Twenty-Eight Preserving Recipes

SAVE THE FRUIT CROP

“Sweeten it with Domino”

American Sugar Refining Company
Jams, Jellies, Marmalades and Conserves

Jellies, marmalades and conserves may be made at home—easily and successfully—providing definite rules are observed. Thus the housekeeper is assured of having in stock, relishes and desserts which are instantly available and always acceptable.

Good jellies are regarded as difficult to make, but perfect jellies can be assured if the fruit used is a little under-ripe—there is the great secret.

The question of pectin is all important, for pectin is the property in fruit which makes fruit juices "jell." If this pectin is absent you must add either a home-made or commercial pectin, or else employ such fruits as are particularly rich in this product. Apples are one of the best fruits from which to obtain pectin, besides being neutral in flavor and harmonizing with nearly all fruits.

Realize, once and for all, that four things are necessary for good jelly—pectin, acid, flavoring and the proper sugar. Do not think though that a cupful of every kind of fruit juice calls for an equal amount of sugar. This is the case with currants, for instance, but that is because currants contain both the pectin and acid in correct proportions.
Fruit lacking acid can have it supplied either through lemon juice or tartaric acid, and, as intimated already, pectin may be added by using apples or special pectin.

PECTIN TEST

Heat the fruit juice and put a tablespoonful of it in a glass, add an equal quantity of 95% grain alcohol and shake contents. When cool, note condition. If it looks like a jelly it proves that the juice contains pectin and will make a good product.

Do not taste the result of this test for the reason that if you use denatured alcohol the result will be poisonous.

If the test shows a decidedly gelatinous mass, then use equal parts of juice and sugar, and if the jelly is not so heavy decrease the sugar somewhat.

To have best results, bring juice quickly to boiling point, add measured sugar, which should be heated in the oven, stir until dissolved and boil quickly until it has reached the jellying stage.

The jelly test is made by pouring from the side of the spoon, and when the liquid slips off in a flake, the boiling must be stopped and liquid quickly poured into hot glasses. Fill glasses to the top and let stand uncovered until next day, by which time the contents will be firm and shrunk sufficiently to allow a thin covering of melted paraffine. Store in a cool, dark, dry closet.
JAMS, MARMALADES AND CONSERVES

These are made from ripe fruits, and for jams you may use fruits that are so ripe that they have lost their shape. In the grading of fruits use firm, ripe ones for canning; slightly under-ripe for jellies; ripe with some under-ripe for jams, marmalades and conserves.

Jams. As the name denotes, fruits for this purpose are crushed or pressed through a coarse sieve, then cooked, with the amount of sugar specified in the recipes, until thick.

Be very careful while cooking to stir the fruit almost constantly so that it does not scorch, and to boil it quickly as this insures a better flavor and color. To test, cool a little in a saucer and when done pour into jars and cover with melted paraffine when cold. Store with your jellies.

To conserves, the nutmeats are added five minutes before the mixture is removed from the fire.

Marmalades show the fruits in pieces all through the mixture and should be cooled to 180° before packing into jars, to prevent the pieces from rising. The pectin present in the fruits has given a jellied product which upon cooling holds the pieces in suspension, thereby producing a better effect in the finished marmalade.
JELLIES

BLUEBERRY JELLY

Wash berries in cold water, heat in double boiler until juice is extracted.
Strain through double cheese cloth; measure.
Allow three-quarters to one cup of Domino Granulated sugar for each cup of juice.
Bring juice to boiling point and boil 5 minutes, add heated sugar and boil briskly until it "sheets off."
Quickly fill sterilized glasses.
As a rule, this jelly does not require much boiling after adding sugar.

CHERRY CURRANT JELLY

Use under-ripe fruit, remove wilted currants and leaves, but do not stem.
Place some fruit in preserving kettle, then crush with potato masher to liberate juice.
Add balance of fruit and set kettle over a slow fire to gradually heat.
When currants look a whitish color, strain through double cheese cloth.
Measure.
In this fruit there is usually such a correct proportion of pectin and acid in the juice that equal measure of sugar and juice may be used.
Heat sugar.
Boil juice for 5 minutes, add hot sugar and continue boiling to the "sheeting off" stage.
Fill into sterilized glasses, set in sun until firm, cover with melted paraffine.

CRAB APPLE JELLY

Select the red skinned crab apple.
Wash, cut into pieces.
Place in preserving kettle, adding one pint cold water for each quart of cut fruit and boil until tender.
Strain through cheese cloth and measure juice.
Allow three-quarters cup Domino Granulated sugar to each cup of juice.
Return juice to fire and boil 5 minutes, add sugar and boil until it "sheets off."
Pour into sterilized glasses; set in sun until firm.
The pulp can have more water added, stirred well and boiled for 10 minutes, then strained.
Scant the sugar in this juice, as there will be less pectin, but by recooking the pulp an extra quantity of jelly is secured.
CRANBERRY JELLY

To each quart of cranberries allow
1 pound Domino Granulated sugar
½ cup water
Wash and look over berries, place in double boiler with the water and boil until very soft.
Pour into cheese cloth and strain.
Combine juice and sugar and boil rapidly until mixture “sheets off,” usually about 12 or 15 minutes.
Pour into hot glasses and cover with melted paraffine when cold.

CURRANT AND RASPBERRY JELLY

10 pounds currants
6 baskets raspberries
Domino Granulated sugar
Wash and stem currants and wash raspberries.
Place both fruits in a preserving kettle, set over a slow fire to draw out juice.
Strain and measure, using equal proportions of juice and sugar. Boil sirup 5 minutes, add sugar which has been heated in the oven and continue quick boiling until sirup “sheets off.”
Fill sterilized glasses and leave in the sun until firm.

GOOSEBERRY JELLY

Use fruit before it becomes very ripe.
Wash and heat in double boiler until juice flows freely.
Strain through double cheese cloth; measure.
Allow equal quantity of Domino Granulated sugar; proceed as for cherry currant jelly.

GRAPE JELLY

Grapes should never be dead ripe but rather slightly under-ripe for jelly.
Place fruit in wire basket and wash in cold water, then heat in double boiler until juice flows.
Drain in double cheese cloth, without squeezing, and measure juice.
Allow one pound Domino Granulated sugar to each pint of juice.
Heat sugar thoroughly in oven.
Boil juice rapidly for 20 minutes, add sugar all at one time and stir until sugar is completely dissolved.
Bring to a good boil and pour into hot glasses.
Cover with melted paraffine when cold.
SAVE THE FRUIT CROP

GRAPE JELLY INCREASED

After extracting the juice from pulp as in previous recipe, put the pulp back into the saucepan, cover with cold water and stir thoroughly. Then set over the fire, bring slowly to the boil and boil for 10 minutes. Drain through double cheese cloth and measure. To each pint of grape juice use seven-eighths pint of Domino Granulated sugar and proceed as in former recipe. The reason for less sugar is because there is a decrease in pectin. The product from second extraction of juice not only increases your supply of grape jelly but this jelly is less apt to show the cream of tartar crystals that may appear in the first lot of jelly.

MINT JELLY

Tart apples
Green vegetable coloring
  (liquid is best)
2 sprays mint for each quart of juice
3/4 cup Domino Granulated sugar for each cup of juice.

Wash apples, cut away stems and blossoms ends, cut into pieces. Place in a preserving kettle and add water until it shows through the apples. Loil apples slowly until soft, drain and strain through double cheese cloth. Measure juice, then sugar, and heat latter in the oven. Place juice and mint over fire and boil 15 minutes. Strain and add a few drops of green coloring until desired shade is given. Bring to boil, add sugar and boil about 5 minutes or until sirup "sheets off." Pour into sterilized glasses and cover with paraffine when cold.

JAMS

BLACKBERRY JAM

Place berries in a double boiler until juice flows; press through a sieve to retain seeds and measure pulp. Allow for each pint of pulp 3/6 pint of Domino Granulated sugar. Put pulp and sugar in a preserving kettle over the fire and boil rapidly until thick, stirring often. Pour into hot glasses or half pint jars and cover with hot paraffine when cold.
“Sweeten it with Domino”

FIG JAM

3 pounds ripe figs
2 oranges, juice only
Domino Granulated sugar
1 cup cold water

Wash and slice very ripe figs, add orange juice and cold water; boil until very soft.

Measure pulp.
Add half the quantity of granulated sugar.
Boil until thick, stirring constantly.
Fill into sterilized jars.

GRAPE JAM

Wash fruit in cold water and heat in double boiler until skins burst, then separate skins from pulp.

Press pulp through sieve to remove seeds, then measure pulp and skin.

Allow to each pint a half pound Domino Granulated sugar.

Combine pulp with sugar; boil rapidly until thick.
Fill hot jars or jelly glasses and cover with melted paraffine when cold.

PEACH JAM

14 pounds peaches
1 pineapple
10 ½ pounds Domino Granulated sugar

Scald peaches 1 ½ minutes in boiling water, cold-dip, pare and slice.
Pare and remove eyes from pineapple, grate; add with juice to peaches.
Place fruit and sugar in alternate layers in preserving kettle, stand for 2 hours to draw out juice.
Place over fire and boil quickly until thick—35 to 45 minutes.
Fill into sterilized jars.

PLUM JAM

Allow to every pound of plums, three-quarters pound Domino Granulated sugar.

Place fruit and sugar in alternate layers in a preserving kettle and let stand until juice flows freely.
Set it over the fire; boil rapidly for 15 minutes.
Press through a sieve, rejecting pits and skins.
Return pulp to the fire and boil until thick, stirring almost constantly.
Pour into hot jars and cover with paraffine when cold.
RASPBERRY JAM

To 1 pound raspberries allow
1 pound Domino Granulated sugar
Wash fruit and place in alternate layers with sugar in preserving kettle and let stand for several hours.
Boil quick until thick.
Pour into hot glasses and cover with melted paraffine when cold.

STRAWBERRY JAM

Allow 3 pounds Domino Granulated sugar to
4 quarts strawberries
Wash and hull berries and press through sieve fine enough to retain the seeds.
Place pulp in saucepan and boil until reduced one-half, stirring often.
Squeeze juice from 1 quart of strawberries, add juice to sugar, stir over the fire until dissolved; boil for 5 minutes.
Add to reduced pulp and boil rapidly until thick.
Pack into hot jars and cover with hot paraffine when cold.
Jam prepared in this way has a richer flavor and deeper color than when fruit and sugar are combined at first and boiled down.

CONSERVES

GRAPE CONSERVE

3 pints pulped grapes with skins
3 pounds Domino Granulated sugar
1 pound seeded raisins
1 orange, cut fine, seeds rejected
1 pound English walnut meats, coarsely cut
Wash grapes in cold water, drain and cook in double boiler until skins separate from pulp.
Put skins in saucepan, barely cover with water and boil until tender. Press pulp through sieve fine enough to retain seeds.
Combine pulp, skins, sugar, raisins and orange and boil until thick. Five minutes before removing from fire, add nutmeats and boil briskly. Pour into sterilized glasses, cool and cover with paraffine.
RHUBARB CONSERVE

3 pounds rhubarb
1 pound seeded raisins
2 oranges finely chopped (seeds rejected)
1 pound English walnut meats, coarsely cut
3 pounds Domino Granulated sugar

Cut young, tender rhubarb into inch lengths without peeling. Cut raisins in half. Put rhubarb and sugar in layers in preserving kettle and stand to draw the juice, then add raisins and oranges and cook until thick, add nutmeats, boil 5 minutes, cool, and fill sterilized glasses.

STRAWBERRY AND RHUBARB CONSERVE

1 pound firm strawberries
\( \frac{1}{2} \) pound rhubarb
1½ pounds Domino Granulated sugar
4 ounces blanched and shredded almonds

Wash and hull berries and place in preserving kettle in layers with half the sugar and stand several hours to draw out the juice. Wash, dry and cut unpeeled rhubarb into inch lengths, add sugar in layers and stand to draw the juice. Then boil rhubarb until tender, remove carefully with skimmer. Boil strawberries slowly for 10 minutes, remove berries, combine the two sirups and boil quickly until reduced one-half. Skim, add berries, rhubarb, shredded almonds and boil 5 minutes. Cool and fill into sterilized jars.

PRESERVES

PRESERVED CHERRIES

Allow 4 pounds cherries, weighed after pitting
4 pounds Domino Granulated sugar
Cherry juice and sufficient water to give one cup of liquid

Wash, drain and pit cherries, saving all juice. Place cherries and sugar in alternate layers in preserving kettle and stand for several hours.

(Continued on next page)
Strain cherry juice, adding cold water to give one cup, pour this over the fruit.
When juice is drawn out of the cherries, place over fire and cook gently until cherries are tender. Remove cherries with a strainer and boil sirup rapidly until thick; add cherries and bring to boil. Fill hot jars to overflowing and seal tightly.

**PRESERVED STRAWBERRIES**

3 quarts firm ripe strawberries
3 pounds Domino Granulated sugar

Place a layer of berries in a preserving kettle, cover with a layer of sugar, continue in alternate layers of fruit and sugar until all is used, having berries as top layer.

Let this stand for several hours until juice is drawn out, carefully remove berries with a strainer and boil sirup rapidly until reduced one-half. Add fruit to sirup, bring to boiling point, remove all scum and fill hot jars, adjust rubber and cover as in canned peaches and sterilize UNDER boiling water for 8 minutes. Remove jars from water and seal tightly.

**CANNED FRUITS**

**CANNED PEACHES**

Yellow colored peaches
Thin sirup

Place peaches in wire basket and lower into a saucepan of boiling water from 1 to 2 minutes; dip into cold water and drain. Pull the skin off with the fingers so as to keep the shape of the fruit perfect. Cut peaches into halves, removing the stones; pack into hot sterilized jars until full. Add one or two blanched peach pits to a few of the jars to vary the flavor, fill jars to top with boiling hot thin sirup, place rubber and cover on each jar and seal sufficiently to hold cover on but not to be tightly sealed. Place jars on wire rack in saucepan of boiling water deep enough to cover top of tallest jar to a depth of two inches. Cover saucepan and sterilized jars for 16 minutes for quart size, counting time when boiling starts. At expiration of time remove jars from water and seal tightly. Store in dark closet.
CANNED PEARS

Firm Bartlett pears
Thin sirup
Wash, pare and cut into halves.
Drop into a bowl of cold water to which either 1 tablespoon of salt or juice of one lemon was added.
This prevents discoloration.
When fruit is ready, pack into hot, sterilized jars, fill with thin sirup and proceed as for canned peaches, except that pears require 20 minutes sterilizing instead of 16 minutes.

THIN SIRUP FOR CANNING FRUITS

6 pounds Domino Granulated sugar
2 quarts water
Stir sugar in water and boil until the sugar is completely dissolved, 5 minutes counting time when boiling starts.
Remove all scum as it rises.
Pour into hot jars and seal.
This sirup is ready to use when canning fruits. Bring sirup to boiling point and use as directed in recipes.

MARMALADES

CARROT MARMALADE

1 pound carrot pulp
1 pound Domino Granulated sugar
9 almonds, blanched and finely shredded
2 lemons, grated rind of one and juice from both
1/2 teaspoon almond extract
Cook carrots (skins on) until tender, cold-dip and push off skins with hands. Put through food chopper. Place carrots and sugar in preserving kettle and boil for 15 minutes. Add other ingredients and boil 5 minutes longer. Fill sterilized jars while hot and when cold cover with melted paraffine.

GOOSEBERRY AND STRAWBERRY MARMALADE

Use double amount of strawberries that you do of gooseberries. Place gooseberries in double boiler, cook until broken, then press through a strainer, (Continued on next page)
SAVE THE FRUIT CROP
discarding the skins. Measure pulp and juice and use equal amount of Domino Granulated sugar.
Heat strawberries in double boiler until soft, then measure, using half as much sugar. Mix fruits and boil sirups until reduced nearly one-half, then add fruits and cook quickly until thick. Skim carefully and fill into hot glasses when cool. Cover with melted paraffine when cold, and seal.

SUNSET MARMALADE

1 orange
1 grapefruit
1 lemon
Cold water
Domino Granulated sugar
Pare outer yellow skin from all fruit and cut into shreds with scissors.
Cut balance of orange and lemon into thin slices, rejecting seeds.
Add pulp and juice from grapefruit (rejecting seeds and white skin). Measure and place in preserving kettle, add three times as much cold water and stand 24 hours.
Next day boil briskly for 15 minutes and measure again.
Add equal amount of granulated sugar, stand 24 hours.
Following day boil quickly for 1 hour.
Cool and fill sterilized glasses.

APPLE BUTTER

1 peck tart apples
2 quarts cider
3 pounds Domino Granulated sugar or less
1½ teaspoons each of ground allspice and cinnamon
½ teaspoon ground cloves
Wash, slice and cut apples, place in preserving kettle with cider and cook until very tender, then press through strainer to remove skins, cores and seeds.
Return pulp to fire and boil quickly for a half hour, add sugar and spices and cook until thick stirring frequently.
Can be stored in sterilized jars or crocks.
DOMINO PRODUCTS

Domino Granulated Sugar for baking, preserving, cooking and candy making.

Domino Tablet Sugar for tea and coffee.

Domino Powdered Sugar for sprinkling pies and cookies—for fruits, cereals, iced beverages, cocoa and chocolate.

Domino Confectioners Sugar for icings and fondants.

Domino Brown Sugar for baked beans, ginger breads, candied sweet potatoes, tarts and cakes.

Domino Kookie-Top Krystals for sprinkling on cookies, ice cream and cake.

Domino Tea Sugar, a distinctive sugar for teas.

Domino Cinnamon and Sugar, a combination of cinnamon and sugar in a handy container. For use on toast, baked apples, puddings and custards.

Domino Syrup as a table spread and as a delicious flavor for cooking and preparing desserts.

Domino Sugar-Honey, a delicious combination of invert sugar and honey for use on hot biscuit, waffles and pancakes.

Domino Molasses, a cane sugar product with the distinctive flavor of old New Orleans Molasses. Best for gingerbread, baked beans.
American Sugar Refining Company

“Sweeten it with Domino”

Granulated, Tablet, Powdered, Confectioners, Brown; Kookie-Top Krystals; Tea Sugar; Cinnamon and Sugar; Golden Syrup; Sugar-Honey, and Molasses