



GRAPES are wonderful fresh or in sweet spreads. Now, while the crop is at its peak, make delicious homemade jams and enjoy the fresh grape flavor from your jelly shelf long after the season is past. Photo and recipe suggestions are courtesy Certo and Sure-Jell.

GRAPE JAM

Muscle and poetry praise the grape, and the majority of American families join the chorus and call Grape Jam their favorite. It's no wonder when you taste this sweet spread, for the flavor is really that of delicious sun-ripened fruit.

The secret is in the short-bell method using natural fruit pectin. This tested recipe for Grape Jam given today turns out 13 glasses in less than fifteen minutes after the fruit has been prepared. And this year when peaches are not so plentiful, why not stretch the supply and combine them with grapes in Grape and Peach Jam?

Instead of long-ago techniques that took time and effort, these recipes require only a one-minute boil and give half again as many glasses from every batch of fruit. Try these easy recipes and in no time at all you'll be serving them to your family.

GRAPE JAM
This recipe yields about 13 medium glasses (6 1/2 lbs. jam).

6 cups prepared fruit (about 4 lbs. ripe grapes)
7 1/2 cups (3 1/4 lbs.) sugar
1 box (2 1/2 oz.) powdered fruit pectin

Prepare the fruit by slipping skins from about 4 pounds fully ripe Concord or other loose-skinned grapes. Add 1 cup water to pulp. Bring to a boil and simmer, covered, 5 minutes. Sieve to remove seeds. Chop or grind skins and add to pulp. Measure 6 cups into a very large saucepan.

Then make the jam. Measure sugar and set aside; add powdered fruit pectin to fruit in saucepan and mix well; place over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon.

Then stir and skin by turns for 5 minutes, to cool slightly, to prevent floating fruit. Ladle quickly into glasses and cover jam with 1/4 inch hot paraffin.

GRAPE-PEACH JAM
This recipe will yield about 12 medium glasses (6 lbs. jam).

4 1/2 cups prepared fruit (about 1 1/2 lbs. each)
7 1/2 cups (3 1/4 lbs.) sugar
1 bottle liquid fruit pectin

Slip skins from about 1 1/2 pounds fully ripe loose-skinned grapes. Bring pulp to a boil and simmer, covered, 5 minutes. Sieve to remove seeds. Chop or grind skins and add to pulp. Peel and pit about 1 1/2 pounds fully ripe peaches. Chop very fine or grind. Com-

bine fruits and measure 4 1/2 cups into a very large saucepan. Add sugar to fruit in saucepan and mix well. Place over high heat, bring to full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon. Then stir and skin by turns for 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into glasses. Cover jam at once with 1/4 inch hot paraffin.

APPLES

Apples are expected in usual abundance this season to a forecast from the Department of Agriculture. Though suffering the effects of a late frost the rich fruit will appear as one of the most plentiful of the country's major crops.

Beginning in August the stream of juicy apples will quicken. The month of September will carry the bulk of production which will continue through November. Alert homemakers are aware of the possibilities of canning fresh apples and of course they know what fine jellies can be made from this favorite American fruit.

The Home Canning Institute of America offers these suggestions for putting up unique combinations of apples.

CINNAMON APPLES
Select firm apples that will not mush in processing. Prepare a thin or medium syrup. Flavor this syrup with cinnamon according to taste, and add enough pure red vegetable coloring to give desired shade to apples. Peel apples. Leave whole or quarter. Boil 3 to 5 minutes in syrup. Pack into sterilized Mason jars and fill to within 1/2 inch of top of jar with syrup in which apples were pre-cooked. Screw cap on tight. Process in boiling water bath for 25 minutes, or in a pressure cooker at 5 pounds for 10 minutes.

QUINCE AND APPLE HONEY
6 large quinces
4 large sweet apples
6 cups boiling water
Juice of 2 lemons
sugar

Peel and core quinces and apples and grate inside. Measure the pulp and use 2 1/2 as much sugar as pulp. Dissolve the sugar in the boiling water, add fruit and lemon juice, and cook slowly until honey is thick and clear. Pour into hot jars and seal.

APPLE AND RAISIN JAM
5 pounds apples
5 pounds sugar
3 oranges, seeded and put



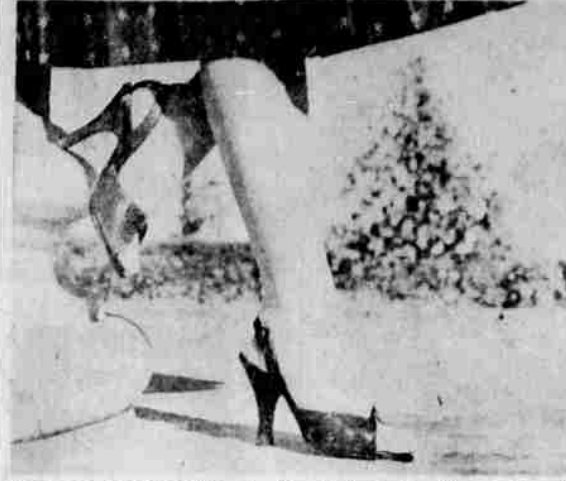
"TOP-HIT" in plaid corduroy with single button closing and slashed side vents is an example of the tunic which will play a major role in Fall styles, emphasizing that twig-slender is the word for fashion this season. From Baar & Beards, Inc.

through food chopper
2 pounds seeded raisins, chopped

Peel apples and put through food chopper, saving the juice. Put juice and fruit in preserving kettle and stir in the sugar and oranges. Bring slowly to boil, add raisins, and cook for about an hour or until thick, stirring frequently. Pour into hot jars and seal. Delicious on toast in the morning.

APPLE CONSERVE
4 cups diced apples
2 oranges
4 cups chopped pineapple
1 1/2 cups grated coconut
8 cups sugar

Combine the apples, pineapple, the pulp of the oranges and the slivered peel of 1 orange. Add 3 cups water. Bring mixture to a boil and cook until peel is tender. Add the coconut and sugar and continue to boil almost to jellifying point. Pour into hot jars and seal at once.



"ROLLER COASTER" by De Liso Debs is the "barely there" slipper for social whirl costumes. An interesting double roll reveals the foot, flatteringly. The name of De Liso is known to women all over America and the line is carried in Klamath Falls.

NEW SUNSHINE SPONGE CAKE

A new perfect-every-time cake mix has been added to Duncan Hines' list of cake mixes. Most homemakers are familiar with Duncan Hines Angel Food Cake Mix, Chocolate Angel Food Cake Mix and Burnt Sugar Cake Mix. Now comes Duncan Hines' Sunshine Sponge Cake Mix—with high altitude mixing directions on the package.

The Duncan Hines Burnt Sugar Cake Mix, in case you haven't tried it, comes with an envelope of burnt sugar syrup in the package. From that comes the special flavoring for the cake and it forms the base for marvelous cake frosting that whips up in a jiffy.

To the Sunshine Sponge Cake Mix, add two fresh eggs and you get a great big luscious sponge cake that is quick and easy to make. It retains its freshness to the last crumb.

Try it for jelly roll, baking it in a greased and floured 17x11-inch pan (or smaller and bake the remainder of the batter as a loaf). When it has baked 18 to 20 minutes at 375 degrees, loosen sides

and turn out onto a cloth sprinkled with sugar. Cool slightly. Roll up cake and cloth together. Cool. Unroll and spread with jelly or pudding filling. Reroll, placing seam side down. Dust with powdered sugar or cover with frosting or whipped cream.

Here is a suggested filling for Lemon Icebox Filling:

Make lemon pie filling, using your favorite recipe or packaged pudding and pie filling. Beat two egg whites until foamy. Add gradually 1/4 cup sugar and beat until stiff. Very slowly add the hot pudding to the meringue.

For other flavors, use any pudding mix, using only half the liquid indicated and fold into meringue. Use as filling for jelly roll. Duncan Hines suggests a Banana Cream Frosting: Beat 1-3 cup butter or margarine until creamy. Add 1-3 cup mashed bananas. Add 3 cups sifted powdered sugar, 1 cup at a time. Beat until smooth, each time. Flavor with 1/2 teaspoon vanilla if desired. If the frosting is too thick, beat in 1/2 teaspoon water at a time to bring it to spreading consistency.

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