A JAM	Blackberry, So Cherry, Sour Currant	our	Gooseb Kiwi Pineapp	U	Plum, So Raspber Strawbe	ry	1 2 3
j3	Recipe	Full	1/2	1/4	<b>1.5</b> x	2x	4
Yield:	cups	4	2	1	6	8	5
	Wash & Pit Fru						6 7
<b>Raw Fruit</b>	cups	6	3	1.5	9	12	8
	Bring to boil at		at: Simme		r for 3 min		9
	Add one cup of Put remaining c Add cups below	cooked ooked fi	fruit to p ruit in bo	int Mas wl	on jar		10 11 12 13
<b>Cooked Fruit</b>	*		10111 00 w		5	7	13
COOKCUTTUIT	Use cooked frui	t in the l	howl for	some of	_	/	<b>1</b>
			00 101	some or	lici use		16
							10
							18
							19
							20
	Add ingredients	helow t	o Mason	iar witl	n nectin on	ton	20
	Shack CA wate			0		top	21
Pectin	teaspoons	$\frac{2}{2}$	1	0.5	3	4	23
CA water	teaspoons	2	1	0.5	3	4	23
Fruit	cups	1	1	1	1	1	25
11410	Mix with stick b	lender i	n Mason	iar <sup>.</sup> Ad	d to Pot &	Mix	26
				Jui, 110			<u>-</u> 0 27
	Bring pot to boi	l at high	heat: Si	nmer &	Stir for 2	minute	
	(add sweetener	U					29
	X						30
Test for jell:	1. Add a Table S	Spoon of	f Jam/Jel	ly into p	oint Masor	n jar	31
U	2. Put in freezer	•		•		5	32
	3. Check for jell: Try to pour Jam/Jelly from cup 3						
	4. If no jell, retu	•	•	•	•	vater	34
	<b>U</b>		1 of 8	1			5/18/201

B JAM	Apple Blackberry		Blueber Elderbe	v	Mulberr Quince	У	1	
j3	Recipe	Full	1/2	1/4	<b>1.5</b> x	<b>2</b> x		
Yield:	cups	4	2	1	6	8	۷	
Fresh Apple	lbs	2	1	0.5	3	4	(	
Water	ounces (L)	4	2	1	6	8	1	
	Wash/Core/Dice	e apples	& Add t	o pot wi	th water		5	
	Bring to boil at	high hea	at & Sim	mer 3 m	inute		Ģ	
<b>Fresh Quince</b>	lbs	3	1.5	0.75	4.5	6	1	
Water	cups	3	1.5	0.75	4.5	6	1	
	Wah/Peel/Corte	/Grind (	Quence &	k Add to	pot with v	water	1	
	Bring to boil at	high hea	at & Sim	mer 15 1	ninute		1	
	Wash & Pit Fru	it and A	dd to pot	-			1	
<b>Other Fruit</b>	cups	3	1	0	5	7	1	
	Bring to boil at	high hea	at; Simm	er & Sti	r for 3 min	utes	1	
	Add one cup of	cooked	fruit to p	oint Mas	on jar		1	
	Put remaining c	ooked fi	ruit in bo	wl			1	
	Add cups below to pot from bowl & Put aside							
<b>Cooked Fruit</b>	cups	4	2	1	6	8	2	
	Use cooked frui	t in the	bowl for	some ot	her use		2	
	Add ingredients			5	n pectin on	top	2	
	Shack CA wate	er jar w	ell befor	e using			2	
Pectin	teaspoons	3	1.5	0.75	4.5	6	2	
Lemon juice	ounces	2	1	0.5	3	4	2	
CA water	teaspoons	2	1	0.5	3	4	2	
Fruit	cups	1	1	1	1	1	2	
	Mix with stick b			•			2	
	Bring to boil at	U					2	
	(add sweetener		2				3	
Test for jell:	1. Add a Table S	•		• 1	oint Mason	jar	3	
	2. Put in freezer until cool (3 minutes)						3	
	3. Check for jell	l: Try to	pour Jar	n/Jelly f	rom cup		3	
	4. If no jell, retu	irn to he	eat &/or a	idd pecti	in & CA w	ater	3	
		Page	2 of 8				6/18/2	

C JAM						
Apricot	Grape, Sweet	Mango		Peach	Plum, S	weet
Cherry, Sweet	Guava	Nectari	ne	Pear		
j3	Recipe	Full	1/2	1/4	<b>1.5</b> x	<b>2</b> x
Yield:	cups	4	2	1	6	8
Fresh Fruit	lbs	2	1	0.5	3	4
Water	ounces (L)	6	3	1.5	9	12
	Pit, Dice fruit &	Add to	pot with	n water		
	Bring to boil at	high hea <sup>-</sup>	t & Sim	mer 3 m	inute	
	Add one cup of		-	•	on jar	
	Put remaining c					
	Add cups below	v to pot fi	om bov	vl & Put	aside	
<b>Cooked Fruit</b>	cups	3	1	0	5	7
	Use cooked frui	t in the b	owl for	some ot	her use	
		1 1				
	Add ingredients			e	pectin or	i top
Destin	Shack CA wate			0	4.5	
Pectin	teaspoons	3	1.5	0.75	4.5	6
Lemon juice	ounces	2	1	0.5	3	4
CA water	teaspoons	4	2	1	6	8
Fruit	Cups				l to Dat 9	
	Mix with stick b	blender if	n Masor	i jar; Add	1 to Pot &	
	Dring to boil at	high has	t. Cimm	on & Stir	for 7 min	autoa
	Bring to boil at	U				
	(add sweetener	to taste	, sur a	simmer	101 1 1111	iute)
Test for jell:	1. Add a Table	Spoon of	Iam/Ie	lly into r	int Mason	n iar
1 Col 101 JCII.	2. Put in freezer	•		• •	1111 IVIASUI	ii jai
	3. Check for jel			,	rom cun	
	4. If no jell, retu	•	-	•	-	vater
	II IIO JOII, ICU			udu peeti		valut
		Page 3	8 10 8			

D JAM	Orangle Marm	alade	j3				
j3	Recipe	Full	1/2	1/4	<b>1.5</b> x	<b>2</b> x	
Yield:	cups	6	3	1.5	9	12	
Grapefruit	lbs Organic	0.5	0.25	0.125	0.75	1	
Orange	lbs Organic	3	1.5	0.75	4.5	6	
Water	cups	3	1.5	0.75	4.5	6	
	Wash, Cut in quarters & Cut meat from peel						
	Discard seeds & $1/2$ of the peels						
	Finely chop meat & Add to pot with water						
With the other l	half of the peels:						
	Use knife to scr	ap off wl	hite men	nbrane			
	Slice peels 1/8"	•		U			
	Add to pot & Br	U	ill boil a	t high hea	at		
	Simmer 20 minutes						
	Add one cup of cooked fruit to pint Mason jar						
	Put remaining c						
	Add cups below						
Cooked Fruit	cups	5	2	0.5	8	11	
	Use cooked fruit in the bowl for some other use						
	Add ingredients below to Mason jar with pectin on top						
	Shack CA wate	Ŭ.		0		0	
Pectin	teaspoons	4.5	2.25	1.125	6.75	9	
Lemon juice	TableSpoons	3	1.5	0.75	4.5	6	
CA water	teaspoons	3	1.5	0.75	<b>4.5</b>	6	
Fruit	Cups Mix with stick b	landar ji	n Mason	ior: Add	to Dot &		
	WITA WITH SUCK U		11 11/18/011	Jai, Auu			
	Bring to boil at	high hea	t. Simme	er & Stir	for 2 mi	nutes	
	(add sweetener	e					
Test for jell	1. Add a Table S						
- covior jun	2. Put in freezer	•		• •		Jui	
	3. Check for jell		,	<i>,</i>	om cup		
	4. If no jell, retu	•	•	•	-	vater	
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