



Tom and Jean Harling traded snow-shoveling for year-round lawn cutting in Hawaii. Like son, Chris, they think it's ideal.

We moved to HAWAII-

A YEAR AND A HALF AGO my wife and I sold our two-story home in Buffalo, N. Y., and with our two-year-old son Chris moved to Hawaii.

To do it, I gave up a \$6,200-a-year job as assistant sales department head for a paint firm where I'd worked for 11 years. My wife Jean left a full-time position as flutist with the Buffalo Philharmonic Orchestra. Neither of us knew a soul in Hawaii and I had no job prospects.

What we found in the Islands—now our 50th state—wasn't entirely what we expected. At first we wondered whether we hadn't made the biggest mistake of our lives. But not any more; in fact, we'd choose Hawaii again if we had it to do over. Why? For the

same reasons that brought another 1,500 new residents to the Islands last year.

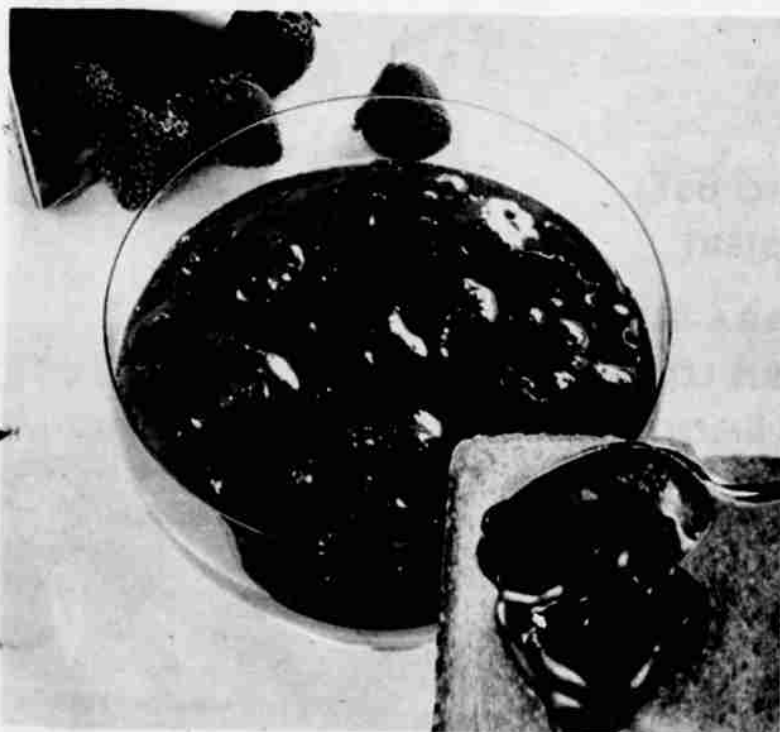
In my case, the first reason was the climate. It gets mighty cold in Buffalo during the Winter. And after 11 years of it I was tired of shoveling snow. I began dreaming of the South Seas beaches I'd detested as a Coast Guard warrant officer during World War II.

But the idea of moving to Hawaii didn't occur overnight. After all, I was approaching my middle 30s and was well along in my company's retirement program. I'd just had a raise. There was my family to consider.

Gradually the pieces fell into place. I began to see that, if I didn't make a move soon, I'd probably live in Buffalo the rest of my life. For several years,

No jam tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin... the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Easy recipes for all kinds of fruit with package and bottle.



Recipe for Strawberry Jam. Chop 2 quarts fully ripe berries. Mix 4½ cups prepared fruit in large saucepan with 1 box of Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil. Next step is even easier!



Stir in 7 cups sugar at once. Bring to full rolling boil; then boil hard 1 minute, stirring constantly. This short boil time means less juice boils away. So you get up to 50% higher yield—and fresher flavor! Tastes so much better than any jam you can buy!



Remove from heat; alternately stir and skim off foam for 5 min. Ladle quickly into 11 medium-size jars. (No paraffining with new type jars!) Costs mere pennies a jar—and you can't fail! Get powdered Sure-Jell or liquid Certo—products of General Foods.