

Rhubarb Jam

8 cups rhubarb, chopped fine
2 or 3 cups fresh fruit – raspberries,
strawberries, or blueberries

8 cups sugar
¼ to ½ cup water

Boil 15 to 18 minutes until all mushed up.

Add: 1 large or 2 small Jell-O (wild raspberry for raspberries) after boiling. For blueberries use black cherry. Store in refrigerator.

Freezer Pizza Sauce

3 tablespoons salad oil
4 medium onions, chopped
3 small garlic cloves
4 29-ounce cans tomatoes
4 6-ounce cans tomato paste
1 pound mushrooms, sliced

1 cup chopped parsley
3 tablespoons sugar
3 tablespoons salt
4 teaspoons oregano
2 bay leaves

In large saucepot over medium-high heat, in hot salad oil, cook onions and garlic until onions are tender, about 10 minutes. Discard garlic. Add remaining ingredients and heat to boiling. Reduce heat to low; cover and simmer two hours. Discard bay leaves

The pizza sauce may be frozen for three months. If you like, reserve some of the sauce to use the same day; refrigerate until ready to use. Ladle remaining sauce into one-pint freezer containers, leaving at least 1" head space. Cover and refrigerate until thoroughly chilled. Label and freeze. Makes about eight pints sauce.

Refrigerator Pickles

7 cups thinly sliced cucumbers (about 4)
1 teaspoon salt
2 cups sugar
1 cup diced onions

1 cup diced green peppers
1 cup vinegar
1 teaspoon celery seed

Mix cucumbers and salt. Let stand 1 hour. Mix remaining ingredients and pour over pickles. Refrigerate. Pickles will keep for 1 month.