

from the kitchen of . . .

Gladys Martinson

Blueberry - Rhubarb Jam

5 cups rhubarb cut fine

1 cup water

5 cups sugar

1 can Blueberry Pie filling

2 packages (3 ounce size)

raspberry gelatine.



Cook Rhubarb in water  
till tender. Add  
sugar and cook a  
few minutes

The Lord is good.

— Psalm 100:5

(over)

longer, stirring constantly.  
add pie filling and cook 6-8 mi-  
-nutes more. Remove from heat  
and add gelatin. Stir until  
completely dissolved. Pour into  
jars and seal. Store in refrigerator  
or freezer.