

## ... Front Burner

(Continued from page 6)

required length of time. As soon as the processing time is up, remove jars from the canner. Do not tighten screw bands again.

Set jars two or three inches apart on a rack or several thicknesses of cloth and allow to cool in an upright position.

Do not set hot jars in a draft or on a cold, wet surface. Do not cover them.

Here are several recipe variations of favorite preserves.

## FIG PRESERVES

1 lb. peeled figs  
juice of 1/2 lemon  
3/4 lb. sugar

Gather figs just ripe (they must not be soft or cracked). Peel carefully, trying not to cut too near the seed. Place sugar in preserving kettle with enough water to keep it from sticking. Stir occasionally until it begins to boil. Add lemon juice. This will prevent crystals from forming. Add part of the figs and let them boil until clear and transparent. Remove to a shallow pan. Add more figs to the boiling syrup until all are used. When all figs are removed boil syrup until thick as honey. If syrup is not thick enough, cook until it reaches the desired consistency (not jell stage). If a thermometer is used, this usually is reached at about 222°F. If a thermometer is not available, cool a spoonful of syrup in a saucer and test the consistency. Skim off foam (this does not cause spoilage, but is unsightly) and pour hot syrup over fruit. Cover pan with cheesecloth and let stand until next day. During this time the fruit absorbs much of the syrup and will be a better product. The next day return fruit and syrup to a hot unit and bring just to boiling point. DO NOT RE-COOK. Pack hot fruit into hot, sterilized jars and add syrup to fill jar to 1/2 inch of top. Remove air bubbles, wipe top of jar, and adjust lids according to type used. Put in hot water bath canner. Cover jars of preserves with hot water and process at simmering point, about 180°F., for about 10 minutes. Store in cool, dark, dry place.

## PEAR PRESERVES

Peel pears and cut into uniform pieces. Use 1 pound of fruit to 3/4 pound of sugar. Add enough water with sugar to make a thin syrup. Bring the sugar and fruit juice or sugar and water to a rolling boil. When syrup has cooled slightly, add prepared weighed fruit. Cook rapidly in an open kettle until fruit is clear and translucent. When fruit is done, remove from syrup and place in a shallow pan (be sure not to let foam stick to fruit). If syrup is not thick enough, cook until it reaches the desired consistency (not jell stage). If a thermometer is used, this usually is reached at about 222°F. If a thermometer is not available, cool a spoonful of syrup in a saucer and test the consistency. Skim off foam (this does not cause spoilage, but is unsightly) and pour hot syrup over fruit. Cover pan with cheesecloth and let stand until next day. During this time the fruit absorbs much of the syrup and will be a better product. The next day return fruit and syrup to a hot unit and bring just to boiling point. Do not re-cook. Pack hot fruit into hot, sterilized jars and add syrup to fill jar to 1/2 inch of top. Remove air bubbles, wipe top of jar, and adjust lids according to type used. Put in hot water bath canner. Cover jars of preserves with hot water and process at simmering point, about 180°F., for about 10 minutes.

## FIG PRESERVES

6 quarts figs  
8 cups sugar  
6 quarts boiling water  
3 quarts water

Pour boiling water over figs. Let stand 15 minutes. Drain. Rinse figs in cold water. Prepare syrup by mixing sugar and water. Boil rapidly 10 minutes and skim, then drop figs into syrup a few at a time. Cook rapidly until figs are transparent. Lift out and place them in shallow pans. Boil syrup down until thick, pour over figs and let stand 6-8 hours. Sliced lemon or sliced preserved ginger may be added during 10 minute boiling. Fill sterilized jars to within 1/2 inch of top. Put on cap, screw band firmly tight. Process in boiling bath 10 minutes.

## PEAR PRESERVES

3 quarts pears (sliced or chopped)  
4 1/2 cups sugar  
3 cups water or juice  
6 slices of lemon (optional)

Pare fruit (if hard, cook until tender in water). Make syrup of liquid and sugar and add fruit to partly cooled syrup and bring gently to boil. Add lemon. Boil rapidly until clear and tender. Let stand in syrup to cool. Reheat syrup to boiling. Pour fruit and boiling syrup into sterilized jars to within 1/2 inch of top. Put on cap, screw band firmly tight. Process in boiling water bath 10 minutes.

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