

by Edgar May

This 44,000-lb. British blockbuster marks the entrance of Hi-PODner park.



Kids play around missile, ramble over tank-track bridge.

The Army's Strangest

So easy! 50% more jam...and fresher flavor

because you boil only 1 minute with **SURE-JELL** or **CERTO**



Recipe for perfect homemade strawberry jam. Crush 2 quarts fully ripe berries to pulp. Mix 4½ cups prepared fruit in large saucepan with 1 box *Sure-Jell*. (Or use liquid *Certo*—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Stir in 7 cups of sugar at once. Bring to full rolling boil, then boil hard 1 minute, stirring constantly. This short boiling time means less juice boils away. So you get up to 50% higher yield—and the flavor comes through fresher with *Sure-Jell* or *Certo*!



Remove from heat, alternately stir and skim off foam for 5 min. Ladle quickly into glasses. Paraffin at once. Yield: 11 medium glasses, for mere pennies a glass! And you're sure of perfect results, with either powdered *Sure-Jell* or liquid *Certo*!

Your choice!

SURE-JELL

powdered natural fruit pectin

or **CERTO**

liquid natural fruit pectin.



Pectin causes jelling. Amounts of pectin in fruits vary. No guessing with recipes you get with *Sure-Jell* or *Certo*.

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