

Hints and Tips for making and showing preserves for the Produce & Handicraft Show

Jams

When cooking fruits such as blackcurrants, ensure that they are cooked longer to become tender before adding sugar.

Always fill jars to top and cover. When cool wipe jars and tighten lids.

It is advisable to use plain jars and lids rather than commercial ones.

Chutneys

When preparing onions for cooking, remember to soften them before adding vinegar. It is important to ensure that the lid does not touch the chutney after you have filled the jar.

Label whether chutney is hot or mild.

Chutney should be stored for 2 to 3 months before eating!

All jars should state the fruit or vegetable on the label

Marmalade

Peel takes longer to soften, requiring more water.

Curds

While it is advisable to date all preserves, it is particularly crucial to date curds due to their significantly shorter shelf life. Curds should not be consumed past their expiration date. They should be stored in a refrigerator for up to one month.

Most of all enjoy making and sharing your preserves. It's lots of fun and satisfying to taste your own creations!

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