



IT IS NOT TOO LATE to make jelly from the last of the summer fruit. Jewel-like plum jelly, fragrant with spices, is quickly and easily made with powdered fruit pectin. Photo and recipe suggestions are courtesy of Sure-Jell.

Jam And Jellies

Neat rows of jams and jellies on the pantry shelf are cause for justifiable pride to the homemaker. These are not mere sweets—they are an expression of her home making art and also a practice in thrift.

Jam and jellymaking used to be a heavy chore but now it is not. Powdered and liquid commercial fruit pectins have taken the long boiling and the guesswork out and since these pectins jelly fruit juices perfectly with only one minute of hard boiling, the fresh fruit flavor and color are better preserved.

SPICED PLUM JELLY
(Yield—about 12 glasses)
5½ cups juice (about 5 lbs. ripe plums)
¼ to ½ teaspoon each allspice, cinnamon and cloves, or any desired combination of spices
7½ cups (¾ lbs.) sugar
1 box (2½ oz.) powdered fruit pectin

First, prepare the juice. Crush about 5 pounds fully ripe plums. (Do not peel or pit.) Add 1½ cups water, and the spices; bring to a boil and simmer, covered, 10 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 5½ cups into a very large saucepan.

Then make the jelly. Measure sugar and set aside. Add powdered fruit pectin to juice 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, skim off foam with metal spoon, and pour quickly into glasses. Cover jelly at once with ½ inch of paraffin.

KEEP IT CLEAN
A canvas hammock can be scrubbed clean without taking it off the tree or stand from which it is suspended. Wash both sides with a brush and hot sudsy water. Rinse with a hose and dry in the breeze. Your hammock will last longer if it is washed and dried before it is taken down for the winter season.

When a recipe calls for one square of chocolate and there is none in the cupboard, substitute three and one-half tablespoons of cocoa and one-half tablespoon of margarine.

SWISS STEAK

You can cook Swiss Steak in the oven instead of having to watch the skillet on top of the stove to see that the moisture doesn't all boil away.

Take 1½ pounds of boneless chuck or bottom round or whatever you usually buy for Swiss Steak. Have it cut at least an inch thick.

Take a piece of wide, heavy aluminum foil, cut at least six inches longer than the meat. Lay foil on the table, spread center with 1

tablespoon of butter, then sprinkle over it half a package of onion soup—dry. Lay the meat on this.

Next, sprinkle on the rest of the soup mix, together with a cup or more of sliced mushrooms (fresh preferred). Dot with another tablespoon of butter.

Fold the foil over the meat to make a flat package; doublefold the edges and ends, so juice or steam can't escape. Put the package in a shallow pan and bake at 350 degrees for 1½ to 2 hours.

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TAMALE PIE

For casual dining on a fall evening, clever hostesses serve something delectable but easy. Such a dish is Golden Gate Tamale Pie. This main dish has a savory filling containing beef, tomatoes, corn and ripe olives. The crusty corn meal topping is sprinkled with cheese. Accompany the tamale pie with a bowl of green salad, coffee and fresh berries.

GOLDEN GATE TAMALE PIE

- ½ cup diced onion
- 1 minced clove garlic
- 2 tablespoons salad oil
- 1 pound ground lean beef
- ½ cup diced celery
- 1 cup diced green pepper
- 1 cup whole kernel corn
- 1½ cups cooked tomatoes
- 1 cup pitted ripe olives
- 1 tablespoon chili powder
- 2 teaspoons salt
- ¼ teaspoon allspice
- ¼ teaspoon black pepper
- 1 cup corn meal

BACON

Broiled bacon has fine flavor. Let the bacon stand at room temperature, then separate the slices and place them on a rack and slide it under the heat. Save the drippings for frying eggs, breaded veal chops or whatever you use.

- 2 teaspoons salt
- 2½ cups boiling water
- 2 tablespoons butter or margarine
- ½ cup grated American cheese

Cook onion and garlic in oil slowly until tender. Add meat and brown quickly. Add remaining vegetables, olives and seasonings, and simmer 10 minutes.

Stir corn meal and salt into boiling water and cook until thickened, stirring constantly. Stir in butter and cook over hot water 20 minutes. Line bottom and sides of two-quart casserole with corn meal mixture. Pour in filling. Bake in moderate oven (350 degrees) 45 minutes. Sprinkle top with cheese and bake 15 minutes longer.

Serves 6 to 8.

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HORSERADISH

When you use fresh horseradish root, be sure to pare off the brown outer skin. Then the horseradish may be grated and mixed with vinegar. Use canned beet juice, if you like, to color the grated horseradish or leave its natural color.

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