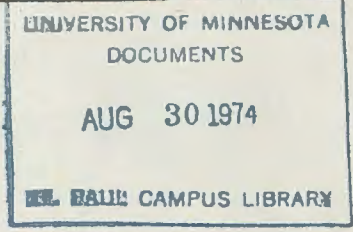


AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA •



(612) 373-0710

August 30, 1974

"New" Potatoes

(0:15)

Here's a tip for consumers from University of Minnesota extension nutritionist Isabel Wolf:

You can have some "new" potatoes now by digging potatoes in your garden when they're about the size of a walnut. They're great for hurry-up meals. Wash, scrub, blanch and chill the potatoes. Then drain well, freeze at zero degrees and store.

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Jams, Jellies

(0:30)

Wild, homegrown and commercially-grown fruits are nearing their peaks. If you are tempted to capture some of their mid-summer goodness in jams and jellies, the Agricultural Extension Service of the University of Minnesota has some informative new publications to help you.

Food Science and Nutrition Fact Sheet 23, "Making Jelly," discusses the two methods for jelly-making that make this an ideal project for the beginning canner. It suggests easy tests for pectin and acid levels in fruit and lists the equipment needed for a successful product. Charts and sample recipes are included.

Food Science and Nutrition Fact Sheet 24, "Making Jams, Marmalades, Preservatives and Conserves," includes recipes for three types of strawberry jam, orange marmalade, tomato preserves and plum conserves.

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consumer radio briefs