



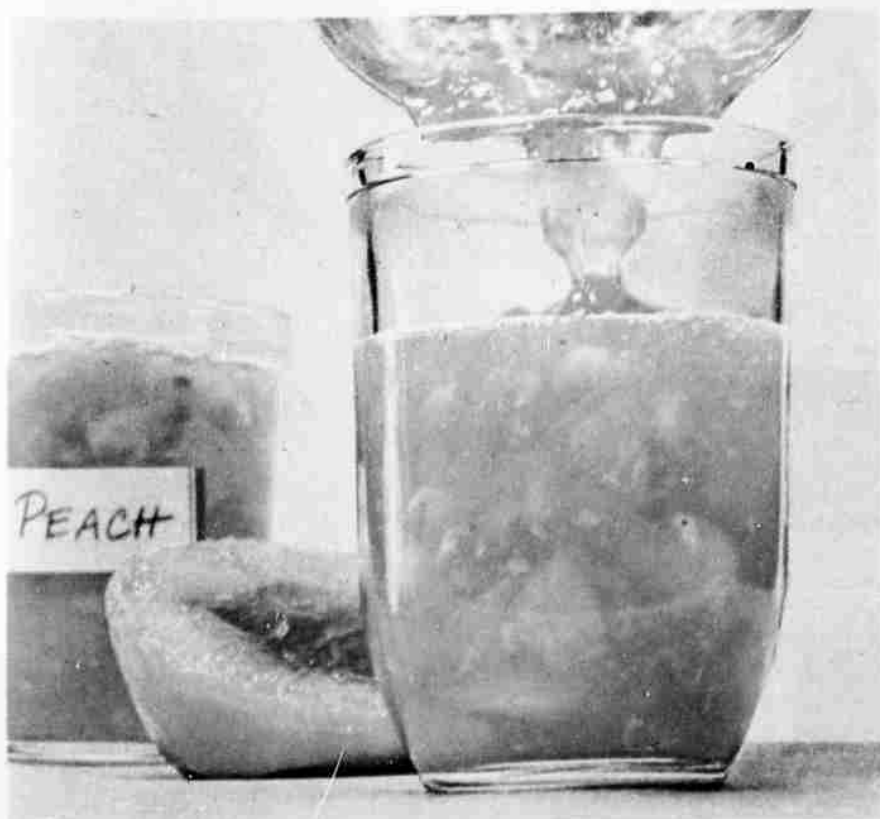
Soft tweed for town or class: Nelly de Grab's hip-hugging pullover blouses in back (\$16); matched slim skirt falls easy to hem (\$18).

A handsome pair: his, Botany's 500 "ensemble" suit—blazer stripe jacket, flannel slacks (\$65); hers, a tweed plaid by Mr. Gee—blouse-jacket (\$30), pocketed, pleated skirt (\$25).

Select's wool-mohair sweater-jacket (\$11) is over homespun-like stripes of Century's bulky pleated skirt (\$18, with suede belt). Convertible collar tops his Bruce wool pullover (\$11).

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

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



Recipe: perfect homemade peach jam. Peel, pit and crush 3 lbs. fully ripe peaches. Mix 4 cups prepared fruit in very 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 5 cups sugar at once. Bring to full rolling boil. Boil hard for 1 minute only, 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, then alternately stir and skim off foam for 5 minutes. Ladle into glasses. Paraffin at once. Yield: 9 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.

But no guessing with recipes you get with Sure-Jell or Certo.

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