



Summer Fruit

It is jam making time again! I wash and prepare the fruit and divide into small quantities and freeze immediately. This way I can always make fresh jam any time of the year. I just love that wonderful sweet aroma wafting through the house and filtering outside, encouraging passers by to call in for a cup of tea and a fresh scone topped with hot jam, a rare treat nowadays, so I am told, but here it is part of everyday life. Rhubarb, blackcurrant, raspberry, gooseberry and strawberry are all popular, with rhubarb being the favourite in this house, especially with home made bread/scones.

Rhubarb Jam

(rule of thumb is equal quantities of rhubarb and ordinary granulated sugar)

e.g. 1kg / 2lb. of rhubarb
 1kg / 2lb. of sugar
 Small amount of real butter

*(optional)

1 large orange/lemon
1 teasp of ground ginger

- Wash and prepare rhubarb and cut into small pieces.
- Wash and slice the orange/lemon
- Place rhubarb, orange/ lemon, sugar and ginger into a large heavy based pot, cover and leave to infuse overnight

**use hot, clean jam jars and lids (or cellophane jam pot covers)*



Method:

- Stir well with a wooden spoon (most of the sugar should have turned into a thick syrup)
- Bring to the boil stirring continuously. Put in the butter before it comes to the boil, this helps to keep froth/scum away.
- Cook until rhubarb is soft
- Boil rapidly for approx. 15 minutes; you will see the jam getting darker in colour.

**Test for setting by putting a spoonful on a cold plate; if it has reached setting stage a skin will form very quickly on the jam. As soon as the jam reaches this stage it is ready.*

- Remove slices of orange/lemon

*Use a clean cup or jam funnel or transfer the jam into jars.

*Wipe any spills with a damp cloth or damp kitchen paper.

*Cover immediately and leave to cool before storing in a cool, dry place.



Blackcurrant Jam

To each 450g / 1lb fruit allow 450g / 1lb of granulated sugar and 150ml / $\frac{1}{4}$ pint of water.

- Remove the fruit, which should be ripe and perfectly dry, from the stalks and place in a preserving-pan with the water. Bring to boiling point, and simmer gently for 20 minutes.
- Add the sugar and boil for about half an hour from the time the jam re-boils, or until a little almost immediately sets when tested on a cold plate
- Towards the end of the process the jam must be stirred almost continuously to prevent it boiling over or sticking to the bottom of the pan.
- Pour into pots, cover closely, and store in a cool dry place until required.