Fresh Fruit Stays Fresh

WHEN YOU USE

A•C•M

Fruit Saver

• FOR FREEZING
• FOR FRUIT SALADS
• FOR CANNING

6 Delightful Recipes Inside
...and what a DIFFERENCE
A·C·M® Fruit Saver
makes in taste!

A·C·M®
Fruit Saver
actually improves
and brightens the flavor
of all kinds of fresh fruits!
Prepare A·C·M FRUIT SAVER water, syrup or sugar before cutting up fruit.

With A·C·M FRUIT SAVER you can cut up fresh fruit for salads or desserts hours before needed and still serve with fresh taste and looks. To maintain color and 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 1 teaspoon A·C·M FRUIT SAVER per ½ cup of sugar. Sprinkle over fruit and mix until all surfaces are covered. Store protected fruit in the refrigerator until ready to use.

Add two level teaspoons of A·C·M FRUIT SAVER per pint (2 cups) of cooled sugar syrup (will treat approx. 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.

In dry sugar—mix two level teaspoons A·C·M FRUIT SAVER with two cups sugar. Mix thoroughly with fruit. Seal and freeze.

The strength of the syrup used will vary with the type and tartness of the fruit and with individual taste.

A·C·M® Fruit Saver

. . . is a balanced mixture containing ingredients naturally present in fresh fruit. These ingredients — ascorbic acid (Vitamin C), citric acid, and sugar — fortify the natural goodness of fresh fruit, keep it fresh and delicious.

The ascorbic acid in A·C·M FRUIT SAVER prevents fruits from darkening and discoloring and developing off-flavors as a result of oxidation. The citric acid in A·C·M FRUIT SAVER stabilizes the ascorbic acid, and enhances the natural flavor of fresh fruits.

The overall action of A·C·M FRUIT SAVER is to protect the color and enhance the natural, full flavor and freshness of the fruits you prepare . . . whether you freeze them, preserve them, or serve them fresh.

Each package contains enough A·C·M FRUIT SAVER for preparing approximately 75 lbs. of fruit.
### Preliminary Preparation

<table>
<thead>
<tr>
<th>Fruits</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>APPLES</td>
<td>Peel, core and slice apples.</td>
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<tr>
<td>APRICOTS</td>
<td>Wash, halve and pit apricots.</td>
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<tr>
<td>BERRIES</td>
<td>Stem and slice or leave whole.</td>
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<tr>
<td>CHERRIES SWEET—SOUR</td>
<td>Stem and pit cherries.</td>
</tr>
<tr>
<td>PEACHES</td>
<td>Scald 1 minute in boiling water. Chill in cold water. Peel, pit and halve or slice.</td>
</tr>
<tr>
<td>Pears</td>
<td>Peel, core and slice pears.</td>
</tr>
<tr>
<td>FRUIT COCKTAIL</td>
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</tbody>
</table>

### Freezing in Syrup

- **APPLES**: To minimize exposure, cut fruit directly into medium A-C-M FRUIT SAVER syrup in freezer container. Cover fruit completely with syrup. Seal and freeze.
- **APRICOTS**: Cut fruit directly into medium A-C-M FRUIT SAVER syrup in freezer container. Cover fruit completely with syrup. Seal and freeze.
- **BERRIES**: Pack berries in container. Cover completely with A-C-M FRUIT SAVER syrup. Seal and freeze.
- **CHERRIES SWEET—SOUR**: Pack cherries in container. Completely cover with A-C-M FRUIT SAVER syrup. Seal and freeze.
- **PEACHES**: Cut fruit directly into A-C-M FRUIT SAVER syrup in freezer container. Cover fruit completely with syrup. Seal and freeze.
- **PEARS**: Cut fruit directly into A-C-M FRUIT SAVER syrup in freezer container. Cover fruit completely with syrup. Seal and freeze.
- **FRUIT COCKTAIL**: Combine a variety of fruits, preparing as described under each specific fruit.

### Freezing in Dry Sugar

- **APPLES**: Add 1 cup of A-C-M FRUIT SAVER sugar mixture to 5 cups of sliced apples. Mix thoroughly. Package, seal and freeze.
- **APRICOTS**: Add 1 cup A-C-M FRUIT SAVER sugar mixture to 4 to 6 cups of fruit. Mix thoroughly. Package, seal and freeze. (Apricots are usually frozen in syrup.)
- **BERRIES**: Add 1 cup A-C-M FRUIT SAVER sugar mixture to 6 cups of whole berries or 4 cups sliced berries. Mix well. Package, seal and freeze.
- **CHERRIES SWEET—SOUR**: Mix 1 cup A-C-M FRUIT SAVER sugar mixture with 4 to 5 cups cherries. Package, seal and freeze.
- **PEACHES**: Thoroughly mix 1 cup A-C-M FRUIT SAVER sugar mixture with 4 to 5 cups peaches. Package, seal and freeze.
- **PEARS**: Add 1 cup A-C-M FRUIT SAVER sugar mixture to 4 to 6 cups fruit. Mix well. Package, seal and freeze.

### Canning


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Every day, more and more women are discovering what a wonderful difference A·C·M Fruit Saver makes!