



**GENERAL FOODS CORPORATION**

250 NORTH ST., WHITE PLAINS, N.Y.

**CONSUMER SERVICE DEPARTMENT**

August 12, 1954

Mrs. G. C. Barry  
662 North Elm  
Wahoo, Nebraska

Dear Mrs. Barry:

It certainly is disappointing to have jelly or jam turn out unsatisfactorily, and we are anxious to give you every assistance in solving your problem.

As you know, there are various causes for failure. So we suggest you look over the information on the enclosed page, which may explain the difficulty you had. And for your future use, enclosed is our recipe for Chokecherry Jelly.

Our suggestion for saving your Chokecherry Jelly is that you experiment with just a cupful--using the enclosed "Trial Remaking Recipe". This should set within 3 days. Then you can go ahead and remake the rest as directed. But if you happen to have any further difficulty, send us a sample. We'll be glad to test it and let you know what is wrong.

To help you in remaking your Chokecherry Jelly, we are sending you the Sure-Jell from the factory. And won't you fill in the enclosed postal card for us?

We hope you will continue to use Sure-Jell in the future with the perfect results you have every right to expect. And if we can be of further service at any time, please feel free to call on us.

Sincerely,

Frances Barton

FB:SM  
Enclosures

## THIN, SOFT JELLIES

### Causes--and how to prevent

1. Lack of acidity of fruit. Some fruit--particularly when overripe--does not contain enough acid to jell properly. So if recipe calls for lemon juice, it shouldn't be omitted. Also, the Certo booklet suggests adding 1/4 cup lemon juice before measuring--with sweet varieties of some fruits.  
  
And a small amount of lemon juice accents the fruit flavor.
2. Inaccurate measurements. Always follow recipes exactly, using standard, level measurements. And prepare fruit or juice as directed in recipe--before measuring.
3. Insufficient sugar. Do not reduce the amount called for in recipe--trying for a less sweet jelly. A certain percentage of sugar is necessary to get a jelly set. You either add the right amount at the beginning--when Certo or Sure-Jell is used --or boil the mixture down until evaporation gives the proper proportion--by the long-boil method. The jelly will be just as sweet either way.
4. Increasing recipes. When a recipe is increased there is danger of making a mistake in measurements. Also, it is difficult to get the full rolling boil with the larger quantity. When you have a lot of fruit to make up, it is best to prepare everything first--then make up a single or double batch at a time--pouring and paraffining before starting the next.

If double batches are made, before you start--write down the double amounts of all ingredients. Use an extra large preserving kettle. It should be less than 1/2 full of fruit and sugar to permit a full rolling boil.

5. Judging set too soon. Sometimes jellies take a week or so to reach a final good set.

Consumer Service Department  
General Foods Corporation  
October, 1953

REMAKING RECIPE

for

Chokecherry Jelly

FOR TRIAL

1 cup jelly  
1 tablespoon sugar  
1 tablespoon water  
1 teaspoon Sure-Jell

Saucepan: One which holds  
about 3 cups.

FOR REMAINDER OF BATCH  
(If trial sets satisfactorily)

Not more than 8 cups jelly  
1 tablespoon sugar for each cup jelly  
1 tablespoon water for each cup jelly  
1 teaspoon Sure-Jell for each cup jelly

Saucepan: One which will be about 1/3  
full when put on stove.

METHOD FOR COMBINING INGREDIENTS

Measure Sure-Jell and water into a small saucepan and mix well. Bring to boiling point over a low flame, stirring constantly to avoid scorching. Then add jelly and sugar and stir well. Place saucepan over hottest fire and bring to a full rolling boil, stirring constantly. (For larger amount, boil hard 1/2 minute.) Remove from fire. Skim, pour quickly. Paraffin hot jelly at once.

It may be more convenient for you to measure the larger amount of sugar by cup instead of by tablespoon. There are 16 level tablespoons in 1 level cup.

Note: Stir contents of Sure-Jell package thoroughly before measuring.

CHERRY JELLY

(Using chokecherries or wild cherries)

3 cups (1-1/2 lbs.) juice  
4 cups (1-3/4 lbs.) sugar  
1 box Sure-Jell

To prepare the juice. Stem (do not pit) about 3 pounds fully ripe cherries. Add 3 cups water; bring to a boil and simmer, covered, 15 minutes. Place in jelly cloth or bag and squeeze out juice. Measure 3 cups into a large saucepan. (For a stronger Cherry flavor, add a few crushed cherry pits to cherries during simmering, ~~or add 1/4 teaspoon almond extract before pouring jelly.~~)

To make the jelly. Measure sugar and set aside. Place saucepan holding juice over high heat. Add Sure-Jell and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat, skim, pour quickly into glasses. Paraffin at once. Makes about 7 six-ounce glasses.

Tested Recipe  
Consumer Service Department  
August 1952