

Corn Cob Jelly

12 ears fresh sweet corn
4 cups water
4 cups sugar
13 oz. liquid fruit pectin

Cut corn from cobs and reserve for eating. Place cobs in water and bring to boil. Cover and cook 12-15 minutes. Remove cobs and strain liquid through cheesecloth. If necessary add water to make 3 cups. Place liquid in a saucepan and stir in sugar. Bring to a boil and cook until sugar is dissolved. Stir in pectin and cook 1 minute longer. Remove from heat, skim and spoon in sterilized jars. Seal and store.

Makes 3 cups.



Corn Cob Darts

Insert chicken feathers into end of dry corn cob. (You might be able to find dry cobs in a harvested corn field, but check with the owner before you enter the field.)

Make a target ring from a grapevine.

Hang ring - or place on ground. Toss cob darts into ring to score.

Elkhart County Parks/Bonneyville Mill, Bristol, IN
219/825-9324