**Things To Do**

1. Review what you’ve learned by completing the following sentences.

   a. Make sure three-fourths of the fruit is __________ and one-fourth is __________.

   b. Boiling the jelly jars helps prevent __________ from forming on the jelly.

   c. The __________ is when drops run together and break from the spoon in a sheet.

   d. Store jelly in a __________, __________, __________ place.

   e. Process the jars of jelly in a __________ __________ for 5 minutes.

2. Keep a record of the jelly you make. Use this chart.

3. Judge your jelly. Use this check sheet. Write yes or no in each square.

<table>
<thead>
<tr>
<th>Date</th>
<th>Fruit Used</th>
<th>Number of Pints Made</th>
<th>Who Helped</th>
<th>Time Spent</th>
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   First Batch | Second Batch | Third Batch

   Three-fourths of the fruit was ripe.
   Color was good.
   I cleaned up my mess.
   I shared my jelly with someone.
   I showed someone else how to make jelly.

**NOTE:** For further information, read Alabama Cooperative Extension Service Circular HE-395, “How To Make Jelly/Other Jellied Fruit Products,” and the chapter on jelly making in HE-1, “Food Preservation in Alabama.”
**Step 3.** Cut large fruit into slices; barely crush small fruit. Place fruit in a shallow, wide saucepan.

Next, very carefully weigh your saucepan. Then carefully weigh your fruit in the pan. Subtract the pan’s weight to get the weight of the fruit. Measure the exact amount of water needed.
- For 1 pound of blackberries or cultivated grapes, use 1/4 cup of water or less.
- For 1 pound of plums, use 1/2 cup of water.
- For 1 pound of apples or crabapples, use 3/4 to 1 cup of water.

**Step 4.** Add the water to the fruit. Cook over medium heat. To prevent scorching, stir fruit occasionally. Count cooking time just after fruit begins to boil. Cook grapes, berries, and plums 5 to 10 minutes, apples 20 to 25 minutes.

**Step 5.** Pour the hot, cooked fruit into a jelly bag made of two thicknesses of flour sacks or thin material. Let the juice drip into a pan or bowl. Do not squeeze the bag.

**Step 6.** Add sugar to the dripped fruit juice in this amount:
- To each cup of apple, blackberry, cultivated grape, or plum juice, add 3/4 cup of sugar.
- To each cup of crabapple or wild grape juice, add 1 cup of sugar.

Pour sugar and juice into a large saucepan and stir. Remember, never use more than 4 cups of juice at a time. If you are a beginner, use only 1 cup of juice. Bring the mixture quickly to a boil and then immediately begin making the jelly test. Boil rapidly until jelly stage is reached, usually 3 to 5 minutes after the juice begins to boil.

**Step 7.** Remove jelly jars from the hot water, drain, and place on a tray.

**Step 8.** Hold the saucepan close to the center of the jelly jar. Pour the jelly carefully into the hot jelly jar so it does not splash or drip on the rim. A jar lifter helps prevent spills. Or, you may use a cup with a handle to dip the jelly and pour it into the jar. Pour to within 1/2 inch of the top. Prick or remove any bubbles with a long-handled spoon.

**Step 9.** Wipe the jar rim carefully with a clean, damp cloth. Put on the lid and screw band. Tighten.

**Step 10.** Put jars of jelly in the waterbath canner, cover with water 1 to 2 inches above the jar tops, and bring to a boil for 5 minutes. Remove from water and drain on a tray. When the jelly is cool, label each jar with the name of the fruit and the date the jelly was made. Store jelly in a cool (under 70°F., if possible), dry, dark place.