

Black Berry Jam

This jam has a rich, deep flavor and a beautiful color. Use fully ripe berries for the best results.

INGREDIENTS

- 4 cups black berries
- 5 cups sugar
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{2}$ teaspoon butter (optional)

DIRECTIONS

1. Wash the berries and Place in a heavy preserving kettle.
2. Add the lemon juice and bring the berries to a boil over medium heat, stirring frequently.
3. Add the sugar all at once and return to a full boil. Stir constantly until the sugar is dissolved.
4. Boil rapidly, stirring often, for 20 to 25 minutes, or until the jam jellies when tested on a cold plate.
5. If desired, add the butter toward the end of cooking to reduce foaming.
6. Remove from heat and skim off any foam. Ladle at once into hot, sterilized jars, leaving $\frac{1}{4}$ inch headspace.
7. Seal and process in a boiling water bath for 10 minutes.



NOTE.—*Excellent on toast, muffins or hot biscuits.*



StrawBerry Jam

This jam has a bright, fresh flavor and a beautiful color. Use fully ripe strawberries for the best results.

INGREDIENTS

- 4 cups strawberries, hulled
- 5 cups sugar
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{2}$ teaspoon butter (optional)

DIRECTIONS

1. Wash and hull the strawberries. Crush lightly, or mash to the desired consistency.
2. Add the lemon juice and bring the strawberries to a boil over medium heat, stirring frequently.
3. Add the sugar all at once and return to a full boil. Stir constantly until the sugar is dissolved.
4. Boil rapidly, stirring often, for 20 to 25 minutes, or until the jam jellies when tested on a cold plate.
5. If desired, add the butter toward the end of cooking to reduce foaming.
6. Remove from heat and skim off any foam. Ladle at once into hot, sterilized jars, leaving $\frac{1}{4}$ inch headspace.
7. Seal and process in a boiling water bath for 10 minutes.



NOTE.—*Excellent on toast, biscuits or pancakes.*

