

Making Preserves:
**FROM DELICIOUS FRUIT
TO YUMMY JAM**
with Tom Conway

SUPPLY LIST

- 8 half-pint canning jars (12 in a box)
- 3 pounds of peaches (or stone fruit of your choice)
- 4 cups sugar
- 1/4 cup lemon or lime juice

- Stock pot taller than the jam jars, by at least 3 inches, for the water bath processing.
- Stirring spoon wood or stainless steel
- Measuring cups
- Scale is optional
- Large stainless or nonreactive frying pan or stock pot, the wider the better
- Canning jar gripper or lifter
- Ladle or pouring cup for jam to go into jars

★ ★

**WINDOWSILL
WORKSHOPS**
with Marjo Tantau & Friends

→

with
Tom Conway

★

Making Preserves:
**FROM DELICIOUS FRUIT
TO YUMMY JAM**

MARCO
TANTAU