

Jam making from bottled fruit / Stork Margarine Cookery Service.

Contributors

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STORK MARGARINE COOKERY SERVICE



LOGANBERRY SEEDLESS JAM

2 lb. jar loganberries, bottled in water
1/2 lb. sugar

First remove the pips by emptying the contents of the jar into a pan and over a fairly low heat just warm the mixture. Then pour it into a fine sieve placed over a basin and press the fruit hard so that only the pips are left behind. The mixture is first warmed because it is easier to press the fruit than if it is sieved cold. Throw away the pips and transfer all the pressed puree to the pan, add the sugar, stir over a low heat until the sugar is dissolved and the mixture boils, then boil fairly fast until the jam sets, approximately 15-20 minutes.
(Yield: over 1 lb. jam)

PEAR AND DAMSON JAM

2 lb. jar pears, bottled in water
1 lb. jar damsons, bottled in water
1 1/2 lbs. sugar

Empty the contents of the jar of pears into a pan, bring slowly to the boil and simmer gently for 10 minutes (or until the pears are soft). Drain, saving the juice, and chop the pears finely. Put the drained pear juice in the pan with the chopped pears, the contents of the jar of damsons and the sugar. Stir over a low heat until the sugar has dissolved and the mixture boils. Boil fairly fast until the jam sets, approximately 20 minutes. If preferred, remove the damson stones as they rise easily to the surface. (Yield: 2 1/2 lbs. jam)

USING FRUIT BOTTLED IN CAMPDEN TABLETS

PLUM JAM

NOTE: This recipe can be adapted for any other fruit also bottled in Campden Tablets.

2 lbs. jar plums
1/2 lb. sugar

Place the fruit and the liquid in which it was bottled in a pan, with the lid off, and boil gently for 35-40 minutes until the fumes from the tablets have disappeared and most of the liquid has boiled away and the fruit is soft. Add the sugar, stir until the sugar has dissolved and boil fairly fast until the jam sets, 12-15 minutes. (Yield: 1 1/2 lbs. jam)



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to help solve your present-day cooking problems.



STORK MARGARINE COOKERY SERVICE



**STORK MARGARINE
COOKERY SERVICE**

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**JAM MAKING
FROM BOTTLED FRUIT**

- | | |
|--|--------------------------|
| APPLE JAM | LOGANBERRY SEEDLESS JAM |
| BLACKBERRY JAM | PEAR AND DAMSON JAM |
| BLACKBERRY AND APPLE RINGS JAM | PLUM JAM |
| BLACKCURRANT JAM | PLUM AND APPLE JAM |
| CHERRY AND APPLE JAM | RASPBERRY JAM |
| CHERRY AND REDCURRANT JAM | REDCURRANT AND APPLE JAM |
| DAMSON JAM | RHUBARB JAM |
| GOOSEBERRY JAM | |
| CAMPDEN TABLETS — PLUM JAM FROM FRUIT BOTTLED IN SYRUP | |
| JAM FROM FRUIT BOTTLED IN A SYRUP OF SUGAR AND WATER | |

During the summer season many people bottled more fruit than they turned into jam, because they had not sufficient sugar to make more jam. Now the jam cupboard needs replenishing, and this can be done by using bottled fruit for jam making now. A little can be made at a time, as the sugar can be spared, and the results are very good.

The recipes given in this leaflet have all been carefully tested, taking into consideration the slight variations in the amount of actual fruit and the amount of water in each jar and the fact that a 2 lb. jar only holds approximately 1 lb. of fruit. Screw top type jars hold a little more fruit than jam jars for which the snap closures were used, but the amount of sugar allowed for the different jams is approximately right even allowing for these small differences.

You will see a few jams need special recipes, but in the main they are divided into two groups. The first group covers the fruits which needs a little more cooking before the sugar is added, and the second group covers the fruits which have been sufficiently cooked and softened during the bottling process, and they will serve as a guide if fruits are used which we have not included.

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INSTRUCTIONS FOR MAKING JAMS FROM GROUP I

These are the fruits which need a little cooking before the sugar is added, because hard or uncooked fruit will not soften further after the sugar has been added.

Empty the contents of the jars into a saucepan, keeping the lid off. Use a saucepan which is not chipped and does not burn easily. Bring the fruit slowly to the boil over a low heat and let it gently simmer for the time stated. Then add the sugar, keeping the heat low until it has dissolved and stirring all the time. Then raise the heat until the mixture boils and continue boiling fairly fast until the jam sets. Test for setting as soon as the mixture starts to be syrupy, i.e., hold up the stirring spoon and when the liquid ceases to drip off quickly like water does it is beginning to set. The approximate boiling times are stated. If there is any scum, remove it at the end of the boiling time. Pot the jam as soon as it has cooled slightly, pouring it into warmed clean jars. Cover with jam pot covers, tie down and store in a dry place.

INSTRUCTIONS FOR MAKING JAMS FROM GROUP II

These are the fruits which were cooked sufficiently during the bottling process and do not need further cooking before the sugar is added.

Sugar sticks and is inclined to burn before it dissolves. It is therefore advisable to empty the contents of the jars into a pan and bring slowly to the boil first. Then add the sugar, which will dissolve quickly in the hot mixture. As soon as it has dissolved, raise the heat until the mixture boils and follow the instructions for Group I.

JAMS FROM FRUIT BOTTLED IN A SYRUP OF SUGAR AND WATER

Follow all the recipes given but reduce the sugar by one-eighth to allow for the sugar in which the fruit was bottled.

SIZES OF JARS

Our recipes are mostly based on the amount of sugar needed for a 2-lb. size jar of fruit. If smaller jars or several jars of fruit are being used, the sugar will have to be reduced or increased proportionately.

BLACKBERRY AND APPLE JAM (Using Apple Rings)

1 lb. jar blackberries bottled in water 1 quart cold water
 1/2 lb. dried apple rings 1 1/2 lbs. sugar
 Wash the apple rings and leave to soak overnight in the 1 quart cold water. Transfer the apple rings and water in which they were soaked to a pan with the lid off, bring to the boil and boil fast until the rings are soft and the water almost completely evaporated. Drain, saving the juice, and chop the rings very finely. Empty the jar of blackberries with the blackberry juice into the pan, add the chopped apples and juice and the sugar. Have the heat fairly low and stir the mixture until it boils and the sugar has dissolved. Boil fairly fast, stirring frequently, until the jam sets, approximately 25-30 minutes. (Yield: 3 lbs. jam)

(See back page for other special recipes)

GROUP I (when fruit needs some cooking)

FRUIT Bottled in Water	Contents of:	Flavouring	Bring to the boil and simmer for:	Add sugar	Bring to the boil again and boil fairly fast until jam sets	Approximate Yield
Apple	2 lb. jar	6 cloves or 2 pieces root ginger tied in a muslin bag	3 minutes	1 lb.	15 minutes (remove cloves or ginger before potting)	1 1/2 lbs.
Blackberry and Apple Rings	(See special recipe)					
Cherry and Apple	2 lb. jar cherries and 2 lb. jar apples	—	10 minutes	1 1/2 lbs.	25 minutes	3 lbs.
Cherry and Redcurrant ..	2 lb. jar cherries and 1 lb. jar redcurrants	—	10 minutes	1 1/2 lbs.	20 minutes	2 1/2 lbs.
Gooseberry	2 lb. jar	—	5 minutes	1 1/2 lbs.	15 minutes	2 1/2 lbs.
Loganberry (seedless) ..	(See special recipe)					
Pear and Damson	(See special recipe)					
Plum	2 lb. jar	—	10 minutes	1 lb.	12-15 minutes	1 1/2 lbs.
Plums bottled in Campden Tablets	(See special recipe)					
Plum and Apple	2 lb. jar plums 2 lb. jar apples	—	10 minutes	2 lbs.	25 minutes	3 1/2 lbs.
Redcurrant and Apple ..	1 lb. jar redcurrants 2 lb. jar apples	—	3 minutes	1 1/2 lbs.	18 minutes	2 1/2 lbs.
Rhubarb	2 lb. jar rhubarb	1/2 level teaspoonful citric acid 2 pieces root ginger if liked	10 minutes	1 1/2 lbs.	10 minutes (remove ginger before potting)	2 lbs.

GROUP II (when fruit is already cooked enough)

FRUIT Bottled in Water	Contents of:	Add sugar	Add water	Put fruit, juice and sugar in a pan, bring slowly to boil and boil fairly fast until jam sets	Approximate Yield
Blackberry	2 lb. jar	1 1/2 lbs.	—	25 minutes	2 1/2 lbs.
Blackcurrant	2 lb. jar	1 lb.	1/2 pint	15 minutes	1 1/2 lbs.
Damson	2 lb. jar	1 1/2 lbs.	—	5 minutes	2 lbs.
Raspberry	2 lb. jar	1 1/2 lbs.	—	10 minutes	2 lbs.