraffin.
Yield: about 6 medium glasses (3 lbs. jelly).

Grape Juice Jelly
1 box (2 1/2 oz.) powdered pectin
2 cups water
3/4 cup (6 oz. can) frozen concentrated grape juice, thawed
3 1/2 cups (1 1/2 lbs.) sugar
Measure powdered fruit pectin and water into a large saucepan and mix well. Place over high heat, bring to a full rolling boil, and boil hard 1 minute, stirring constantly. Reduce heat to low. Add thawed grape juice and sugar. Stir until both are completely dissolved. (Do not boil.) Remove from heat and pour quickly into glasses. Cover jelly at once with 1/2 inch hot paraffin.
Yield: about 6 medium glasses (3 lbs. jelly).

Liquid Is Useful
Use the liquid from cooked dried apricots as part of the liquid needed when you are preparing lemon gelatin. Turn the gelatin into a small square pan and chill. Cut the molded gelatin into squares and serve on crisp greens with cottage cheese and salad dressing. Serve for lunch after hearty bowls of split pea soup and croutons. The croutons will taste especially good if you make them by browning and crisping small squares of

bread in plenty of butter or margarine.

Keeping Down Meal Budget

Holiday meal planning which almost always includes at least one roast can be kept down to an inexpensive level with careful planning. For instance, take a succulent whole leg of lamb and presto—three different ways.

Buy a full-cut leg of lamb and ask your meatman to cut off a few lamb steaks and to cut through the shank leaving about a pound of meat on the bone.

1. Broil the lamb steaks just as you would loin chops. Serve sizzling hot with broiled pineapple slices.

2. Here's your holiday lamb roast—just the easy-to-serve center portion of the leg. Stick with bits of garlic, then salt and pepper the outside. Roast at a low even temperature of 300 to 325 degrees. Make a panful of gravy and serve with potatoes and minted peas.

3. For another good meal, cut the meat from the shank into cubes. Use these tender, boneless pieces of lamb in an Irish stew, for lamb curry or shish kebabs (marinated and grilled on skewers with green pepper, onions and tomatoes).

Added suggestion: Leftover bones and bits of meat make wonderful stock for barley soup.

Jelly Combinations For Different Meats

It is well to remember tasty jam and jelly get-togethers in serving your varied meats.

With poultry use blueberry jam, quince, currant, orange, grape or guava jelly, apple butter, orange marmalade, pineapple jam and jelly. Pass them in your prettiest glass dish—OR—use to add flavor and color interest to sauces, gravies, for garnish or glaze.

With any meat you'll find apple butter, apple or guava jelly "right out of the jar" perfect.

With beef currant jelly is particularly tasty.

With pork enjoy apple butter, apple or currant jelly. With ham, try pineapple jam and jelly, apricot jam and jelly, orange marmalade or cherry jam.

With veal currant jelly is the tried and true favorite.

With lamb mint jelly, of course. But also consider pineapple jam or jelly, currant, grape or orange jelly.

With fish and shellfish green gage plum jam is superb.

Chocolate Fingers

Chocolate bread fingers add delightful variety to the cookie tray. Just melt 1 package semi-sweet chocolate pieces, over hot water, with 2 tablespoons butter or margarine. 2 tablespoons light cream or top milk and 1 1/2 teaspoons pure vanilla extract. With a fork, dip finger-length bread strips into the mixture. Sprinkle with chopped nuts or shredded coconut, if desired. Place on waxed paper. Chill until ready to serve.

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They call it surprise cake, and it is delicious to eat.

Angel Food With Fancy Fixings

A delightful way to serve Angel Food is this Angel Surprise Cake.

Angel Surprise Cake

1 baked 10-inch tube angel food cake
1 package of strawberry flavored gelatine
1 cup hot water
1 cup cold water
1/2 cup cream, whipped
1 cup heavy cream
3 tablespoons sugar
Dash of salt
1/4 teaspoon vanilla
Cut a 1/4-inch horizontal slice from the top of the cake. Carefully remove center of cake, leaving a 1/2-inch shell. Place cake on serving plate.
Dissolve gelatine in hot water. Add cold water. Chill until slightly thickened. Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Then fold in the whipped cream. Turn into cake shell and cover with the top slice of cake. Wrap in waxed paper and chill 6 to 8 hours or overnight. Before serving cake, combine

Citron and Nut Loaf Popular One

For a tasty fruit and nut bread, try this loaf.

Citron and Nut Loaf

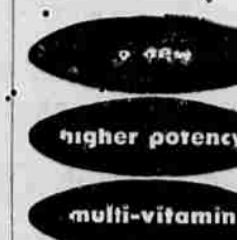
2 cups sifted all-purpose flour
2 teaspoons double-acting baking powder
1/4 teaspoon salt
2 1/2 cup butter or margarine
1 cup sugar
1 teaspoon pure vanilla extract
1/2 teaspoon pure almond extract
3 eggs unbeaten
1 cup chopped pecans
1 1/2 cup chopped citron
1/2 cup milk
Sift first 3 ingredients together and set aside for later use. Cream butter or margarine until fluffy. Gradually blend in sugar and pure vanilla extract and almond extract. Beat in eggs, one at a time. Stir in pecans and citron. Add flour mixture alternately with milk. Turn into a well-greased, lightly floured 9x5x3-inch loaf pan. Bake in a preheated, moderate oven for 70 minutes or until done. Yield: One 9x5x3-inch cake.
heavy cream, sugar, salt and vanilla. Whip until light and fluffy. Spread over top and sides of cake. Serve at once.
This makes 12 to 14 servings.

EGG NOTE

For a flavor and color variation in scrambled eggs, add a little tomato juice instead of milk or cream.

Angel Slices

Leftover angel food cake can be quickly transformed into an elegant Christmas dessert. Break angel food slices with melted butter and brown both sides lightly under broiler. Serve with strawberry jam folded into whipped cream.



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Ideas on Hot Canapes Given

Here are hot canapes for your holiday snack tray from National Fisheries Institute. These little snacks are hearty enough to please some hungry male who might scoff at food which is too "bite-size." And there's enough interesting variety to please the gourmets among your acquaintances.

Shrimp in Bacon
Wrap shelled and deveined shrimp in half slices of bacon. Fasten each with a toothpick. Grill in broiler or bake in hot oven until shrimp is pink and bacon is crisp. Replace burnt toothpicks with fresh cocktail picks.

Clams Casino
Open clams carefully to retain the juice. Remove upper shells, leaving clams in deeper halves. Sprinkle each with a few drops of lemon juice and bits of finely minced green pepper, chopped onion and chopped bacon. Season with salt and pepper. Place in a shallow pan or on a cookie sheet and bake in a hot oven (450 degrees) until bacon crisps.

Cocktail Fish Balls
Shape canned codfish cakes into tiny round balls, 3/4 inch in diameter, and fry to a golden brown in deep hot fat. Serve with a cocktail pick stuck into each.

Anchovy Toast Fingers
Cut crusts from thinly sliced bread, and cut bread into strips about one inch wide. Toast on one side. On untoasted side, place anchovy strips and slide under broiler. When anchovies are heated, brush with butter and sprinkle with chopped parsley.

bread in plenty of butter or margarine.

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ROQUEFORT AND CREAM CHEESE DIP

2 oz. Roquefort cheese
1 1/2-cup. cream cheese
1/2 tsp. onion juice
1/2 c. Nalley's Mayonnaise
Crumble Roquefort cheese and add to cream cheese. Mix well. Stir in onion juice. Blend in Nalley's Mayonnaise. Serve with Nalley's Potato Chips.

MARINER DIP

1 1/2-cup. cream cheese
1 c. crab meat
2 tbsp. minced onion
1/2 c. Nalley's Tangy Pineapple Salad Dressing
1/2 tsp. salt
2 tbsp. Nalley's Chili Pickles
Break crab meat into fine pieces. Add cream cheese, minced onion and salt. Add Tangy Pineapple Salad Dressing. Lightly. Serve with Nalley's Potato Chips.

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