

upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor

Herald and News

Make Your Own Uncooked Jam

Bring the freshness of spring to your winter meals with uncooked jam made from frozen berries.

Uncooked jam is the finest that can be made, for all the true, natural berry flavor and color are cooking and boiling processes are eliminated.

Frozen berries are relatively expensive, but with this recipe you can get 13 half-pound glasses at a cost of less than 15 cents a glass. The recipe takes only minutes to make and requires a minimum of work. Surprise your family with a real treat.

(1) Partially thaw three 16-ounce or four 12-ounce packages of frozen strawberries or red raspberries, and put them in a two or four-quart kettle. With a potato masher, crush berries thoroughly to obtain enough liquid to dissolve the pectin.

Place kettle on a slow fire and warm to 100 degrees (temperature for baby's milk). No hotter, please. Remove from fire.

(2) Sift one 3 1/2-ounce package powdered pectin (be sure you get the 3 1/2-ounce size) into thawed berries, stirring vigorously. Set aside for at least 20 minutes, stirring occasionally to assure that pectin is being fully dissolved.

(3) Stir in one cup light corn syrup and mix well.

(4) Now stir in six level cups beet or cane sugar, previously and accurately measured. Mix well.

(5) With red raspberries, the jam is ready to eat when the sugar is dissolved. With strawberries, add 1/4 cup lemon juice after sugar is dissolved; mix well. Makes five full pints or 13 half pound glasses.

Note: If jam is to be kept for a time, put in pint jars or paper cartons, well covered, but paraffin not needed, and chill for 24 hours in freezer or freezing or ice cube compartment of refrigerator. Then use as desired. Never store these jams on pantry shelf. They will not keep without refrigeration.

For smaller batches of jam and additional recipes, send a card to your food editor for free folder.

MEN'S JEWELRY

New spring note in men's jewelry, according to the Jewelry Industry Council, are larger and more imaginatively designed cuff links. They are not only important, but downright conversational. The clips come in narrow, medium and regular widths and are available, as are the links, in karat gold, sterling silver, brightly colored enamel designs, stone-set, gold-filled and gold or silver finish. The Council comments that "nothing can date a man more than outmoded jewelry and chances are it's about time that man of yours relegated his old school ring to a souvenir collection."

SHERRIED PEARS

Drain a No. 2 1/2 can pears, saving syrup. Mix syrup with 1/2 cup dry sherry and let boil gently until mixture is reduced to 1 cup, about 25 minutes. Stir in 1-16 teaspoon powdered cardamom and 1/4 teaspoon peppermint extract. Pour over drained pears in saucepan and let simmer gently about 20 minutes. Cool. To serve, put one or two spoon custard sauce around two pears halves in serving dish them. Makes four to six servings.



MAKE UNCOOKED JAM by crushing partially thawed frozen berries, then warming them slightly to lukewarm. Sift in one 3 1/2-ounce package of powdered pectin and stir vigorously.



THINK OF IT! WONDERFUL BERRY JAM MADE ANYTIME... FOR 15c A GLASS!

WITH FROZEN BERRIES... AND WITHOUT COOKING... with amazing new uncooked jam recipe developed exclusively by M.C.P. Jam and Jelly PECTIN! But, you say... frozen berries are expensive. They are... yet, this fine, economical M.C.P. recipe (below) makes more than 13 (3 1/2 lb.) glasses for less than 15c a glass! And what extra delicious jam it is!... for it has ALL the natural berry flavor and color because cooking and boiling are eliminated! Make some today!

Uncooked Berry Jam Recipe*
(Using Frozen Strawberries or Red Raspberries)
3 - 16 oz., or 4 - 12 oz., or 5 - 10 oz. packages

1. Partially thaw the frozen berries and put them in a 2 or 4 quart kettle. Using a potato masher, crush berries thoroughly to obtain enough liquid to dissolve the pectin. Place kettle over slow fire and warm to 100°F. (or temperature you'd use for baby's milk). No hotter, please! Remove from fire.
2. Sift 1 package (3 1/2-oz.) M.C.P. Jam and Jelly Pectin into thawed berries, stirring vigorously. Set aside for at least 20 minutes, stirring occasionally to assure that pectin is fully dissolved.
3. Stir in 1 cup light corn syrup, and stir well.
4. Now, stir in 6 level cups beet or cane sugar (previously and accurately measured). Mix well.
5. With Red Raspberries the jam is ready to eat when sugar is dissolved. With Strawberries, add 1/4 cup lemon juice after sugar is dissolved; mix well. Makes 5 full pints or 13 (3 1/2 lb.) glasses.

NOTE: If jam is to be kept for a time, put in pint jars or paper cartons, well covered (no paraffin needed), and chill for 24 hours in deep freezer, or freezing or ice cube compartment of refrigerator. Then, store as you would milk, and use as desired. Never store these jams on pantry shelf. They will not keep without refrigeration.

CUT OUT AND KEEP THIS RECIPE!
(It's not in the folder in the M.C.P. Pectin package. Or, write Mutual Citrus Products Co., Anaheim, California, for complete uncooked jam recipe folder.)

YOU CAN MAKE FINE GRAPE OR APPLE JELLIES, TOO, ANYTIME YOU LIKE!
JUST USE BOTTLED JUICES... and the easy recipes on back page of the Recipe Folder in the package of M.C.P. Jam and Jelly PECTIN. A batch of fresh-made, homemade jelly is a big "lift" in the family larder... and the M.C.P. Pectin recipes take only a few minutes time, a minimum of effort, and cost little. Surprise your family with delicious grape or apple jelly made the easy M.C.P. way... with bottled juices!



SET PAN ASIDE for at least 20 minutes, stirring occasionally to make sure pectin fully dissolves. Add 1 cup light corn syrup, then add 6 level cups of sugar and mix well.



RED RASPBERRY JAM is ready to serve when sugar is dissolved. Add 1/4 cup lemon juice after sugar is dissolved for strawberry jam. Three 16-oz. packages frozen berries makes 5 pints of 12 half pound glasses.

CANDIED GRAPEFRUIT

To make sugared orange or grapefruit rinds, remove the rind from the fruit in 4 lengthwise sections; with scissors cut each section into 4 long strips. Place rind in saucepan; cover with cold water; bring to boil; cook uncovered 10 minutes; drain. Repeat, this process three more times. After 4th cooking, drain for 15 minutes. Measure rind, place in saucepan and add an equal amount of sugar. Cook over low heat, stirring often with fork, until rind becomes translucent and shiny, about 30 minutes. Remove from heat. Lift out separate pieces with fork onto waxed paper; sprinkle generously with sugar. To prevent stickiness, drain cooked rind well before sugaring.

ACCURATE DOSAGE For Your CHILD
ST. JOSEPH'S ASPIRIN FOR CHILDREN
M.W.I. For Children's Head Colds
Specialized, Safe, Pure Water Base
ST. JOSEPH'S ASPIRIN FOR CHILDREN

Surprise! Coffee Schilling's lb. ?	Surprise! Butter Brookfield 1-lb. ?	Surprise! Wesson OIL Qt. ?	Surprise! Eggs 'AA' Large Local Doz. ?	Surprise! Nucoa 3-lb. ?
EMIL'S SELF-SERVICE MEATS are best! FRYERS Swift's Premium, tender-grown. Pan ready. No waste. They're a treat for any meal! Guaranteed tender. 49c lb.		Borden American Cheese 1 1/2-lb. Loaf 59c	FRESH FRUITS and VEGETABLES	
FRESH CRABS We think them! Fresh from the Oregon Coast. 29c lb.		Gerber's Baby Food 15 Cans \$1.00	Large, choice Oranges 5-lb. bag 25c	Large bunches, Golden, fresh Carrots Bunch 5c
Sea Bass Fillets. Fresh, it's good lb. 29c		Pet Milk 8 Tall Tins 95c	Crisp and Fresh Celery Hearts pkg. 19c	Large size, fancy Tomatoes lb. 19c
Sliced Bacon Morrell's quality lb. 59c		Sperry's Flour 10 lbs. 79c	RED DELICIOUS Nice eating size Apples 2 lbs. 29c	SUNSHINE Krispy Crackers 1 lb. box 25c
Picnics Morrell's Pride, tenderized lb. 45c		Hi-Ho Crackers 1 lb. 33c		
Frankfurters Large, juicy. All meat lb. 35c		Marshmallow P-nuts 11 oz. 27c		
Beef Roasts Shoulder cuts from "Good" beef lb. 39c		Carmels Butterscotch 9-oz. bag 27c		
Steaks Round or Rib. Cut from "Good" quality beef lb. 59c		Watch Emil's windows for Wednesday Meat Bargains		

Hunts Yellow Clings	Hunts
Peaches No. 2 1/2 tin 4 For 98c	Apricots Whole Unpeeled 2 1/2 tin 4 for \$1.00
Salad of the Sea	Campbells
TUNA Chunks and Flakes No. 1/2 tin NOW! 19c	Soup Beef or Veg Beef Chicken or Chicken-Noodle 2 for 29c
Chase & Sanborn	Stidds
Instant Coffee 4-oz. jar 89c	Chili Con Carne Delicious 1 1/2-oz. tin 5 for 89c
Standby	Asst. Flavors
Orange Juice Unsweetened 46-oz. tin 39c	JELLO 29c
Hunts	6-Pkgs.
Tomato Juice Fancy 46-oz. tin 2 For 45c	

Klamath MEAT Center

710 PINE YMCA BLDG. Telephone 2-3322
DON STROUD WALT COOL

Tender Feed Lot Beef	39c lb.
Rib Steaks	Flavorful, Well-Trimmed 59c lb.
Round Steaks	All Meat, No Waste, 65c lb.
Boiling Beef	Lean, Meaty 19c lb.
Morrell's Eastern, Sugar Cured	SLICED BACON 59c lb.

Bonfire Salmon 1-lb. tin 35c	Hunt's Catsup 14-oz. Bottle 2 for 25c	Porters' Fril-lets 1-lb. 25c	Hoody's P-Nut Butter 7-oz. mugs 29c	SS&G Chopped Mushrooms 8-oz. tin 39c
Kraft Dinners 10c each	Success Midget Peas Picnic Tin 4 for 39c	Happy Isle Figs 1 Tall Tin 2 for 25c	Yes Tissue 400 Sheets 4 for 98c	M J B White Rice 1-lb. - 12-oz. 35c
SURPRISE SNOWDRIFT SHORTENING 3-lb. tin ?		Prices Effective Thurs. thru Friday		
Emil's 9th and Pine				Giant Tide 63c