

Blackberry Preserves by The Nickerson Family

5 cups clean ripe blackberries
7 cups sugar
¼ cup fresh lemon juice
1 teaspoon butter
1 pkg. (1.75 oz.) original powdered fruit pectin

Wash and crush berries. Put fruit, 1 cup of water, lemon juice, and butter in 8-quart saucepan and bring to boil, crushing berries completely. Gradually add fruit pectin and bring to full rolling boil, stirring constantly. Add the pre-measured sugar all at once and boil hard over high heat for 1 minute, stir constantly to prevent scorching. Remove from heat and skim off foam with metal spoon. Important! Test the “set” of mixture with cold metal spoon before filling all jars! Ladle into hot/sterile jelly jars to within ¼ ” of top, wipe the rim of jar with damp cloth and seal with new lids and bands. Allow to cool undisturbed for 1 hour and check the seal. Lids should depress as the jars cool.

****Note:** To make Blackberry Jam, run hot berry puree through a medium mesh sieve to remove seeds, reduce water by ½ cup, and increase sugar by one cup

Wild Plum Jam

Ingredients:

6 c. pulp
1 pkg. Sure-Jell
8 c. sugar

Directions: Wash fully ripe plums. Place in kettle, barely cover with water and simmer covered until the skins burst and fruit is soft. Press through ricer or colander. Measure 6 cups pulp and place in a deep saucepan. Add 1 package Sure-Jell and bring to a hard boil. Add sugar all at once and bring back to a full rolling boil. Boil hard 1 minute.

Remove from heat and skim off foam. Ladle into sterilized jars, leave 1/8-inch headspace. Wipe jar rims and adjust lids. Process 5 minutes in a boiling water bath.

Strawberry Preserves

5 cups crushed strawberries (approx. 3 lbs)
7 cups sugar
¼ cup lemon juice
1 teaspoon butter
1 pkg. (1.75 oz.) original powdered fruit pectin

Wash, core, halve and crush berries. Put fruit, lemon juice, and butter in 8-quart saucepan and bring to boil. Gradually add fruit pectin and bring to full rolling boil, stirring constantly. Add the pre-measured sugar all at once and boil hard over high heat for 1 minute, stir constantly to prevent scorching. Remove from heat and skim off foam with metal spoon. Ladle into hot jelly jars to within ¼ " of top, wipe the rim of jar with damp cloth and seal with new lids and bands. Process sealed jars in a hot water bath for 10 minutes. Remove and cool undisturbed for 1 hour and check the seal. Lids should depress as the jars cool. Enjoy with hot buttered biscuits or toasted sourdough bread!

WILD MUSTANG GRAPE JELLY

5 c. wild grape juice (strain thru double cheese-cloth, then again thru 4 layers)
2 tbsp. fresh strained lemon juice
1-1/4 pkg. powdered fruit pectin - Sure-Jell
7 c. sugar
2 tsp. butter

Simmer approx 45 min. four (4) pounds of grapes and four(4) cups of water, then strain thru SS metal colander, then double cheese-cloth, then twice again thru 4 layers of cheese-cloth. Add the lemon juice and butter to the grape juice; heat to boiling. Add the pectin and again bring to a boil. Measure all the sugar into a large bowl. Stir in the sugar all at once, while stirring. Bring to rolling boil; boil hard for 1 minute, stirring constantly. Remove from heat; skim off the foam. Test the jelly with cold metal spoon. Pour into hot sterile jars, leaving ¼" headspace; seal with new lids. Cool overnight. Makes about 8 half-pints.

Double recipe - 10 cups of double-strained wild grape juice

8 lbs of wild Mustang/ Musquedine grapes – stems OK
8 cups of water
10 c. wild grape juice (strain thru double cheese-cloth, then again thru 4 layers)
4 tbsp. fresh strained lemon juice
2 pkg. powdered fruit pectin - Sure-Jell
13 c. sugar
4 tsp. butter

Method same as above, but need twice as many jars!:

Simmer approx 45 min. eight (8) pounds of grapes and eight (8) cups of water, then strain thru SS metal colander, then double cheese-cloth, then again thru 4 layers of cheese-cloth.

Add the lemon juice and butter to the grape juice; heat to boiling. Add the pectin and again bring to a boil. Measure all the sugar into a large bowl. Stir in the sugar all at once, while stirring. Bring to rolling boil; boil hard for 1 minute, stirring constantly.

Remove from heat; skim off the foam. Test the jelly with cold metal spoon. Pour into hot sterile jars, leaving ¼" headspace; seal with new lids. Cool overnight. Makes about 16 half-pints.