

IT'S TIME FOR PRESERVES . . .

***To Sterilize and Drain Glasses**—Put a rack or folded dish towel onto bottom of large sauce pot or kettle. Place clean glasses on the rack or towel. Pour boiling water over them and boil 15 min., keeping glasses covered with water at all times; if more water is needed, add boiling water. Using long-handled tongs, carefully remove one glass at a time and thoroughly drain. Set right side up on cooling rack, away from drafts.

****To Fill Glasses and Seal with Paraffin**—Immediately after draining glasses, pour the mixture to within ½ in. of top.

With a clean, damp cloth or paper towel, remove any food particles that may be on the inside of glass above surface of mixture. Immediately pour enough melted paraffin onto top of mixture to make a layer about ¼ in. thick in each glass. When paraffin has cooled completely, pour enough melted paraffin over first layer to make another layer about ¼ in. thick. Carefully tilt glasses to distribute paraffin evenly over the top and seal it to edges of the glass. Cool glasses away from drafts. Label and cover glasses; store in a cool, dry place.

Fresh Purple-Plum Conserve

TO PREPARE: 1½ HRS.

3 lbs. (36 to 40) fresh purple plums, rinsed, pitted, and quartered

1 large orange, rinsed

1 lemon, rinsed

5 cups sugar

½ teaspoon ground allspice

½ teaspoon ground cloves

1 cup (about 4 oz.) coarsely chopped walnuts

½ lb. paraffin

1. Set out a large, heavy sauce pot or kettle and eight 8-oz. glasses.
2. Shred orange and lemon peels using a medium shredder (shred through col-

ored part only; white part is bitter).

3. Juice the orange and lemon. Mix juices with the sugar. Pour over plums and mix well. Let stand 2 hrs.

4. Wash and sterilize glasses.*

5. Blend together in sauce pot the plum mixture and spices. Cook over low heat until mixture thickens; stir frequently.

6. Meanwhile, melt paraffin over simmering water.

7. Stir walnuts into plum mixture 5 min. before removing from heat. Immediately fill the drained glasses and cover with paraffin.**

About eight 8-oz. glasses conserve

Peach Marmalade

TO PREPARE: 70 MIN.

12 medium-size (about 3 lbs.) firm, ripe peaches

1 orange

3 cups sugar

¼ lb. paraffin

1. Set out a large, heavy sauce pot or kettle and three 8-oz. jelly glasses.
2. Wash and sterilize jelly glasses.*
3. Rinse peaches and plunge into boiling water. Plunge peaches into cold water. Gently slip off skins. Cut the peaches into halves; remove and discard the pits. Coarsely chop enough to yield 4 cups.
4. Rinse the orange. Cut off ends and

slice thinly. Discard seeds, if present.

5. Put peaches and orange into sauce pot with the sugar. Put over medium heat and stir until sugar is dissolved. Increase heat and cook rapidly until clear and thick, stirring frequently to prevent sticking. Cooking time will vary with degree of ripeness and type of peach.

6. While marmalade is cooking, melt paraffin over simmering water.

7. Remove the marmalade from the heat and skim off any foam. Immediately fill the drained jelly glasses and cover with paraffin.**

About three 8-oz. glasses marmalade

Grape Butter

TO PREPARE: 70 MIN.

2 lbs. Concord grapes

4½ cups sugar

¼ lb. paraffin

1. Set out a large, heavy sauce pot or kettle and five 8-oz. jelly glasses.
2. Wash and sterilize jelly glasses.*
3. Rinse the grapes, discarding stems and imperfect grapes. Drain and put into sauce pot or kettle. Add sugar and mix thoroughly. Put over medium heat and stir until sugar is dissolved. Increase heat and cook rapidly for 20 min., stir-

ring frequently to prevent sticking.

4. Meanwhile, melt the paraffin over simmering water.

5. Remove the grape mixture from heat and force through a coarse sieve or food mill. Return grape pulp to sauce pot or kettle and set over high heat. Bring to boiling, stirring constantly. Boil rapidly for 1 min.

6. Remove from heat and skim off any foam. Immediately fill the drained jelly glasses and cover with paraffin.**

About five 8-oz. glasses butter



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