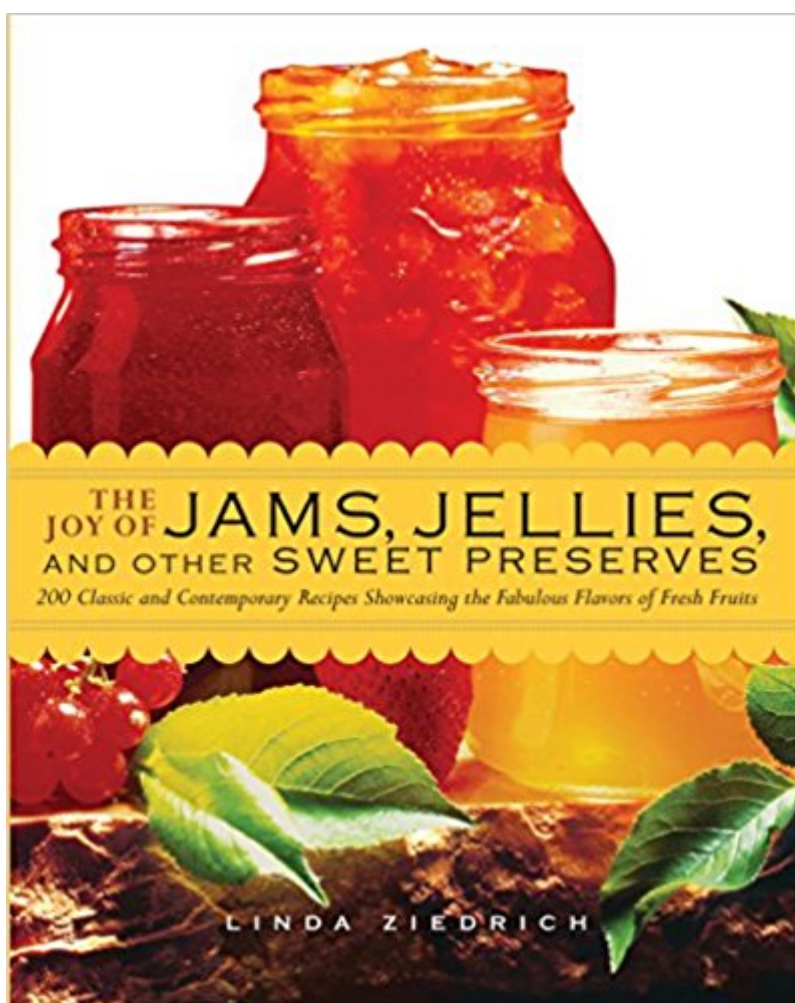


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The Joy Of Jams, Jellies, And Other Sweet Preserves: 200 Classic And Contemporary Recipes Showcasing The Fabulous Flavors Of Fresh Fruits



Synopsis

225 classic and contemporary recipes showcasing the fabulous flavors of fresh fruits. It's summer in a jar! 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. You'll point with pride at your Caramel-Apple Jam, Concord Grape Jelly, Pear-Apricot-Orange Preserves, Strawberry-Kiwi Jam, Lemon Curd, Red Grapefruit Marmalade, Ginger Preserved in Syrup, Brandied Peaches with Vanilla, and much, much more!

Book Information

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Customer Reviews

PRAISE for JOY OF JAMS, JELLIES, & OTHER SWEET PRESERVES "This terrific guide to modern home preserving has everything you need to know to put by the season's finest. Filled with fruit delights from Apple Butter to Watermelon Molasses, this is a treasure-trove of recipes you'll want to explore all year long." - David Lebovitz, author of "The Great Book of Chocolate" and "The Perfect Scoop" "As a small commercial jam maker, I found the history of fruit preserves interesting and informative. Linda Ziedrich presents the basics of jam and jelly making in a way that is easy for anyone to understand and follow. I especially liked the variety of unique preserves recipes." - "Jammin'" Laura Fitzgerald, proprietor of Islander Herbs, Whidbey Island, Washington "Linda Ziedrich, the princess of pickling, has written another cookbook destined to be a trusty kitchen

companion, dog-eared and covered with stains. Farmers' market shoppers and you-pick enthusiasts will find all the old favorites, like great versions of raspberry jam and apple butter, and enticing new recipes like cantaloupe jam with mint, spiced sweet cherries, and sweet walnut preserves. The introductions to each type of produce are full of useful information on varieties, ripeness, and storage. Whether you're just learning to make preserves or an experienced preserver looking for inspiration, this book is for you." - Heidi Yorkshire, food writer, Portland, Oregon

Linda Ziedrich is a certified Master Food Preserver and Master Gardener who frequently teaches classes and performs demos on a range of preserving topics across the Pacific Northwest. She is also the author of *The Joy of Pickling*, now in its third edition, and *The Joys of Jams, Jellies, and Other Sweet Preserves*. She blogs at *A Gardener's Table*. She lives in the Willamette Valley of Oregon.

This book is amazing and I can't say enough about it. The way Linda describes the canning process, and the information given about the differences between Jams, Jellies, Preserves, etc...is very easy to understand. At points, I almost felt like I was reading a novel because it's written in a way that draws you into the process as she describes it! It makes you feel as though she is in your kitchen working along side you. She also goes on to describe different fruits, and the possibility of canning them without using added pectin, which surprised me. This is obviously a very knowledgeable author and compared to other similar books I sampled, this is by far the best you could ask for. I really love this book so much, I can't wait to start making jam!

I found time to read this book and I was right, its excellent ! she tells it the way it is, and now you know!

The book is just what I needed for the jams I plan to make. Thank you.

Aside from the brilliant organisation where it is grouped by fruit and the abundance of information about each fruit, the recipes are outstanding. I just made both the apple butter and the caramel-apple jam since apple picking has begun a bit early this year and I was reminded I should submit a review since there are lots of new 'putting by' books these days, many of which aren't that good. The caramel-apple jam recipe is worth the price of the book alone. Spread it on toast with a bit of peanut butter and it's even better than eating a messy caramel apple. It's not for beginners or for

those who prefer using pectin, but if you're looking for a bunch of recipes that covers a wide range of fruits that yield what the recipe states it will and really are delicious (I've made about 20 of the recipes so far and have yet to be disappointed), this is a stand-out collection in a growing field of disappointing books. My thanks to the author.

As a new food canner, I find this book very broad and informative. The recipes are simple in their ingredients but there is a lot of variety to choose from. I am sure I will be using this book for years. My only wish is that it had photographs.

has good info and interesting recipes that are easy to follow. has most any fruit to jam with with and gives lots of relevant info on the fruit and some surprising ingredients. If you like to make jams/jellies, this book has it all

An excellent book. I have used at least 10-15 recipes out of it this summer and everyone loves them.

This book is one of the best jam books I've purchased on . The author has organized recipes alphabetically by fruit, so if you have an abundance of pears or lemons you'll be able to locate recipes with ease. You'll also have several recipes for every fruit type, something to suit everyone's taste. These recipes are written about fruits available in the Pacific Northwest, some of which aren't available in the Southeast where I'm from, but I found enough similarity to still find the recipes useful. These recipes do not use pectin, but utilize the slow cook method to activate fruit's natural pectin. I personally use pectin in all my jams and jellies, but still find this book helpful as recipe inspiration.

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