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Homemade jam without cooking. Yum! Yum!

In less than 30 minutes, you can make fresh, scrumptious homemade jam without going near the stove. Gone are the days of tedious cooking and more steam than a steam bath. Now, all it takes is Certo® Fruit Pectin, fresh fruit, sugar and a dash of lemon juice. Can anything touch the flavor of your own special jam on the family's morning toast — or on the kids' sandwiches for school? Just follow our easy recipe and the rest will be family smiles and a rather proud you.



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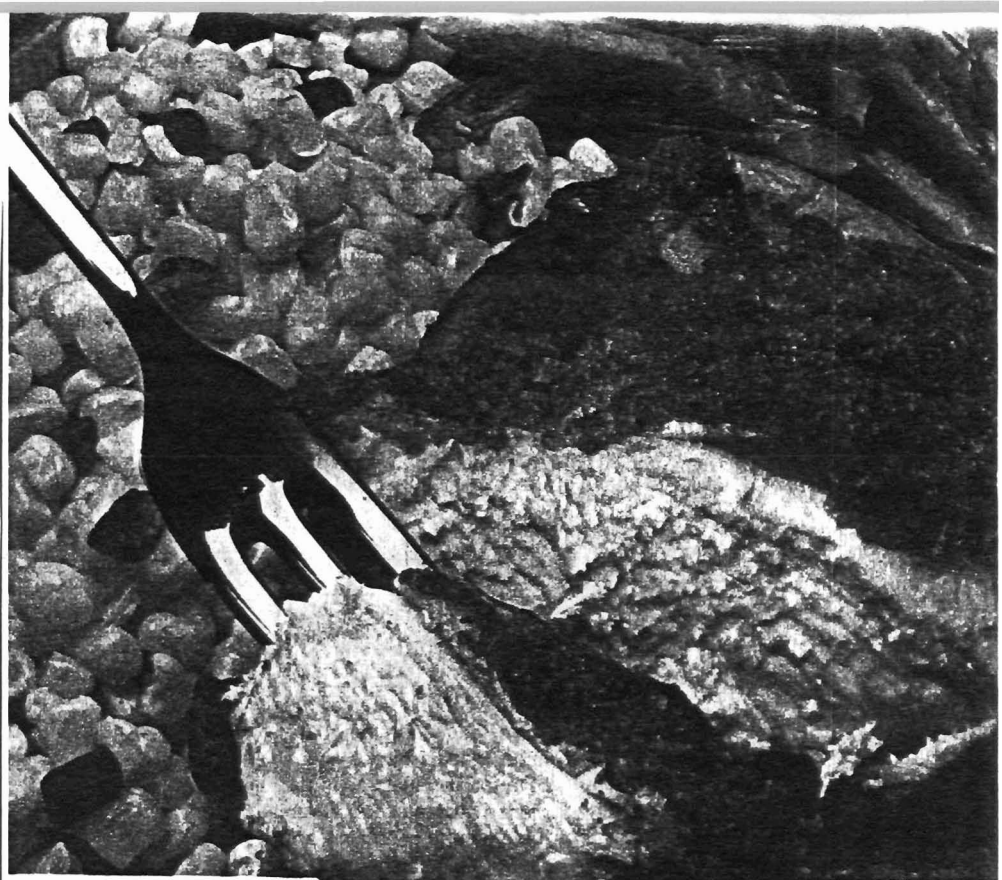
30-MINUTE STRAWBERRY JAM

- 1 3/4 cups prepared fruit (about 1 qt. fully ripe strawberries)
- 2 tablespoons lemon juice
- 4 cups (1 3/4 lbs.) sugar
- 1 pouch CERTO® Fruit Pectin

Use any containers 1 pint or smaller that have tight-fitting lids. Wash, scald, and drain containers and lids; or use automatic dishwasher with really hot (150°F or higher) rinse water.

Stem and thoroughly crush strawberries, one layer at a time. Measure *exactly* 1 3/4 cups fruit; place in a large bowl or pan. Thoroughly mix sugar into fruit; let stand 10 minutes. Combine lemon juice and fruit pectin; stir into fruit. Continue stirring about 3 minutes. (A few sugar crystals will remain.) Ladle quickly into containers. Cover at once and let stand at room temperature for 24 hours to set. Then store in freezer. If jam will be used within 2 or 3 weeks, it may be stored in refrigerator. Makes about 5 cups of jam.

Because this is a "no-cook" jam it will have a natural fruit color and a softer set that's easier to spread.



**"Shake 'n Bake® helps keep chicken
 this moist and tender.
 So why fry or bake?"**



“Thanks for the tip, Pete. My last chicken was so juicy I could have kissed you.”



“Didn't I tell you? The Shake 'n Bake coating seals in the juices—for crispy chicken at its tender best.”

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