



JELLIES AND SOFT SPREADS

PRE-TEST FOR SOFT SPREADS

1. The soft spread you are judging is clear and sparkling. It retains its shape and quivers when removed from the jar. When cut, it is tender yet firm enough to retain the angle of the cut. This soft spread is called a _____
- Jelly
 - Conserve
 - Fruit Butter
 - None of the above
2. This soft spread is made from crushed fruit, mixed with sugar and boiled rapidly until thick. This is called a _____
- Marmalade
 - Conserve
 - Jam
 - None of the above
3. This soft spread is made from fruit combined with an equal or $\frac{3}{4}$ the amount of sugar and cooked until the syrup is thick, and the fruit is transparent and plump. The fruit retains its shape. This is called a _____
- Marmalade
 - Preserve
 - Both of the above
 - None of the above
4. This soft spread is made from fruits or a combination of fruits, often including citrus fruits. The fruit appears in small pieces throughout the clear, transparent product. This is called _____
- Conserve
 - Preserve
 - Marmalade
 - Jam
5. This soft spread is very similar to other kinds of soft spreads but it is usually a mixture of several fruits often combined with raisins and nut meats. This is called a _____
- Jam
 - Marmalade
 - Conserve
 - None of the above. You can't put nut meats into soft spreads.

6. This soft spread is made from fruit pulp which has been pressed through a sieve and cooked with sugar and spices (if desired) until thick enough to spread. This is called a _____
- a. Jam
 - b. Conserve
 - c. Fruit butter
 - d. Jelly
7. True or false: Honey can only come from bees; it cannot be made from fruit.
8. Pectin is the substance that _____
- a. Causes fruit juice to gel
 - b. Can be added commercially
 - c. Is found naturally in fruits
 - d. All of the above
9. True or false: Soft spreads use only sugar. You cannot substitute corn syrup, artificial sweeteners, or honey and still have a good quality product.
10. Soft spreads in jars can be sealed with:
- a. Paraffin
 - b. Boiling water bath processing
 - c. Pressure canner
 - d. Soft spreads do not have to be canned as long as you keep them in the refrigerator, they will keep indefinitely
11. Headspace for soft spreads is:
- a. 1/8"
 - b. 1/4"
 - c. 1/2"
 - d. Brim full
12. True or false: A new kind of jam can be made with jello and zucchini.
13. Grape jelly often has crystals in it because:
- a. You should not use sugar when making grape jelly
 - b. Not enough sugar was used so the jelly had to form its own
 - c. The juice was cooked at too high temperature
 - d. Grape juice has tartrate crystals naturally which must be strained out to prevent crystals
14. True or false: Soft spreads preserved properly will last indefinitely with the same quality of color and flavor.