

Grape Jelly

Patricia Cooper

11 cups prepared grape juice 2 pkgs. Sure-Jell
7 cups sugar

Pick large metal bowl full of grapes. Remove stem, wash, and put in large pan. Cover with water and bring to a boil. Cook until mushy, about 35 to 40 minutes. Strain to get juice.

Put juice into large pan. Measure sugar in separate bowl. Mix $\frac{1}{2}$ cup sugar and 2 packages Sure-Jell in small bowl. Stir this mixture into juice in pan. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in remaining sugar quickly. Return to full rolling boil and boil EXACTLY 1 minute, stirring constantly.

Remove from heat. Skim off any foam. Ladle quickly into prepared jars, filling to within $\frac{1}{8}$ inch of tops. Wipe jar rims and threads. Cover with two-piece lids and screw bands tightly. Turn jars upside down. After 5 minutes, turn upright. Avoid improper lid seal by filling jars immediately with hot fruit mixture.

Gourmet Coffee

Grandma's Recipe

1 (8 oz.) jar French vanilla powdered Coffee-Mate creamer	$\frac{1}{2}$ cup brown sugar $\frac{1}{4}$ cup instant coffee (regular or decaf)
1 (8 oz.) jar powdered Coffee- Mate creamer	3-4 pkgs. instant hot chocolate

Mix all ingredients together.

To make one cup of coffee: Mix $\frac{1}{4}$ cup mixture with hot water.