Grandma's Pantry Shelf

and Some of Her Preserving Secrets

Compiled by the Refiners of Imperial Sugar
GRANDMA—yours and ours—was an “artist” in her instinctive blending and contrasting of color, flavor and aroma in the preserves, the jams and jellies with which she delighted to stock her abundant Pantry Shelf—for the taste-enjoyment of young and old alike! She had her preserving “secrets”—her very own recipes (or shall we say “receipts”?)—that she gave verbally to admiring friends—but seldom wrote out, because writing couldn’t keep up with her creative instincts!

The “Pantry Shelf” today may be smaller than in Grandma’s day—because families are not so large—but few indeed are the modern homemakers who do not enjoy the new-old thrill of providing delicious homemade jellies, jams and preserves for their families—and guests. But these moderns do not have as much inclination as Grandma did to “invent” recipes. So Imperial Sugar Company takes pleasure in presenting for your convenience a compilation of tested preserving recipes—many of them actually dating back to Grandma’s day—from which you may quickly and easily “put up” your own Pantry Shelf of Jams, Jellies and Preserves with the old-time goodness!
Apple or Crab Apple Jelly

1 quart (4 cups) apple juice  3 cups Imperial pure cane sugar

Wash and quarter apples, sour apples or crab apples, and half cover with water. For each pound of apples, use one pint of water. Simmer 15 minutes in a covered pan and drain through a jelly bag. Make two or three strong extractions, unless the pulp is to be used for apple butter. Mix the extractions and measure out one quart. Boil juice for 10 minutes, add Imperial pure cane sugar and cook rapidly to 220° F. or until the juice flakes off the side of the spoon instead of in drops. Skim, pour into hot sterilized glasses and seal with paraffin.

Suggestions: Place a rose geranium leaf in bottom of each glass and fill with the hot jelly delicately tinted pink with food coloring, or a thin slice of lemon, or use mint and green coloring for variety.

Apple Butter

1 quart sliced apples or apple pulp
1/2 cup grape juice
1/2 teaspoon salt
3/4 cup Imperial Old Time brown sugar
1/2 teaspoon mixed spices

This is a good way to use the pulp left from making jelly. Mix apples with grape juice, apple cider, or orange juice, salt and Imperial Old Time brown sugar. Cook together slowly, stirring frequently, about 1 hour or until quite thick. Add spices and pour into hot sterilized jars and seal at once.

Spiced Crab Apples

4 pounds Imperial pure cane sugar
1 quart vinegar
1 tablespoon cinnamon
1 tablespoon cloves
1 teaspoon nutmeg
1 teaspoon allspice

Crab apples

Heat vinegar, Imperial pure cane sugar and spices to the boiling point. Remove from fire and cool. Select firm, perfect crab apples, remove blossom end but leave on one inch of stem. Prick skins to prevent them from bursting. Add crab apples to syrup and heat gently until tender but firm, turning frequently so as to cook evenly. Allow to stand in syrup overnight. Drain, pack into sterilized jars and garnish with snips of cinnamon and whole cloves. Boil syrup until thick, pour over fruit and seal.
BLACKBERRIES

Blackberry Jelly

6 quarts blackberries  2 cups water
4 cups Imperial pure cane sugar

Wash berries, add water and heat slowly to boiling. Boil 15 minutes and strain. There should be three pints or six cups of juice.

Bring the blackberry juice to the boiling point, add Imperial pure cane sugar and cook rapidly to the jelly stage, 220° F. Skim, pour into hot sterilized glasses and seal with paraffin.

Blackberry Jam I

4 quarts blackberries  ½ cup water
Imperial pure cane sugar

Pick over and wash four quarts of blackberries. Drain, add water and heat slowly to boiling; crush lightly and allow to simmer 15 minutes. Press through sieve to remove seeds. Measure pulp and for every two cups allow one cup of Imperial pure cane sugar. Return to fire, cook rapidly until thick, 222° F., stirring constantly to prevent sticking. Pour into sterilized jars, cool and seal with paraffin.

Blackberry Jam II

4 quarts blackberries  Juice 2 oranges (1 cup)
½ cup water  Juice 1 lemon (½ cup)
4 cups Imperial pure cane sugar  Grated rind of 1 orange
or lemon

Pick over and wash four quarts of berries, add water and heat slowly to boiling. Cook until berries are soft; rub through sieve. Measure six cups of blackberry pulp; add Imperial pure cane sugar, fruit juice and grated rind. Cook rapidly, stirring constantly to 220° F., or until the thick mixture flakes off the side of the spoon instead of coming off in drops. Pour into sterilized jars and seal with paraffin.

Blackberry Cordial

1 quart blackberry juice  1 tablespoon mixed spices
2 cups Imperial pure cane sugar

Select ripe berries; wash; crush and heat slowly to simmering point. Strain through several thicknesses of cloth and measure out one quart of juice. Add Imperial pure cane sugar and spices tied in a bag. Boil 15 minutes; pour into sterilized, hot jars or bottles and seal immediately.
CHERRIES

Cherry Preserves

4 pounds cherries 3 pounds Imperial pure cane sugar
1 cup cherry juice

Pit the cherries, saving all the juice. Make a syrup of the cherry juice and Imperial pure cane sugar; add cherries and cook rapidly to 224°F. or until cherries are clear and syrup is thick. Allow to stand overnight. Pour cold, into sterilized jars and seal with paraffin.

Note: Sun-cooked cherry preserves are made by same method as for strawberries, using above proportions but increasing cooking time to 10 minutes.

Spiced Cherries

2 pounds cherries 1 1/2 pounds Imperial confectioners powdered sugar
1/2 pounds Imperial confectioners powdered sugar

Pick over the fresh, ripe cherries, leaving on each an inch of stem. Pack into sterilized jars, putting in a layer of cherries and a layer of Imperial confectioners powdered sugar. Continue until jars are filled to within one inch of the top. Fill jars to overflowing with cold spiced vinegar. Seal and place in storage to ripen for three months.

Note: The cherries are not cooked.

Spiced vinegar—For each quart of vinegar, use one tablespoon whole cloves, one tablespoon cinnamon, one teaspoon allspice and one teaspoon salt; bring to the boiling point; cool; strain and use. Note: If vinegar is too strong, dilute about one-third.

CITRUS

Combination Marmalade
(Orange, Grapefruit and Lemon)

1 orange 1 lemon
1 grapefruit Water
Imperial pure cane sugar

Wash, shred the fruit and measure. Add 3 times the measure of water; bring slowly to the boiling point, remove from fire, cover and allow to stand overnight. Next morning boil until peelings are soft, cool and measure. For every pint of mixture allow one pound of Imperial pure cane sugar. Bring mixture to boiling point, add Imperial pure cane sugar.
sugar and cook rapidly to 222°F. or until tiny bubbles cover entire surface and continue rising. Skim. Pour into sterilized glasses and seal with paraffin.

Candied Grapefruit Peel

Select thick peel without blemishes, wash and grate slightly to break surface oil cells. Cut peel into strips 2 inches long by ¼ inch wide or into ½ inch squares and circles. Cover peel with cold water and boil 10 minutes. Drain, cover with cold water and repeat three times or until the bitter taste is removed. Drain the cooked, tender peel between towels and press gently to remove as much water as possible without breaking the peel. Weigh and for each pound of peel allow one pound of Imperial pure cane sugar and one cup of water.

Make a thick syrup of the Imperial pure cane sugar and water, 222°F.; add peel and boil until syrup is absorbed, carefully turn pieces so as not to burn. Lift pieces from pan and drain. Roll in Imperial pure cane sugar or Imperial confectioners powdered sugar until each piece is well coated with crystals instead of just a crust. Allow to dry, skins down, on waxed paper.

CRANBERRIES

Cranberry Sauce

1 quart cranberries 2 cups boiling water
2 cups Imperial pure cane sugar

Place berries in boiling water and cook 6 to 8 minutes. Press fruit through sieve; add Imperial pure cane sugar and stirring constantly, bring to a rolling boil. Remove from fire and pour into molds or glasses.

Cranberry Relish (Raw)

1 quart cranberries 2 small oranges, juice and
4 small tart apples rind of ½
1 cup toasted pecans
2 cups Imperial pure cane sugar

Core the apples and peel the oranges. Run the cranberries, apples, oranges and small amount of rind through food chopper. Chop the toasted pecans and add with the Imperial pure cane sugar; blend well. Allow to stand in refrigerator overnight. This is a delicious appetizer or meat accompaniment.
FIGS

Fig Preserves

6 quarts figs  
2 quarts water  
5 pounds Imperial pure cane sugar  

Wash figs and prepare. Boil water and Imperial pure cane sugar for 10 minutes, add well drained figs gradually so as not to cool syrup. Cook rapidly until figs are transparent. Drain figs and cook syrup until it is of the consistency of honey. Remove from fire, add figs and allow to stand overnight. Pack cold into sterilized jars and process before sealing. 

Note: Sliced lemon, orange or spice may be added to the syrup.

Fig Jam

3 pounds figs  
$\frac{1}{2}$ cup water  
Juice of 2 lemons  
1$\frac{1}{2}$ pounds Imperial pure cane sugar  

Select the broken ripe fruit; crush and add only enough water to start the cooking. Add lemon juice and bring to the boiling point. Add Imperial pure cane sugar and cook rapidly until thick, 222° F. Stir often so jam will not scorch. Pour into sterilized jars and seal while hot.

GRAPEJuices

Grape Juice

5 pounds grapes  
2 cups water  
Imperial pure cane sugar  

Pick over grapes, crush lightly, add water, and slowly bring to boil. Reduce flame and allow to simmer until seeds are free. Strain through jelly bag. Add one-half cup Imperial pure cane sugar to every quart of juice. Bring to a boil, pour into sterilized bottles and seal immediately.

Grape Marmalade

2 pounds grapes  
$\frac{1}{2}$ cup water  
1 pound Imperial pure cane sugar  

Select ripe grapes; wash, crush and separate skins from pulp. Place skins in separate pan, add water and cook until skins are tender; chop or cut into thin strips. Simmer the grape pulp until seeds can easily be removed; press through sieve, add Imperial pure cane sugar and cook until thick. Stir constantly to prevent scorching. Add softened skins and cook mixture to 222° F. Pour into sterilized jars and seal with paraffin.
PEARS

Canned Pears
(Oven Method)

Cut pears in half, remove seeds and pare. If very hard, cook until tender in slightly salted water. Pack evenly in sterilized jars, cavity side down so that each half overlaps the previous one. Pour Grenadine or Creme de Menthe syrup over them, filling the jars to within one inch of the top. Remove air bubbles with a silver knife and adjust jar caps lightly. Place jars about 2 inches apart in a shallow pan. Place pan in oven, heat 275°F. and hold at that temperature for 35 minutes. Remove from oven and seal tightly. Protect jars from drafts until cold.

Grenadine Syrup: One cup Imperial pure cane sugar, one cup water and one cup Grenadine Syrup; boil 7 minutes and add several drops red coloring.

Creme de Menthe Syrup: Two cups Imperial pure cane sugar and two cups water; boil 7 minutes and add one-half teaspoon mint extract and several drops green coloring.

Pear Preserves

4 pounds pears
3 cups water
3 Pounds Imperial pure cane sugar

Cut pears in half, remove core and pare. (If pears are very hard, boil first in clear water until tender; drain.) Make a thick syrup of the water and Imperial pure cane sugar, add pears and cook until clear and transparent, 224°F. Remove from fire and allow to stand overnight. Pack into sterilized jars and seal with paraffin.

Pear Honey

3 pounds pears
Juice 2 lemons
Water
Rind of ½ lemon
2 pounds Imperial pure cane sugar

Quarter pears, core and peel. Cover pears with water and simmer until tender. Drain pears, mash with a potato masher, add lemon juice, grated rind, Imperial pure cane sugar and if desired, a spice bag containing one tablespoon of mixed spices. Cook quickly until of the consistency of jam, 222°F. Stir carefully so as to keep from scorching. Pour into sterilized jars and seal with paraffin.

Spiced Pears

7 pounds pears
1½ ounce ginger
3½ pounds Imperial pure cane sugar
1½ ounce whole cloves
2 cups vinegar
1½ ounce whole allspice
2 ounces stick cinnamon

Cut pears in half, remove core and pare. Make a syrup of Imperial pure cane sugar, vinegar and spices tied in a bag; add pears and cook until pears are clear. Remove from fire and allow to stand overnight. Drain pears, pack in sterilized jars and garnish with snips of cinnamon and cloves. Boil the syrup until thick, about 220°F. and pour over the pears. Seal.

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Canned Peaches
(Oven Method)

Peel the peaches, cut into halves and pack evenly into sterilized jars, cavity side down so that each half overlaps the previous one. Place one peach stone in each jar for flavor. Make a heavy syrup of two cups water and two cups Imperial pure cane sugar and fill jars to within one inch of top. Remove air bubbles with a silver knife and adjust jar caps loosely. Place jars about 2 inches apart in a shallow pan. Place pan in oven, heat to 275°F, and hold at that temperature for 35 minutes. Remove from oven and seal tightly. Protect jars from drafts until cold.

Peach Preserves

| 3 pounds peaches | ½ cup water |
| 2 pounds Imperial pure cane sugar | 2 teaspoons vanilla |

Peel peaches and remove seeds. Boil Imperial pure cane sugar, water and three of the peach seeds for 5 minutes; add peaches and boil slowly until fruit is clear and juice thick. Allow to cool, add vanilla flavoring if desired and pack into sterilized jars. Seal with paraffin.

Brandied Peaches

| 4 pounds peaches | 3 pounds Imperial pure cane sugar |
| 12 peach kernels, blanched | 1 cup water |
| 1 pint brandy |

Mix Imperial pure cane sugar with enough water to wet, add peach kernels and boil 2 minutes. Add whole clingstone peaches, simmer until tender. Cool in the syrup; drain peaches and pack into sterilized wide mouth jars. Boil syrup until thick, 220°F., add brandy and pour over peaches. Seal.

Sweet Pickled Peaches

| 6 pounds peaches | 4 ounces stick cinnamon |
| 3 pounds Imperial pure cane sugar | 2 ounces whole cloves |
| 1 pint water | 1 ounce ginger |
| 1 pint vinegar |

Peel firm, clingstone peaches. Make a syrup of three cups of the Imperial pure cane sugar and the water, add peaches and boil for 15 minutes in a large, covered pan. Remove from fire, cool quickly and allow to stand for 2 or 3 hours. Drain off the syrup, add remainder of Imperial pure cane sugar, vinegar and spices; boil 15 minutes, add peaches and cook until peaches are clear and tender. Allow to stand overnight. Drain peaches and pack into sterilized jars; garnish with snips of stick cinnamon and whole cloves. Boil the syrup until thick, strain and cover the peaches. Seal.
PLUMS

Plum Jelly

4 cups plum juice 4 cups Imperial pure cane sugar

Wash plums and half cover with water, allowing one pint of water for each pound of fruit. Simmer 15 minutes in a covered pan or until fruit bursts and pits are free; drain through a jelly bag. Make two or three strong extractions unless the pulp is to be used for plum butter. Mix the extractions and measure out one quart. Boil juice for 10 minutes, add Imperial pure cane sugar and boil rapidly to 220° F. or until the juice flakes off side of spoon instead of in drops. Skim, pour into sterilized glasses and seal with paraffin.

Note: If wild plums are used, cover with water as fruit is tough.

Spiced Plums

5 pounds Imperial pure cane sugar 2 tablespoons allspice
1 pint vinegar 1 tablespoon ginger
2 tablespoons cinnamon 1 tablespoon cloves
7 pounds plums

Mix spices and put in bag; add to Imperial pure cane sugar and vinegar; boil 10 minutes. Add fruit and cook only until tender. Allow to cool in syrup. Drain, pack into sterilized jars and garnish with snips of stick cinnamon and whole cloves. Boil syrup for 15 minutes. Pour over fruit and seal.

Plum Relish

3 pounds plums 1 tablespoon salt
1 pound apples 1 piece ginger root
2 medium onions 1 tablespoon cloves
1 pound Imperial Old Time brown sugar ¼ teaspoon garlic salt
1 pint mild vinegar ½ teaspoon red pepper

Pit the plums; pare and core apples; slice onions, and tie spices in a bag. Combine ingredients and cook slowly until thick. Pour into hot sterilized glasses and seal.

CANNING NOTE

WATER PACKS are not economical. The addition of sugar during the canning helps to develop the flavor of the fruit.

THIN SYRUP—1 part sugar to 3 parts water.
MEDIUM SYRUP—1 part sugar to 2 parts water.
THICK SYRUP—1 part sugar to 1 part water.
STRAWBERRIES

Strawberry Jelly

4 cups strawberry juice (about 6 pints fruit) 7 1/2 cups Imperial pure cane sugar
1 cup liquid pectin

Stem and wash the strawberries. Turn into preserving kettle and crush thoroughly. Heat slowly until berries become very juicy and then pour into jelly bag to drip. (Note: the pulp may be used in combination with pineapple, etc., for a jam, marmalade, conserve, etc.)

Measure the juice, add Imperial pure cane sugar and bring to a boil. Add pectin and stir continually until mixture comes to a full rolling boil, allowing it to boil for 1/2 minute. Remove from heat, skim and pour into sterile, hot jelly glasses or 1/2 pint jars. Paraffin the hot jelly immediately with a thin coating. When cold, seal with second layer of paraffin.

Strawberry Jam

2 pounds strawberries 1 1/2 pounds Imperial pure cane sugar (3 cups)
3/4 cup water

Stem and wash strawberries. Add water and bring to boiling point. Mash slightly. Add sugar and boil 20 minutes. Skim. Pack in sterile, hot 1/2-pint jars. Paraffin immediately with a thin coating. When cold, cover with second layer of paraffin.

Strawberry Preserves

2 cups Imperial pure cane sugar 2 cups strawberries

Juice of 1/2 lemon

Combine and heat slowly to boiling. Boil 12 minutes, stirring to prevent sticking. Remove from fire, skim, and allow to stand overnight. Pour cold, into sterilized jars and seal with paraffin.

Sun-Cooked Strawberry Preserves

Use same proportions as the above recipe of strawberry preserves. Boil 8 minutes and allow to cool. Lift berries from syrup and place in shallow tray; heat syrup to boiling (it should register 222° F. on thermometer) and pour over the berries. Cover tray with window-glass allowing small air space at each end for ventilation, and place in the sun. Bring indoors each night and turn berries each night and morning. Repeat this for three or more days until berries are plump and syrup is a thin jelly. Pack cold into sterilized jars and seal with paraffin.
TOMATOES

Tomato Preserves

12 ripe tomatoes (3 pounds)  
5 cups Imperial pure cane sugar  
Grated rind 1 lemon  

3 cups Imperial pure cane sugar  
1/2 cup Imperial Old Time brown sugar  
1 cup water  

Skin tomatoes by either scalding them in boiling water or by holding over direct flame until peeling is burst. Mix Imperial pure cane sugar, Imperial Old Time brown sugar, water and juice and grated rind of one lemon or small orange; boil 15 minutes or until syrup is thick. Add tomatoes and cook over moderate flame, stirring frequently until tomatoes are clear and syrup thick (220° F.), about 50 minutes. Skim. Pour into sterilized jars and seal with paraffin. If desired, a spice bag may be boiled in the syrup before adding the tomatoes.

Yellow Tomato Preserves

2 pounds yellow tomatoes  
(Scalded and peeled)  
2 cups water  

1 lemon, thinly sliced  
2 sticks of cinnamon  
1/4 ounce whole ginger  

Combine water, lemon, spice with Imperial pure cane sugar and boil for 15 minutes. Add tomatoes gradually and simmer until tomatoes become clear and transparent, 220° F. Stir the mixture carefully so tomatoes will retain shape. Allow to stand overnight. Pack into sterilized jars and strain the syrup over them. Seal with paraffin.

Note: Small green or red tomatoes may be preserved whole by this method.

Green Tomato Mincemeat

4 pounds green tomatoes  
1/2 tablespoon salt  
1 pound Imperial Old Time brown sugar  
1 pound raisins  
1/2 cup vinegar  

2 teaspoons cinnamon  
1/2 teaspoon cloves  
1/2 teaspoon allspice  
1/2 teaspoon nutmeg  
1 dozen apples  
1 cup pecans  

Slice green tomatoes very thin or run through food chopper; drain. Cover with cold water, place over fire and boil 5 minutes; drain well. Combine all ingredients except pecans and cook 30 to 45 minutes over slow fire, adding sufficient water to keep mixture from scorching. When tender, remove from fire, add pecans, pour into sterilized jars and seal.

When ready to use for pies, add butter and moisten with sweet pickle peach juice.
**WATERMELON**

**Watermelon Honey**

- 5 pounds melon rind (prepared and ground)
- 1 1/2 quarts cold water
- 1 lemon, sliced

Discard rind and pink of melon; run through coarse knife of food chopper, drain and weigh. Cover with water and cook slowly until melon is clear. Add sliced lemon, finely chopped preserved ginger and Imperial pure cane sugar; continue to cook slowly until thick, stirring frequently to prevent sticking. Skim, pack into sterilized jars and seal.

Note: In place of preserved ginger, a spice bag of mixed spices may be used.

**Candied Watermelon**

- 2 cups Imperial pure cane sugar
- 1 cup water
- 1 cup Watermelon Honey, drained

Make a thick syrup of the Imperial pure cane sugar and water; divide into three parts. Tint one part a delicate green and flavor with mint, another part pink and flavor with raspberry. Leave the third portion of syrup plain. Drain Watermelon Honey thoroughly; add to syrup and simmer until delicately colored and syrup is absorbed. Drain. Roll in Imperial pure cane sugar until well coated with crystals. May also be dried out in a slow oven. (300° F.)

**Watermelon Pickles**

- Watermelon rind
- Lime water
- 5 cups Imperial pure cane sugar
- 2 cups vinegar
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice
- 4 sticks cinnamon

Cut white portion of watermelon rind into balls with a small potato ball cutter, or in any shape; cut off all portions of pink or green. Soak overnight in lime water made from one tablespoon lime to each quart water. (Allow lime water to settle and pour off only the clear part for use.) Rinse melon rind and cover with fresh cold water; slowly bring to the boiling point and allow to simmer until rind is tender. Drain and gently press out as much water as possible without breaking the rind. Weigh out 2 pounds of rind. Make a syrup of Imperial pure cane sugar, water and vinegar and boil 5 minutes; add melon rind and bring to the boiling point. Allow to remain in the syrup until cold, preferably overnight. Add spices tied in a bag, and boil until melon rind is clear and transparent and syrup is fairly thick. (If desired, pink or green coloring may be added at this time to increase attractiveness of melon balls.) Cool, pack into sterilized jars, garnish with two snips of stick cinnamon and two whole cloves and seal.
MISCELLANEOUS

**Chunk Pickles**

1 quart sour cucumber pickles, sliced
1 pound Imperial pure cane sugar
3/4 cup vinegar
1 1/2 tablespoons pickling spices
1/2 clove of garlic
2 tablespoons olive oil

Slice sour cucumber pickles into 3/4 inch slices, add olive oil and mix well. Pack into a quart jar. Heat vinegar, Imperial pure cane sugar and spices to the boiling point. Fill jar to overflowing, place garlic in top and seal. After ten days, remove garlic and pickles are ready to serve.

**Cantaloupe Pickles**

Cantaloupes
Brine
4 cups Imperial pure cane sugar
3 cups water
1 cup vinegar
1 tablespoon whole cloves
1 tablespoon allspice
1 large stick of cinnamon

Select under-ripe cantaloupes; peel and remove soft portion. Cut into sections. Soak in weak brine to cover for 3 hours (two tablespoons salt to one quart of water). Drain and rinse in fresh water. There should be about two pounds of melon sections.

Make a syrup of the Imperial pure cane sugar, water, vinegar and spices tied in a bag; boil 10 minutes and add melon. Continue boiling rapidly 10 minutes. Allow to stand overnight. Drain melon. Boil syrup until thick, add melon and cook slowly until melon is clear, about one hour. Pack into hot sterilized jars and seal.

**Spring Combination Marmalade**

(Strawberries, Pineapple and Orange)

2 pounds strawberries
1 pound fresh pineapple
3 oranges, pulp
Grated rind 1/2 orange
3 1/2 pounds Imperial pure cane sugar

Wash and stem strawberries. Peel, core and grate or finely chop fresh pineapple. Peel oranges and grate one-half rind; dice pulp. Combine fresh pineapple, oranges and grated rind with Imperial pure cane sugar; boil 15 minutes. Add strawberries and continue cooking 12 minutes or until strawberries are bright and mixture is transparent and thick, 222° F. Cool, pour into sterilized jars and seal with paraffin.
MISCELLANEOUS

Winter Combination Conserve
(Apricot, Orange and Pineapple)

1 pound dried apricots 1 No. 2 1/2 can sliced pineapple
2 oranges, pulp Imperial pure cane sugar
1 cup pecans

Soak apricots in water to cover for 2 hours. Peel oranges and slice; cut pineapple in small wedges. Combine fruits, measure and heat to boiling. Add equal measure of Imperial pure cane sugar. Cook, stirring often to prevent scorching, until thick, 220°F. Add pecans and pour into sterilized jars. Seal with paraffin.

Note: If desired, grated rind of one-half orange may be added.

Cold Tomato Relish

6 pounds ripe tomatoes 1/8 teaspoon nutmeg
3 small onions 1 ounce mustard seed
3 green peppers 3 cups vinegar
1 sweet red pepper 1 pound Imperial Old Time brown sugar
1 cup diced celery
3/4 cup salt

Scald and peel tomatoes. Run tomatoes, onions, and peppers through food chopper. Place in collander to drain. Add diced celery. Scald vinegar, add seasonings and Imperial Old Time brown sugar; cool. Combine with vegetables. Mix well and pack into sterilized jars. Seal.

Cantaloupe and Peach Conserve

2 cups cantaloupe
Juice and grated rind 2 lemons
2 cups peaches
3 cups Imperial pure cane sugar
1/2 cup pecans

Peel and dice cantaloupe and peaches. Combine ingredients and cook slowly until mixture is thick and clear—220°F. Add pecans, mix well and pour into sterilized glasses. Seal with paraffin.

HELPFUL HINTS

Jelly Making

THE THREE ESSENTIALS OF GOOD JELLY are acid, pectin, and sugar. A tart tasting fruit or one slightly under ripe is best, but one-half tablespoon of lemon juice to each cup of fruit juice will make up for any acid deficiency. Fruits vary so in pectin that the safest plan is to test all fruit juice for the pectin content.

THE ALCOHOL TEST FOR PECTIN is the easiest. Place one teaspoon of cooked fruit juice in a saucer, add one tea-
spoon of any kind of alcohol (grain, denatured, or wood) and mix by tilting saucer. The results determine the amount of sugar to be used.

PROPORTION OF SUGAR varies. If the juice jellies almost at once with practically no liquid left, allow one cup of sugar for each cup of fruit juice. Sour apples and plums such as the wild ones are in this class. If the juice jellies in two or three large masses with a little liquid, allow three-fourths of sugar for each cup of fruit juice. Most of the fruits are in this class or require even less sugar. Not only is the amount of sugar important, but pure cane sugar is essential. Imperial produces only pure cane sugar.

THERE ARE THREE GOOD TESTS FOR JELLY: 1. When tiny bubbles seem to start in center of pan, completely cover surface and the mass keeps rising, you may know that the jelly is about done. At this point, give it the "wrinkle" test—place a spoonful of the juice in a saucer on ice. When chilled, tilt and if there are two good wrinkles, the jelly is done. 2. Dip spoon in the boiling juice, raise above liquid and allow to drop from side of spoon—the jelly is done if the juice comes off in flakes instead of in drops. 3. Thermometer test is 220°F.

**Jams, Conserves, and Marmalade**

THE DIFFERENCE BETWEEN BUTTERS AND JAMS is that of consistency. Fruit pulp left from jelly making is often used for the fruit butters and the fruit is pressed through sieve.

PROPORTION OF SUGAR: Allow three-fourths pound of pure cane sugar to each pound of fruit.

ADD THE SUGAR after the fruit has been cooked long enough to evaporate most of the water. Cook rapidly to the jelly stage, 222°F. Remember that jams are thicker when cold so do not over cook. The syrupy consistency of jams is due to over cooking after the addition of the sugar.

NUTS, when used, are added to conserves 5 minutes before removing from fire because long cooking destroys both color and flavor.

**Preserves**

HARD FRUITS such as pears, melon rinds, etc., are better if cooked in boiling water until tender before adding them to the syrup.

PROPORTION OF SUGAR: Allow three-fourths pound of pure cane sugar to each pound of fruit. Cook the fruit rapidly until clear and transparent, 224°F., and then allow to remain overnight.

PLUMPING: By leaving the fruit in the syrup overnight, it becomes plump and well filled with syrup. Pack cold into sterilized jars.
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