FREE TEST SAMPLE

Fruit Saver

SaVES FRESH FRUIT COLOR
SaVES FRESH FRUIT FLAVOR

Adds Vitamin C

FOR FREEZING · FOR CANNING · FOR SALADS
HOW TO USE A•C•M® FRUIT SAVER

Prepare water, syrup or sugar BEFORE cutting up fruit.

FOR CANNING: To keep fruit from darkening while preparing for canning, add 1 level teaspoon A•C•M FRUIT SAVER per pint cold water. Cut fruit into solution. Solution may be used 3 or 4 times. To prevent fruit darkening in the jar, sprinkle 1/4 teaspoon A•C•M FRUIT SAVER per pint jar over the fruit just before closing the jar for processing.

FOR FREEZING (FRUITS FROZEN WITH SYRUP): To prepare sugar syrup, dissolve sugar in water:

<table>
<thead>
<tr>
<th>Sugar (cups)</th>
<th>Light</th>
<th>Medium</th>
<th>Heavy</th>
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<tr>
<td>Water (quart)</td>
<td>3</td>
<td>5</td>
<td>7</td>
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Add two level teaspoons of A•C•M FRUIT SAVER per pint (2 cups) of cooled sugar syrup (will treat approximately 4 lbs. of fruit). Cut fruit directly into syrup to minimize exposure to air. Transfer fruit to container, cover completely with A•C•M FRUIT SAVER syrup. Seal and freeze.

(FRUITS FROZEN WITH DRY SUGAR): Mix two level teaspoons A•C•M FRUIT SAVER with two cups sugar. Mix thoroughly with fruit (approximately 4 lbs.). Seal and freeze.

FOR SALADS: To maintain color and to enhance flavor in fresh cut fruit salads, dissolve one level teaspoon A•C•M FRUIT SAVER in three tablespoons of cold water. Mix with fruit until all surfaces are wet, then sugar to taste (treats 4 cups of fruit) ... or add one teaspoon A•C•M FRUIT SAVER per 1/2 cup of sugar. Sprinkle over fruit and mix until all surfaces are covered. Store in refrigerator until ready to use.

Write for booklet of recipes, home canning and freezing tips:

CHAS. PFIZER & CO., INC.
Family Products Division
New York 17, New York

INGREDIENTS: Sucrose, Citric Acid, Ascorbic Acid, Sodium Silico Aluminate.

KEEP TIGHTLY CLOSED AND IN A COOL DRY PLACE.

Net Wt. 10.5 grams SHAKE WELL BEFORE USING Made in U.S.A.