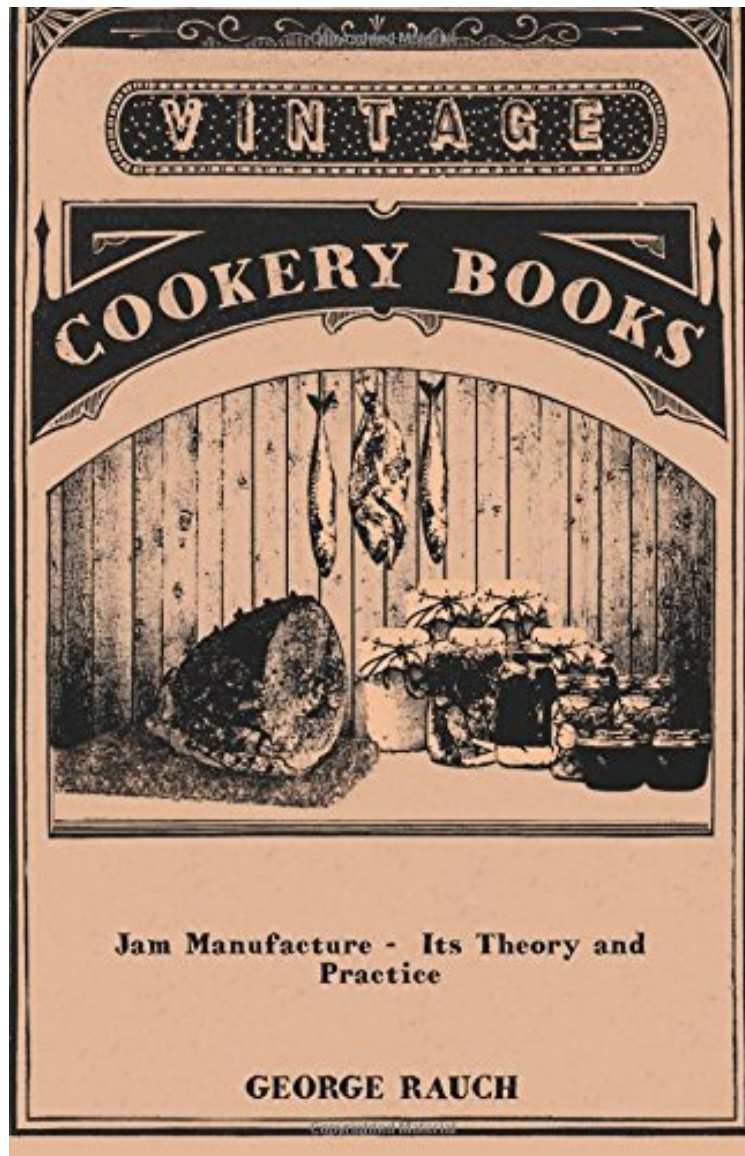


Jam Manufacture - Its Theory and Practice

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0 of 0 people found the following review helpful. Three Stars By M. Davis It's interesting in a historical value.

Originally published in 1919, this is a wonderfully detailed book about the art of producing jam. Although it addresses larger scale production, all of its hints, tips and recipes are equally useful in the smaller kitchen. Contents Include Raw

Materials-Fruits, sugars, pectinous or jelly producing bodies, Citric and tartaric acids, preservatives Apparatus and Plant-Machinery used for preliminary treatment of fruit and other raw materials, Heat producing apparatus and boiling pans, receptacles, pots and jars, etc., cleaning and sterilising plant for same Manufacturing Operations-Gooseberries, strawberries, cherries, raspberries, loganberries, black currants, apricots, peaches, oranges {marmalade}, plums, apples, pears, quinces, mixed fruit jams, fruit jellies. Bottled Fruits Fruit, bottles bottling, heating or sterilizing process, canned fruits Packing And General Handling of Jams Chemical And Biological Examination of Raw Materials and Finished Substances Other Preserved Fruit Products and Allied Manufactures Mince Meat, table jellies