

GO GRAPE!

Grape harvest is in full swing in Washington State. The grape aroma fills the air. Table, juice and jelly, and wine varieties are at their peak for home canning, preserving, and winemaking. The most popular grape product for home canning is grape jelly.

Grape jelly. It's always been a family favorite. In fact, it's America's #1 favorite jelly flavor.

But have you ever thought of all the great grape things you can do with grape jelly?

On breakfast toast or sandwich bread? Of course! But grape is great in lots of ways, with lots of things

- • morning, noon and nighttime, too.

So why not really go grape? It's a natural pepper-upper, a cheerer-upper, too. Try these tasty tips with Grape jelly, or use grape jam, if you prefer: they're easy, they're fun, they're economical and they taste really good.

MORNING

- * **Top** corn flakes with grape jelly: then add milk. Put it on your oatmeal in the same way. Grape jelly is a great flavor sweetener.
- * Place a dollop of grape jelly on heated waffles, homemade or frozen. Add melted butter, if you like. Makes a novel change from syrup.

- * Spread grape jelly on heated pancakes. If you make your own pancakes, you can even roll them up and eat them with your fingers.

NOON

- * **Make** a sandwich by spreading a roll or bread with grape jelly and adding cooked sausage or bacon. Great for breakfast too.
- * **Make** French toast. Spread grape jelly between the slices. A nice change for Sunday brunch.
 - * Blend two parts sour cream and one part grape jelly together. Makes a rich grapy dressing for fruit salad.

DINNERTIME

- * Serve a spoonful of grape jelly with chicken or turkey. A grape change from cranberry sauce.
- * Make a grape-nut relish. Stir 2 parts grape jelly into 1 part each sweet orange marmalade and chopped walnuts. A tempting condiment with practically any poultry meal.
- * Have a purple onion! Cook small whole onions. Add a mixture of 2 parts grape jelly into 1 part melted butter or margarine.
- * Try something new with roast duckling. Brush with grape jelly during the last 15 minutes of roasting. Serve additional grape jelly on the side.

FOR DESSERT

- Beat the high cost of sandwich cookies. Make your own. Spread grape jelly on vanilla wafers and place the wafers together for a "sandwich". Or spread equal amounts of grape jelly and cream cheese on gingersnaps. Try peanut butter and jelly on a graham cracker sandwich.
- * Try a grape parfait. In a parfait glass, place alternating layers of vanilla ice cream, grape jelly, toasted coconut and chopped pecans. Eat immediately, or freeze until ready to serve.
 - * Or frost grapes. Dip red or purple grapes into melted grape jelly, then into granulated sugar.

- * Make an elegant dessert in a jiffy: Cut a pound cake into horizontal layers. Spread each layer with grape jelly. Put cake back together again, and slice to serve. You can use sponge cake or angel food, too.

ANYTIME, NIGHT OR DAY

- * Grape jelly will make any child love milk! Beat together 1 cup milk and cup grape jelly with a rotary beater. Stir just before serving.
- * For a new hors d'oeuvres idea, spread crackers with grape jelly and top with shredded Cheddar or Swiss cheese.
- * Slice bananas lengthwise and spread cut side with peanut butter. Top with grape jelly---and eat. It's gooey and good.
- *O make a purple milkshake, place 1 cup of milk, about cup of jelly and 1 to 2 scoops of vanilla ice cream into a blender. Whisk until blended.

Recipes and creative ideas courtesy 'Of J.M. Smucker Co., Strawberry Lane, Orville, Ohio 44667.



WASHINGTON STATE GRAPE SOCIETY

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FOR YOUR INFORMATION

J U I C Y F A C T S

about Concord grapes

LORE AND LEGEND

The Concord grape is a robust, blue-black, slip skin grape native to North America. Its ancestors were wild native species found growing in the rugged New England soil. Experimenting with seeds from these vines, Boston-born Ephraim Wales Bull developed the Concord grape more than 100 years ago and named it after his home town. On his farm outside Concord, Massachusetts, Mr. Bull planted 22,000 seedlings before he produced the ideal grape. The hardy Concord thrives where European cuttings had failed to survive because it ripens early and escapes the killing northern frosts. In 1853, Mr. Bull put the first bunches of Concord grapes before the public and won first prize at the Boston Horticultural Society exhibition.

VINEYARD TO MARKET

Washington growers harvested more than 220,000 tons of Concord grapes this year. Although the hardy Concord is readily adaptable to almost every soil and capable of withstanding almost any pest or weather, the moist, sandy soil and mild climate of the

Washington grape growing areas offer optimum growing conditions.

An average Concord grape vineyard has 600 vines per acre on a 8 ft. x 9 ft. planting. The vines are made from 3-bud cuttings done during the fall pruning season. They are planted in the spring and usually produce a full crop in the fifth year.

Concord grapes are harvested in late September or October when they are at the peak of flavor, which is scientifically determined by sugar content. Most of the harvesting of Concord grapes is done by mechanical harvesters that gently vibrate the grapes until they loosen and fall of the vine. From the vineyard the grapes are taken to the processing plant where they are weighed and inspected ... destemmed ... sieved and pasteurized ... and bottled or canned.

The next time you drink a glass of Concord grape juice or spread a dab of grape jelly on your toast remember that the fresh fruit flavor and purity of these products are the result of years of research, careful inspection and adherence to rigid standards from vineyard to market.

GRAPE GALLERY

The Concord grape is an outstanding juice producer and helps fill millions of jars of jams, jellies and preserves, cans of drink and frozen concefntrate and bottles of juice. One ton of Concord grapes produces appro imately 190 gallons of finished juice. This

pasteurized grape juice is the basic ingredient in all concordgrape products.

- CONCORDGRAPE JAM Pureed grapes are cooked with sugar until thick or "'ammed" together.
- CONCORDGRAPE JELLIE Clear, firm and sparkling, jelly is made from the juice of the grape and is firm enough to hold its shape when turned out of its container.
- CONCORDGRAPE PRESERVE Grapes with their seeds removed are cooked with sugar or in a heavy syrup until tender. The fruit remains whole and the syrup becomes thick and transparent.
- CONCORDGRAPE JUICE Processed straight from the grape, pure deep purple Concordgrape juice is rich in dextrose and levulose, natural quick-energy sugars. The juice derives its purple color from the skin which is used in processing.

BUNCH OF USES

Convenient, versatile Concordgrape products are delicious "as is" or when used in combination with other foods.

- * Spread concordgrape jam, jelly or preserves on chicken, turkey, roast beef or ham sandwiches for a new lunch box treat.
- * For a quick nourishing breakfast nog thoroughly blend cup of concordgrape juice with 1 cup of milk and 1 egg.
- * Pour undiluted, thawed frozen concordgrape juice concentrate

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over crushed ice for a purple snow cone.

* Melted concordgrape jelly mixed with herbs and a splash of vinegar makes an excellent basting sauce for roasted meat.

* Combine equal parts of concordgrape juice and ginger ale for a refreshing, high-energy drink.

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CONCORD GRAPE HARVEST -- CAUSE FOR CELEBRATION

It is traditional in many countries to have a feast when the harvestin of the grapes is finished . . . a gay and spontaneous eel- ebration with singing and dancing.

When the Concord grape is harvested in late September or October, Washington grape growers have good reason to rejoice. This grape, a native North American fruit, is an outstanding juice pro- ducer and helps fill millions of jars of jams, jellies and preserves and bottles and cans of juice and drink.

Concord grapes are harvested only at the peak of their flavor. Most of the harvesting is done by machines that sweep over the vines and gently vibrate the grapes until they loosen and fall into troughs.

From the vineyard the grapes are taken to the processing plant where they are weighed and inspected . . . destemmed . . . sieved and pasteurized . . . and bottled or canned.

The next time you drink a glass of grape juice or spread a dab of grape jelly on your toast remember that the fresh fruit flavor and purity of these products are the result of careful in- spection and adherence to rigid standards from vineyard to market

Concordgrape products are delicious by themselves or when combined with other ingredients in a recipe. Suggested here are Deep Velvet, Grape Swirl and Concord Mincemenat.

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DEEP PURPLE VELVET

Makes 8 servings

1 jar (12 ounces) concordgrape jelly
1 cup (pint) heavy cream
1 cup brandy
1/3 cup triple sec
Crushed ice

Blend all ingredients except ice in a blender until smooth.
Pour over crushed ice and serve with short straws for sipping.

GRAPE SWIRL

Makes 3 to 4 servings

2 cups concordgrape drink
2 oranges, peeled and quartered
1 lime, peeled and quartered
lemon, peeled and quartered
1 cup cubed pineapple, fresh or canned
1 bottle (12 ounces) club soda
Ice cubes
Lime wedges

In blender container, combine grape drink, oranges, lime, lemon and pineapple. Process on high until fruits are liquified. Add soda. Pour over ice cubes and garnish with lime wedges.

CONCORD MINCEMEAT

Makes about 5 pintg

6 cups chopped pared apples
6 cups chopped peeled green tomatoes
3 cups concordgrape jam
1 cups cider vinegar
3 cups raisins
1 tablespoon ground cinnamon
1 teaspoon allspice
teaspoon ground cloves
teaspoon mace
1 teaspoon salt
cup butter or margarine

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Combine apples and tomatoes; drain well. Add remaining ingredients, except butter. Gradually bring to boiling point. Reduce heat and simmer for 3 hours, stirring frequently. Add the butter and mix thoroughly. Spoon into hot sterilized canning jars and seal. Cool and store in cool, dry, dark place.

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CONCORD GRAPE, A POPULAR FLAVOR

Growers harvested more than 220,000 tons of Concord grapes this year from the grape growing areas in Washington State.

The sweet fruit flavor of Concord grapes, which accounts for their wide popularity, is guaranteed because the grapes are picked only at the peak of ripeness. This is judged scientifically by sugar content which must be a optimum level before the harvest begins. This usually occurs in late September or October.

The processed juice from the Concord grapes is used to make jams, jellies, preserves, frozen concentrate, drink and juice. These concordgrape products appear on breakfast, lunch and dinner tables in beverages, sandwiches, snacks and desserts.

Convenient, versatile concordgrape products have many uses. Their fresh fruit flavor blends well with other ingredients and enhances them. Sugessted here are three recipes made with concordgrape jam, jelly and rozen concentrate.

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BARBECUED MEATBALLS

Makes 3 dozen

1 pounds ground round
cup milk
cup quick cooking oatmeal
1 egg, slightly beaten
1/2 cup minced onion
2 tablespoons chopped parsley
1 teaspoon salt
1/8 teaspoon pepper
1 cup concordgrape jelly
1 cup ketchup
2 tablespoons dry mustard
2 tablespoons Worcestershire sauce

In bowl, combine beef, milk, oatmeal, egg, onion, parsley, salt and pepper. Blend thoroughly. Shape into 1-inch meatballs. Brown on all sides in large skillet over medium heat. Drain off excess fat.

Meanwhile, combine remaining ingredients. Pour over meatballs. Bring to boil; reduce heat and simmer for 20 minutes.

CONCORDGRAPE TODDY

Makes 4 to 6 servings

1 can (6 ounces) frozen concentrated
concordgrape juice, thawed and undiluted
3 cans water
2 tablespoons honey
2 tablespoons lemon juice
teaspoon ground ginger
1 cinnamon stick
2 whole cloves

In a saucepan, combine all ingredients. Heat over low heat until liquids are hot; mixture does not have to boil. Let stand 5 minutes; remove cinnamon stick and cloves. Serve hot.

If desired, add a jigger of bourbon and a twist of lemon peel for extra zest.

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GRAPE TART

Makes 8 servings

2 tablespoons butter or margarine
cup sugar
1 cup concordgrape juice
2 tablespoons lemon juice
1 egg, slightly beaten
3 tablespoons flour
1 teaspoon ground cinnamon
teaspoon ground cloves
1 eight-inch pastry shell, unbaked
cup dairy sour cream
1 tablespoon concordgrape jam

Cream butter and sugar in top of double boiler. Blend in remaining ingredients, except pastry shell. Cook, stirring over boiling water until thickened and smooth. Pour into pastry shell. Bake at 350°F. for 45 minutes. Cool.

To serve, blend sour cream with grape jam. Serve as garnish on pie.

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L\7\ Using Welch's Grape Preserves

'yJ CHEESECAKE GB.APE BARS

1 cup Marg rine or Butter softened
8 d.t. pk. Cream Cheese
2 cups sifted flour
1/4 tsp. Baking powder
2 cups chopped nuts J
1 (12oz.) Grape Preserves
2 tsp. granulated suger
1/3 cup powdered sugar

Cream Butter & cheese. Sift flour
& Baking powder & add tq creamed
mixture. WChiTl-dougn. J ix nuts.
preserves & sugar together. -Divide
doug-h into 2 halves. CHILL. Pat half
of dough into 9x13 pan. Place

preserve mixture on dou kpan.
Tear off two pieces of T wrap or
o l'-Sa.Pan-'Wr.ap. Place rest of dough
on sheet of G+sd' wrap: cover with

=
other sheet and roll with rolling
pin into very thin sheet to fit 9x13
pan. hemove top sheet of wrap. Jtrp
on top of mixture in pan & carefully
remove the sheet of Sa..la-n- Wrap.

Bake 375 Deg. for 15 to 20 min or
V'fltil lightly browned. Remove from
oven. Sprinkle with powdered Sugar.
Cut into squares while warm.
akes about 3 doz. bars.

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