



WILD BLACKBERRY JELLY on golden French toast on a crispy fall morn will send the family thriller and you in tip-top spirits. If you haven't found the patches where the wild blackberries grow substitute red raspberry or currant jelly or try orange and peach marmalade. Use lots of eggs and thick cream... serve very hot and watch the boys and girls ring the bell for more.

Conserves, Marmalades Winter Fare

Freestone peaches, Bartlett pears, and Italian prunes—are parading right from the fresh fruit markets onto storage shelves in the form of jams, marmalades and jellies. While fresh fruits are available in quantity, it is time for the home-makers to think ahead to winter. It means that summer spark lenac It means that summer sparkle can be captured for meals the year 'round.

All these fruits—peaches, pears, and prunes—make excellent jams and conserves which will be your favorites on your conserve shelf. Freestone peaches combine with raisins in this one to give a flavor combination supreme. Try serving Peach Raisin Medley as a meat accompaniment for a delightful treat.

PEACH RAISIN MEDLEY
4 cups chopped Freestone peaches
1 cup raisins
1 teaspoon grated orange rind
1/2 cup water
1/2 cup chopped filberts
2 cups sugar

Combine all ingredients except nuts in large saucepan. Place over high heat, bring to a boil; turn down heat. Cook until conserve thickens, about a half hour. Add nuts during the last five minutes of cooking. Pour into hot sterilized jars and seal immediately. Yields 3 half-pint jars.

PEAR CONSERVE

2 quarts bartlett pear slices
6 cups sugar
2 oranges, cut in 1/8, then in thin slices
3 tablespoons lemon juice
2 tablespoons candied ginger

1/2 cup chopped nuts (filberts)
Wash, peel and quarter pears, removing cores, then slice in thin slices. It will require 5 to 6 pounds to make 2 quarts. Put in glass bowl and cover with sugar. Let stand over night. Next day add orange slices, lemon juice and finely cut ginger pieces and bring to boil. Cook slowly until mixture thickens. Five minutes before removing from heat, add nuts. Ladle into clean, hot half-pint jars and seal at once. Makes 6 half-pints. Delicious jam is always in demand. Prune Orange Jam is a recipe sure to please. This is a jam which can be used in tarts or muffins to give them a flair.

PRUNE ORANGE JAM
6 cups ripe Italian prunes, quartered
1/2 cup water
5 cups sugar
1 tablespoon grated orange rind
3/4 cup chopped filberts or walnuts
1 box powdered fruit pectin

Measure sugar to be added later. Wash, pit and quarter Italian prunes. Add water and simmer for

five minutes. Measure 4 cups of cooked prunes. Combine grate, 2/3 orange rind and filberts or walnuts with cooked prunes. Place over high heat and stir in pectin. Bring to a boil. Add sugar all at once and stir in. Bring to a full rolling boil and boil for one minute stirring constantly. Remove from heat and stir for three minutes. Pour into hot sterilized jars at once and seal. Makes about 4 half-pint jars.

LUNCH TIP

You can easily introduce a salad into the lunches your children carry to school. Finger salads like this—a few whole ripe olives, some carrot sticks and a cheese stick or two carefully wrapped in waxed paper or foil are favorites with children of all ages.

Blackberries are here!



Recipe

BARBECUED CUBED BEEF

- 4 cubed beef steaks
- 1/4 cup enriched flour
- Salt
- Pepper
- 3 tablespoons lard or drippings
- 1 medium onion, chopped
- 1 tablespoon vinegar
- 1 tablespoon brown sugar
- 2 tablespoons lemon juice
- 1/2 cup catchup
- 2 tablespoons Worcestershire sauce
- 1/2 cup water
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Dredge the steaks with flour. Season. Brown the steaks on both sides

in lard or drippings. Add chopped onion and brown lightly. Mix remaining ingredients and pour over steaks. Cover and cook slowly until meat is tender, about 35 minutes. 4 servings.



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