

Fruit Jam

MARISA McCLELLAN

📖 ***The Sqirl Jam (Jelly, Fruit Butter, and Others) Book*** Jessica Koslow, 2020-07-21 A home cook-friendly recipe collection of over seventy-five famed jams, jellies, butters, marmalades, and other fruit preserves, from a James Beard-nominated chef. “This is food whose time has come,” declared Mark Bittman about Sqirl, the much-beloved Los Angeles restaurant that locals, tourists, and critics alike all flock to. Sqirl all began with jam—organic, local, made from unusual combinations of fruits, fragrant, and not overly sweet—the kind of jam you eat with a spoon. The Sqirl Jam Book collects Jessica Koslow’s signature recipes into a cookbook that looks and feels like no other preserving book out there, inspiring makers to try their own hands at canning and creating. With photography and a design bound to inspire imitators, The Sqirl Jam Book will make you fall in love with jam.

📖 ***It Starts with Fruit*** Jordan Champagne, 2020-05-12 Finalist for the 2021 IACP Best Cookbook Award Jam making gets a bad rap for being highly technical, complicated, messy, hot, and sticky; but preserving fruit can be simple and easy. Jordan Champagne unlocks the secrets of mouthwatering fruit sauces and butters, delicious whole-fruit preserves, and fresh-tasting jams and marmalades from the comfort of your home kitchen. It Starts with Fruit features 73 recipes total: master recipes for each type of preserve, followed by recipes for jams, marmalade, juices, syrups, shrubs, whole fruit preserves, butters, pie fillings, and dried fruits, plus a final chapter on baking with preserves. • Great for home cooks who want an easy and approachable guide to making jams and other fruit-based preserves • Jordan’s gentle and encouraging methods will guide you through the process of making incredible fruit preserves using seasonal produce. • Learn inventive techniques that are more flavorful and less complicated than traditional methods—with less sugar, too! Jordan Champagne, author and cofounder of Happy Girl Kitchen, learned how to make jam while working on a farm, trying to use up fruits and vegetables that would otherwise go to waste. Now it’s your turn to learn. Recipes include Raspberry Lemon Jam, Pink Grapefruit Marmalade, Honeyed Apricots, and Peach Rosemary Syrup, as well as baking recipes to turn your fabulous preserves into thumbprint cookies, jam bars, fruit cobbler, and homemade toaster pastries. • A must-have for anyone who wants to learn about making jam and other preserves, likes experimenting in the kitchen, or enjoys DIY projects • Approachable for first-timers who feel intimidated by jam-making • Perfect for those who loved The Noma Guide to Fermentation by René Redzepi & David Zilber, The Blue Chair Jam Cookbook by Rachel Saunders, and Preserving by the Pint by Marisa McClellan

📖 ***Jam On*** Laena McCarthy, 2012-08-02 Fresh, hip cookbook takes jamming out of grandma’s kitchen and into the 21st century In Jam On, New York’s “Jam Queen” Laena McCarthy shares her love of making inventive handmade jam with delicious recipes and canning techniques. Her down-to-earth approach and unique, easy method allows even the novice cook to make fresh and exciting jam. The recipes in Jam On use less sugar, making the jams not only healthier, but more intensely flavorful than your average fruit concoction. With step-by-step instructions and four-color photographs throughout, McCarthy guides readers through the canning process and offers inventive herb and spice combinations for a range of signature jams. Recipes include: • Grapefruit & Smoked Salt Marmalade • Strawberry Balsamic Jam • Easy Like Sunday Morning Blueberry Preserves • Tiny Strawberry Preserves with Thai Basil • Rhubarb Hibiscus Jam • Spiced Beer Jelly • Hot Fireman’s Pear Jam • Lime & Pandan Marmalade • and much more

📖 ***Food in Jars*** Marisa McClellan, 2012-05-22 A comprehensive guide to home preserving and canning in small batches provides seasonally arranged recipes for 100 jellies, spreads, salsas and more while explaining the benefits of minimizing dependence on processed, store-bought preserves.

📖 ***The Blue Chair Jam Cookbook*** Rachel Saunders, 2010-09-21 A comprehensive, year-round guide to jellies, jams, preserves, and marmalades, featuring over 100 recipes. If you love to cook, are crazy for fruit, or have even a passing interest in jam or marmalade, Rachel Saunders’s James Beard Award-nominated Blue Chair Jam Cookbook is the book for you. Rachel’s legendary Bay Area jam company, Blue Chair Fruit, earned instant fame for its intensely flavored preserves when it launched in 2008. Rachel’s passion for fruit shines through every part of this lavishly illustrated book, which is the culmination of nearly ten years of research. The Blue Chair Jam Cookbook is the essential jam and marmalade book of the twenty-first century, one in which Rachel’s modern yet nostalgic vision of cooking takes center stage. Rachel offers an in-depth exploration of individual fruits, a comprehensive technical section, and nearly 120 original recipes organized around the seasons. In offerings ranging from Plum Jam to Strawberry-Blood Orange Marmalade with Rosemary and Black Fig and Candied Citrus Jam, she vividly captures the joyful essence of fruit and of the preserving process. The Blue Chair Jam Cookbook is not only an exciting and vibrant exploration of fruit and of the seasons, but also one of the few books that clearly explains and illustrates preserving techniques. Each recipe includes clear and detailed directions to help ensure success, and Rachel explores a wide range of technical questions as they relate to individual fruits and types of preserves. Whether you make jam or marmalade once a year or every week, and whether you are a home or professional cook, The Blue Chair Jam Cookbook is sure to claim a special place in your cookbook library. Praise for The Blue Chair Jam Cookbook “A complete and exquisite guide to making jam and marmalade at home. In addition to sharing 100+ recipes, Saunders walks you step-by-step through the process with in-depth explanations as well as photos of the various steps so you see exactly what each phase looks like.” —Epicurious “Blue Chair could well become the jam maker’s quintessential reference book.” —SFGate.com “Rachel Saunders . . . is quite possibly the high priestess of jam making. [The Blue Chair Jam Cookbook] . . . belongs in the kitchen of anyone interested in keeping their pantry stocked with delicious and unique fruit preserves. And Rachel’s instructions are so thorough and clear, even beginners are assured success.” —The Splendid Table’s “Weeknight Kitchen” newsletter

📖 ***Jam Manufacture - Its Theory and Practice*** William Jago, 2006-01 Originally published in 1919, this is a wonderfully detailed book about the art of producing jam. Although it addresses larger scale production, all of its hints, tips and recipes are equally useful in the smaller kitchen. Contents include Raw Materials-Fruits, Sugars, Pectinous or Jelly Producing Bodies, Citric and Tartaric Acids, Preservatives Apparatus and Plant-Machinery used for preliminary treatment of fruit and other raw materials, Heat Producing Apparatus and Boiling Pans, Receptacles, Pots and Jars, etc., Cleaning and Sterilising Plant for same Manufacturing Operations-Gooseberries, Strawberries, Cherries, Raspberries, Loganberries, Black Currants, Apricots, Peaches, Oranges {Marmalade}, Plums, Apples, Pears, Quinces, Mixed Fruit Jams, Fruit Jellies. Bottled Fruits Fruit, Bottles Bottling, Heating or Sterilizing Process, Canned Fruits Packing And General Handling of Jams Chemical And Biological Examination of Raw Materials and Finished Substances Other Preserved Fruit Products and Allied Manufactures Mince Meat, Table Jellies

📖 ***The Joy of Jams, Jellies and Other Sweet Preserves*** Linda Ziedrich, 2010 A jar of jam, writes Linda Ziedrich, is a memory brought back to life - a memory of summer’s bounty and abundance. With the recipes and techniques in this comprehensive, clear-cut handbook, you can enjoy the sweet taste of the season’s fruit all year round. Picture your pantry shelves lined with sparkling, colorful jars of jams, jellies, and other sweet preserves, and imagine the fun and satisfaction of creating these delicious, economical treats.

📖 ***Food Babe Kitchen*** Vani Hari, 2023-03-14 New York Times best-selling author and revolutionary food activist Vani Hari offers an array of quick, easy, real-food recipes that make cooking fun, healthy, and delicious. This book will inspire you to take control of your health and ditch processed foods for good. “If you want to be inspired, delighted, and overwhelmed with deliciousness look no further than Vani Hari’s masterful, yet simple everyday cookbook, Food Babe Kitchen.” —Mark Hyman, M.D., New York Times best-selling author of Food Fix and Head of Strategy and Innovation at the Cleveland Clinic Center for Functional Medicine With more than 100 mouthwatering recipes—from biscuits with whipped honey butter to Baja fish tacos, grapefruit goddess salad, luscious lemon bars, and even homemade Doritos—the Food Babe Kitchen will show readers how delicious and simple it is to eat healthy, easy, real food. Food Babe Kitchen shows you how to shop for the healthiest ingredients by breaking down every aisle in the grocery store with expert label-reading tips and simple swaps, plus a handy meal-planning guide and pantry list to stock your kitchen for success. Eat healthfully, close to the earth, with the best ingredients that you choose, so when you sit down to enjoy a delicious meal you know what you are eating, and you haven’t spent all day in the kitchen! Easy-to-follow directions, eye-catching photography, and simple substitutions to accommodate vegan, dairy-free, grain-free, and other diets, make this the ultimate guide to getting back into the kitchen to create healthful meals for yourself and those you love. Getting off processed food has never been easier—or more delicious.

📖 ***Making Jams, Jellies & Fruit Preserves*** Barbara H. Ingham, 2008

📖 ***Jam Manufacture - Its Theory and Practice*** William C. Jago, 2013-04-16 Originally published in 1919, this is a wonderfully detailed book about the art of producing jam. Although it addresses larger scale production, all of its hints, tips and recipes are equally useful in the smaller kitchen. Contents include Raw Materials-Fruits, Sugars, Pectinous or Jelly Producing Bodies, Citric and Tartaric Acids, Preservatives Apparatus and Plant-Machinery used for preliminary treatment of fruit and other raw materials, Heat Producing Apparatus and Boiling Pans, Receptacles, Pots and Jars, etc., Cleaning and Sterilising Plant for same Manufacturing Operations-Gooseberries, Strawberries, Cherries, Raspberries, Loganberries, Black Currants, Apricots, Peaches, Oranges {Marmalade}, Plums, Apples, Pears, Quinces, Mixed Fruit Jams, Fruit Jellies. Bottled Fruits Fruit, Bottles Bottling, Heating or Sterilizing Process, Canned Fruits Packing And General Handling of Jams Chemical And Biological Examination of Raw Materials and Finished Substances Other Preserved Fruit Products and Allied Manufactures Mince Meat, Table Jellies


📖 ***100 Jams, Jellies, Preserves & Pickles*** Gloria Nicol, 2014-02-21 100 delicious and original recipes for jams, jellies, marmalades, curds, cordials, fruits in syrup, chutneys and pickles. There’s something about homemade produce which always tastes so much better. You only have to look on the shelves of the smartest delicatessens to see that making jams and jellies has never been so popular, with flavours and combinations that range from the traditional tried-and-tested recipes to the more adventurous and exotic. In times of abundance it makes perfect sense to squirrel away food for use in times less plentiful: jam- and jelly-making and food preservation have always been an important household craft as well as an essential part of the culinary calendar. Jam-packed with lip-smacking recipes, including ways to pickle vegetables and dry fruit, the secrets to great flavours, simply made, are unlocked in this delightful book .Gloria Nicol is a journalist and photographer. She has written features for many leading magazines and has authored a number of lifestyle books. After 30 years of city life, relocation to a rural setting has given Gloria the opportunity to live ‘the good life’ for real. Gloria runs the online company The Laundry , selling vintage homeware and linens, as well as writing the excellent online blog www.laundryetc.co.uk


📖 ***Successful Jam Making and Fruit Bottling*** Lucy Helen Yates, 1909

📖 ***May Byron’s Jam Book*** May Clarissa Byron, 1916


📖 ***I Love Jam*** Rachel Saunders, 2017-04-04 Over twenty-five delectable recipes for making your own jams and marmalades at home, as well as several exciting sweet and savory dishes made with jam. I Love Jam is the ultimate gift for first-time and experienced jam makers alike to discover and perfect the art of jam making.


COMPLETE WITH CLEAR INSTRUCTIONS AND EYE-OPENING RECIPE FLAVOR VARIATIONS AND TIPS, I LOVE JAM WILL BRIGHTEN YOUR PANTRY EVERY MONTH OF THE YEAR. LEARN HOW TO USE YOUR JAMS IN A WIDE RANGE OF SWEET AND SAVORY DELICACIES INCLUDING STRAWBERRY SANGRIA, BRAISED SHORT RIBS, AND BRUSSELS SPROUTS WITH KUMQUATS AND SMOKED SALT. JAM EXPERT RACHEL SAUNDERS, AUTHOR OF THE JAMES BEARD AWARD-NOMINATED BLUE CHAIR JAM COOKBOOK AND BLUE CHAIR COOKS WITH JAM & MARMALADE, SHARES HER ADVICE AND FULL-PROOF TECHNIQUES, FROM HOW TO MAKE THE PERFECT CLASSIC BERRY JAM TO HOW TO CREATE A BEAUTIFUL LATTICE-CRUST JAM TART. I LOVE JAM REVEALS A WORLD OF FRUITS AND FLAVORS ENABLING YOU TO CREATE YOUR OWN MOUTH-WATERING VARIATIONS. THIS COMPACT YET JAM-PACKED BOOK WILL BE SURE TO CLAIM A SPECIAL PLACE ON YOUR COOKBOOK SHELF. PRAISE FOR I LOVE JAM “IT’S A GREAT PICK FOR EXPERIENCED OR NOVICE JAM AND MARMALADE MAKERS. IN ADDITION TO DISCOVERING NEW, DELICIOUS JAM FLAVORS, I’M LOOKING FORWARD TO MAKING THE BRAISED SHORT RIBS IN BERRIES & RED WINE RECIPE!” —BARB WEBB, RURAL MOM

 **Mrs. Wheelbarrow’s Practical Pantry: Recipes and Techniques for Year-Round Preserving** CATHY BARROW, 2014-11-03 2015 IACP Award Winner A HOUSEHOLDER’S GUIDE TO CANNING THROUGH THE SEASONS. IN Mrs. WHEELBARROW’S PRACTICAL PANTRY, FOOD PRESERVING EXPERT CATHY BARROW PRESENTS A BEAUTIFUL COLLECTION OF ESSENTIAL PRESERVING TECHNIQUES FOR TURNING THE FLEETING ABUNDANCE OF THE FARMERS’ MARKET INTO A WELL-STOCKED PANTRY FULL OF CANNED FRUITS AND VEGETABLES, JAMS, STOCKS, SOUPS, AND MORE. AS CATHY WRITES IN HER INTRODUCTION, “A WALK THROUGH THE WEEKEND FARMERS’ MARKET IS A CHANCE NOT ONLY TO SHOP FOR THE WEEK AHEAD BUT ALSO TO PLAN FOR THE WINTER MONTHS.” FROM THE STRAWBERRIES AND BLUEBERRIES OF LATE SPRING TO THE PEACHES, TOMATOES, AND BUTTER BEANS OF EARLY FALL, Mrs. WHEELBARROW’S PRACTICAL PANTRY SHOWS YOU HOW TO CREATE A FRESH, DELECTABLE, AND LASTING PANTRY—A GROCERY STORE IN YOUR OWN HOME. BEYOND THE CORE TECHNIQUES OF WATER-BATH CANNING, ADVANCED TECHNIQUES FOR PRESSURE CANNING, SALT-CURING MEATS AND FISH, SMOKING, AND EVEN AIR-CURING PANCETTA ARE BROKEN DOWN INTO EASY-TO-DIGEST, CONFIDENCE-BUILDING INSTRUCTIONS. UNDER CATHY’S AFFABLE DIRECTION, YOU’LL DISCOVER THAT HOMEMADE CREAM CHEESE AND CAMEMBERT ARE WITHIN THE GRASP OF THE WEEKDAY COOK—AND THE SAME GOES FOR SMOKED SALMON, HOME CANNED BLACK BEANS, AND PRESERVED AND CURED DUCK CONFIT. IN ADDITION TO CANNING TECHNIQUES, PRACTICAL PANTRY INCLUDES 36 BONUS RECIPES USING WHAT’S BEEN PRESERVED: RUGELACH FILLED WITH APRICOT PRESERVES, TOMATO SOUP FROM CANNED CRUSHED TOMATOES, ARUGULA AND BRESAOLA SALAD WITH PARMIGIANO-REGGIANO AND HAZELNUTS, BRINED PORK CHOPS WITH GARLICKY BOK CHOY. TIPS FOR CHOOSING THE BEST PRODUCE AT THE RIGHT TIME OF SEASON AND FINDING THE RIGHT EQUIPMENT FOR YOUR CANNING AND COOKING NEEDS—ALONG WITH TROUBLESHOOTING TIPS TO ENSURE SAFE PRESERVING—WILL KEEP YOUR KITCHEN VIBRANT FROM SPRING TO FALL. WHETHER YOUR FOOD COMES BY THE CRATE, THE BUSHEL, OR THE CANVAS BAG, JUST A FEW OF CATHY’S RECIPES ARE ENOUGH TO FURNISH YOUR OWN PRACTICAL PANTRY, ONE THAT WILL PROVIDE NOURISHMENT AND DELIGHT ALL YEAR ROUND. CANNING AND PRESERVING IS NOT JUST ABOUT THE CONVENIENCE OF A PANTRY FILLED WITH PEACHES, DILL PICKLES, AND CURRANT JELLY, NOR IS IT THE SIMPLE JOY OF MAKING A MEAL FROM THE JARS ON THE SHELF—CREATING A PRACTICAL PANTRY IS ABOUT CULTIVATING A THOUGHTFUL CONNECTION WITH YOUR LOCAL COMMUNITY, ABOUT KNOWING EXACTLY WHERE YOUR FOOD COMES FROM AND WHAT IT CAN BECOME.

 **Jams, Jellies & More** CAROL W. COSTENBADER, 2003-08-01 SAVOR THE SUMMERTIME FLAVOR OF FRESH FRUIT ALL YEAR LONG! ADMIRING BRIGHTLY COLORED JARS OF JAMS, JELLIES, MARMALADES, AND OTHER FRUIT SPREADS IN YOUR PANTRY IS SURE TO BRING A BIT OF SUMMER SUNSHINE INTO EVEN THE COLDEST, GRAYEST DAYS OF WINTER. COMBINING CENTURIES-OLD LORE WITH STATE-OF-THE-ART METHODS, THIS BULLETIN WILL TEACH YOU EVERYTHING YOU NEED TO KNOW TO TRANSFORM FRESH FRUIT INTO TEMPTING PRESERVES. HERE YOU’LL FIND WONDERFUL, FLAVORFUL RECIPES — EVEN SOME THAT ARE LOW IN SUGAR. THESE ARE JUST A FEW: • RED RASPBERRY PRESERVES • SPICED STRAWBERRY JAM • GINGER JAM • APPLE BUTTER • LEMON JELLY • CARROT AND ORANGE MARMALADE

 **Principles of Fruit Preservation** THOMAS NORMAN MORRIS, 1951

 **Making Jam and Jelly At Home** KATE ANCISO, 2021-06-21 IF YOU LIKE YOUR CONDIMENTS JIGGLY, FLAVORFUL, BUT WITHOUT THE ADDED TEXTURE, THEN JELLY OR JAM MIGHT BE YOUR FRUIT PRESERVE OF CHOICE. WHETHER IT’S SMEARED ON A PEANUT BUTTER AND JELLY SANDWICH, SLATHERED ONTO BREAKFAST MUFFINS, OR PAIRED WITH CHEESE, THIS CONDIMENT IS MADE TO SPREAD SOME JOY TO YOUR NEXT MEAL. HERE ARE JUST A FEW OF THE RECIPES YOU’LL FIND INSIDE: -STRAWBERRY FREEZER JAM -GRAPE JELLY -APPLE JELLY MADE FROM PEELS AND CORES -RED CURRANT JELLY -HOT PEPPER JELLY -PEACH BUTTER -APPLE BUTTER -ORANGE LEMON MARMALADE -FIG JAM -STRAWBERRY RHUBARB JAM -APRICOT JAM

 **Homemade Jams, Jellies and Preserves (Fruit Butters, Conserves and Marmalades)** THE ENTHUSIAST, 2013-05-25 THE FUN FOODS IN CANNING ARE THE JAMS AND JELLIES, BUTTERS, CONSERVES, MARMALADES AND PRESERVES. THE DISTINCTIVE FLAVOR OF CHOICE HOMEMADE JAMS AND JELLIES HAS YET TO BE REPLICATED IN STORE BOUGHT PRODUCTS. USING HOMEMADE JAMS JELLIES AND PRESERVES THE BEGINNING HOME CANNER CAN EASILY LEARN, HOW TO COMBINE ORCHARD-FRESH FRUITS WITH SUGAR, ADD SPICES OR EXTRACTS, COOK THE MIXTURE IN SMALL BATCHES, AND SUCCESSFULLY JAR THE YUMMY RESULTS. ILLUSTRATED WITH COLOR ILLUSTRATIONS OF JAMS AND JELLIES, VINTAGE JARS, AND HAPPY PEOPLE COOKING AND EATING FRUIT SPREADS HOMEMADE JAMS JELLIES AND PRESERVES IS AS ATTRACTIVE AS IT IS PRACTICAL. HOME CANNING IS GROWING IN POPULARITY, BECOMING ANOTHER ‘CRAFTER’ REDISCOVERY, LIKE KNITTING, SEWING AND SCRAPBOOKING. WITH OVER 50 RECIPES HOMEMADE JAMS JELLIES AND PRESERVES FEATURES A REPRESENTATIVE SELECTION FROM THE RICH VARIETY OF CANNED FRUIT SPREADS, INCLUDING PRESERVES WITH NUTS, MARMALADES WITH VARIOUS FRUIT RINDS AND A MOUTHWATERING SELECTION OF FRUIT BUTTERS. WITH ITS WELL DESIGNED VINTAGE LOOK AND FEEL AND SOLID INFORMATION ON HOW TO EFFECTIVELY AND SAFELY CAN FRUITS. HOMEMADE JAMS JELLIES AND PRESERVES IS SURE TO FIND A, PERHAPS SLIGHTLY STICKY, PLACE IN THE KITCHEN LIBRARIES OF JAM AND JELLY LOVERS AND THE LEGIONS IN SEARCH OF THE PERFECT P, B AND J.

 **Standards for Fruit Jams, Fruit Preserves, Fruit Jellies, and Apple Butter** UNITED STATES. CONGRESS. HOUSE. COMMITTEE ON AGRICULTURE, 1930

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FRUIT JAM INTRODUCTION

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