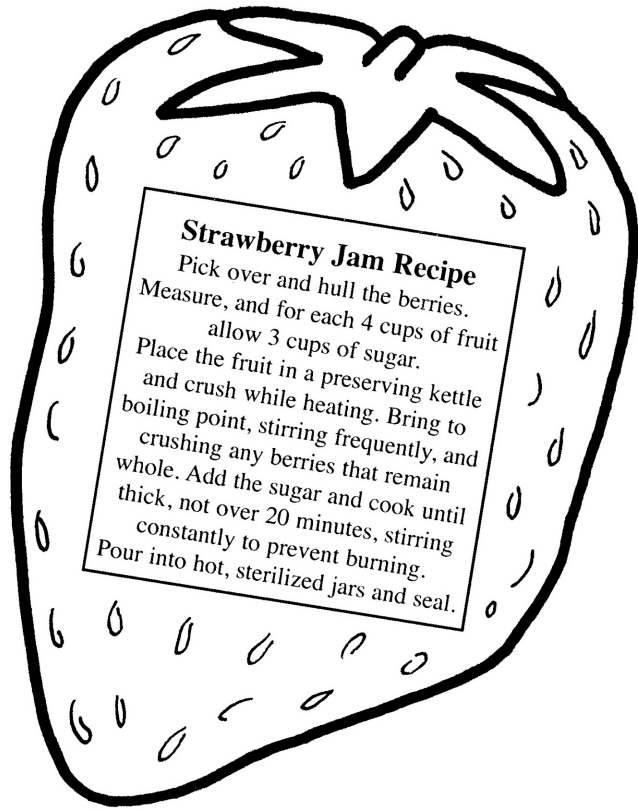


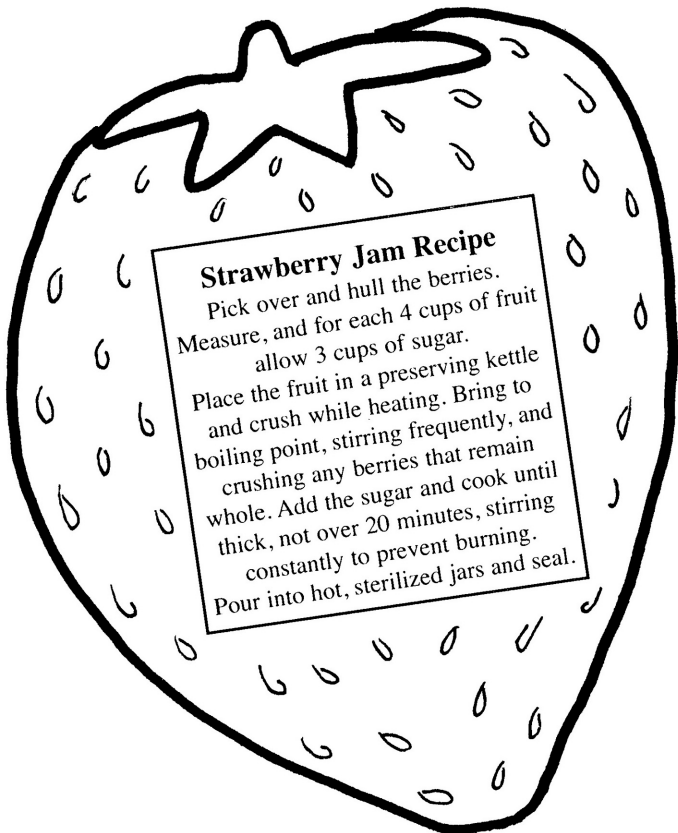
**Strawberry Jam Recipe**

Pick over and hull the berries.  
Measure, and for each 4 cups of fruit  
allow 3 cups of sugar.  
Place the fruit in a preserving kettle  
and crush while heating. Bring to  
boiling point, stirring frequently, and  
crushing any berries that remain  
whole. Add the sugar and cook until  
thick, not over 20 minutes, stirring  
constantly to prevent burning.  
Pour into hot, sterilized jars and seal.



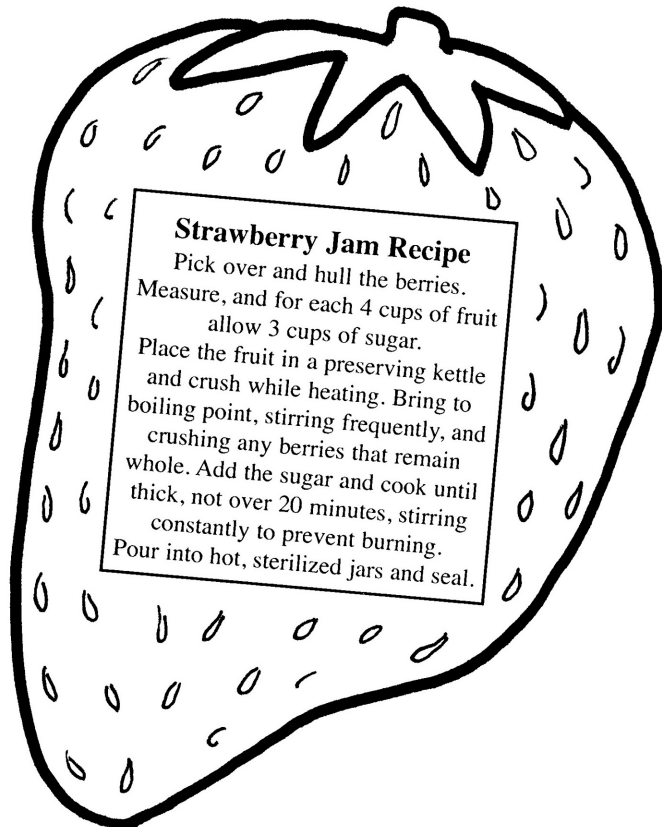
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