

## Mes Confitures

Plus de 60 recettes pour tirer le meilleur de vos récoltes naturelles. Des fruits bien connus et d'autres moins, pour varier le plaisir des papilles.

The author of several successful cookbooks takes on the subject of pastries and pastry making, offering readers 130 recipes designed to delight the pallet, from bonne crème a flan to crème anglais, covering a delectable range of delicious, flaky, tempting pastries. (Cookbooks)

The ultimate canning guide for cooks—from the novice to the professional—and the only book you need to save (and savor) the season throughout the entire year “Gardening history, 18th-century American painters, poems, and practical information; It’s a rich book. And unlike other books on preserving, West gives recipes that will goad you to make easy preserves.” —The Atlantic Strawberry jam. Pickled beets. Homegrown tomatoes. These are the tastes of Kevin West’s Southern childhood, and they are the tastes that inspired him to “save the season,” as he traveled from the citrus groves of Southern California to the cranberry bogs of Massachusetts and everywhere in between, chronicling America’s rich preserving traditions. Here, West presents his findings: 220 recipes for sweet and savory jams, pickles, cordials, cocktails, candies, and more—from Classic Apricot Jam to Green Tomato Chutney; from Pickled Asparagus with Tarragon and Green Garlic to Scotch Marmalade. Includes 300 full-color photographs.

Inspired Recipes for Creating and Baking with Preserves

The Craft of Canning Fruit

Mes confitures

Comic Opera in Three Acts

Beyond Canning

Arguments for the Tart, Tender, and Unruly

*From the award-winning food editor of The Washington Post comes a cookbook aimed at the food-loving single. Joe Yonan brings together more than 100 inventive, easy-to-make, and globally inspired recipes celebrating solo eating. Dishes like Mushroom and Green Garlic Frittata, Catfish Tacos with Chipotle Slaw, and Smoked Trout, Potato, and Fennel Pizza will add excitement to any repertoire and forever dispel the notion that single life means starving, settling for take-out, or facing a fridge full of monotonous leftovers. Yonan also includes shopping and storage tips for the single-chef household, along with creative ideas for making use of extra ingredients. Serve Yourself makes cooking for one a deeply satisfying, approachable pleasure. And with such delectable meals, your solo status could be threatened if you're forced to share with others!*

*Over twenty-five delectable recipes for making your own jams and marmalades at home, as well as several exciting sweet and savory dishes made with jam. I Love Jam is the ultimate gift for first-time and experienced jam makers alike to discover and perfect the art of jam making. Complete with clear instructions and eye-opening recipe flavor variations and tips, I Love Jam will brighten your pantry every month of the year. Learn how to use your jams in a wide range of sweet and savory delicacies including Strawberry Sangria, Braised Short Ribs, and Brussels Sprouts with Kumquats and Smoked Salt. Jam expert Rachel Saunders, author of the James Beard Award-nominated Blue Chair Jam Cookbook and Blue Chair Cooks with Jam & Marmalade, shares her advice and full-proof techniques, from how to make the perfect classic berry jam to how to create a beautiful lattice-crust jam tart. I Love Jam reveals a world of fruits and flavors enabling you to create your own mouth-watering variations. This compact yet jam-packed book will be sure to claim a special place on your cookbook shelf. Praise for I Love Jam “It’s a great pick for experienced or novice jam and marmalade makers. In addition to discovering new, delicious jam flavors, I’m looking forward to making the Braised Short Ribs in Berries & Red Wine recipe!” —Barb Webb, Rural Mom*

*If you already love making strawberry jam and basic tomato sauce, this is the perfect book for the next step in your preserving journey! Featuring techniques and ingredients sure to open your mind, Beyond Canning is an invaluable resource for home preservers and small-scale homesteaders who know the basics but are looking to expand their skill-set and repertoire. A deep dive into multiple methods of home preserving, this book features unexpected flavors, smart techniques, and root-to-stalk recipes to give you practical ways to eat better and reduce waste. You will not want to miss the wide variety of techniques! - Vinegar preserving that goes beyond pickles. - Water bath canning for new tastes and textures. - Do you like kimchi? You'll love recipes to ferment and culture for amazing results and a world of variety.*

**Bread**  
**New Techniques, Ingredients, and Flavors to Preserve, Pickle, and Ferment Like Never Before**

**Jam On**

**Better Homes and Gardens Complete Canning Guide**

**Containing All the Rules of the Language, Upon a New and Improved Plan**

**Egg Shop**

An internationally known master pâtisserie opens her personal recipe book, sharing jams that rely on seasonal fruits, traditional techniques, and their emphasis on simplicity and freshness. 32 color photos.

A handbook for fruit preserving, with 75 basic and special recipes for jams, jellies, chutneys, and compotes, by chef emeritus and master preserver Joyce Goldstein. Jam Session is the lushly photographed and selective guide to making all-natural fruit preserves, organized by type of fruit and seasonal availability, with descriptions of the best varieties for preserving plus master recipes and contemporary variations for each type of fruit. Former restaurant chef/owner, culinary historian, and master preserver Joyce Goldstein includes straightforward, no-fail instructions for canning fruit preserves, along with serving ideas for using preserves for much more than toast, including Mango-Lime Jam to elevate pork tenderloin, Pickled Peaches to perk up fried chicken, and Apricot Jam to glaze cake. Packed with ideas, 75 time-tested recipes, and gorgeous photos of produce, process, and finished fruit preserves, preserving newcomers and veterans alike will find Goldstein’s handbook just the right amount of instruction and inspiration.

A beautifully illustrated, comprehensive guide to turning your favorite fruits and vegetables into jams, chutneys, salsas, sauces and more. With Williams Sonoma’s The Art of Preserving, you can savor your favorite seasonal produce all year-round. Packed with creative and classic recipes for preserves—from Apricot Jam to Pickled Fennel with Orange Zest. Preserved Lemons, and many more—this volume provides inspiration for making the most of your farmers’ market or home garden harvest. Additional recipes showcase the many ways that preserved foods can be used in finished dishes, from savory starters and main courses to sweet desserts. Lash photography celebrates the natural beauty of seasonal produce, while step-by-step instruction are enhanced by helpful tips from preserving professionals. With more than 130 recipes, this comprehensive cookbook provides everything you need to master the art of preserving in your own kitchen.

Mes confitures maison

Seasonally Inspired Recipes for Creating and Cooking with Artisanal Preserves

A French Grammar

Mes confitures des quatre saisons

The Squirrel Jam Book (Jelly, Fruit Butter, and Others)

Saving the Season

Vous ne savez plus que faire des nombreux fruits et légumes de votre jardin ? Sur le marché, les primeurs proposent des cagets entiers à des prix défiants toute concurrence ? C'est le moment de penser aux confitures ! À chaque saison, sa confiture : confiture de rhubarbe au printemps, gelée de cassis en été, confiture de coings à l'automne ou confiture d'ananas en hiver. Ce livre vous permettra de réaliser de délicieuses confitures, gelées ou marmelades en un tournemain. De nombreuses recettes de ce livre sont illustrées en pas-à-pas, pour une réussite garantie et la maîtrise du bon geste.

An appealing, stunningly designed full-color cookbook featuring more than 100 recipes for favorite food and drinks from the Egg Shop, New York City’s beloved all-hours brunch-and-cocktails hangout. For first-time restaurateurs Demetri Makoulis and Sarah Schneider and chef/partner Nick Korbee, eggs aren’t just an easy, protein-packed breakfast go-to, but an extraordinary complement to New York’s wealth of local produce and artisanal meats, grains, and cheeses. With Egg Shop anyone can create their delicious Egg Shop experience at home—whether it’s a quiet breakfast for one or a boozy brunch for twenty. Inside you’ll find proper egg-cooking techniques as well as instructions on incorporating eggs into super-delicious dishes from the health-conscious to the decadent, using fresh, delicious ingredients: homemade seeded rye bread, the best-quality bacon, and the perfect melting cheese. After mastering the most common and useful egg cooking methods (scrambled, poached, fried) Nick Korbee teaches you how to unlock egg superpowers—coddling them in Mason jars full of truffle oil and basting them with coffee-infused compound chocolate-bacon butter. Egg Shop includes flavorful favorites like Eggs Caviar, Classic Eggs Benedict, Pop’s Double Scuffed, Double Fluffed American Omelet, Egg Shop Egg Salad, and The Perfect Sunny Up. Nick shows how to build on those basics to create sandwiches, bowls, and other egg-citing dishes such as: Egg Shop B.E.C with Tomato Jam, Black Forest Bacon, and Sharp White Cheddar The "Fish Out of Water" Sandwich with Pickled Egg and Cognac-Cured Gravlax Green Eggs and Ham Sandwich with Double Cream Ricotta and Genovese Pesto The Spandexx Break Bowl with Red Quinoa, Pickled Carrots, and Poached Eggs (every model’s favorite low-carb feast!) The California Breakfast Burrito and more! Infused with the creativity and playfulness that makes Egg Shop a one of a kind culinary treasure, Egg Shop is the home cook's perfect egg-scape.

Vous ne savez plus que faire des produits de votre jardin ou du marché ? Mes confitures et mes conserves vous propose de nombreux moyens de conservation : confitures, gelées, marmelades, curds, pâtes de fruits, chutneys, pickles, légumes en bocaux, fruits au sirop ou salage. Transformez et conservez les fruits et légumes de votre jardin !

Serve Yourself

Madame Boniface

A Cook's Guide to Home Canning, Pickling, and Preserving: A Cookbook

The Book of Preserves

Secrets et savoir-faire d'autrefois

L'Orgueil Corrigé, comédie en trois actes. Pride Corrected, a comedy in three acts [and in prose]. Fr. and Engl

**The must-have guide to the best of preserving, from canning and pickling, to fermenting, freezing, and drying; complete with hundreds of farm-fresh recipes This is the book for everyone who wants to preserve food—from novice to pro—with step-by-step explanations of techniques, ranging from the basics of canning to freezing, drying, fermenting, and pickling. Readers can preserve a range of produce including fruits, vegetables, herbs—anything in season can be “put by” to enjoy later. Included are techniques and recipes for jams and jellies, conserves and fruit butters, condiments, dried treats like fruit leathers and veggie chips, and freezer recipes. Also find recipes for pickles, sauerkraut, relishes, soups—even syrups. And when the tomatoes ripen all at once, check out a chapter on smart ways to preserve them. With the basics covered, the book then moves to inventive recipes such as Honey-Lavender Peaches and Caramel Apple Jam. The experts at Better Homes and Gardens even cover lower-sugar jelly and jam options as well as no-pectin jams. Complete with printed labels to personalize jars, this book takes readers easily from produce to preserved food.**

**Beloved New York Times food columnist Melissa Clark selects more than 100 of her all-time favorite recipes and gathers them here in this collection of delicious, reliable, palate-pleasing dishes for every occasion. Illustrated with full-color photographs throughout, Melissa Clark has been reaching millions of readers through her New York Times column "A Good Appetite" since 2007. She is also the face of the Times cooking videos, which are filmed in her now iconic Brooklyn-based home kitchen. Her delicious, seasonal recipes are simple to make and satisfying for the whole family. They are always executed with a touch of elegance and flair. Favorite Recipes from Melissa Clark's Kitchen curates more than 100 dishes, hand-selected by Clark herself, from her two previously published books, In the Kitchen With A Good Appetite and Cook This Now. The book is organized by meal including Breakfast/Brunch, Lunch, Dinner Mains, Dinner Sides, Desserts, Cocktails and Snacks. In addition, it features an "Occasion Chart" that cross-references recipes into situational categories including weekday staples, perfect for 2, family meals, and company's coming, making it easy for the reader to select the perfect recipe for any occasion.**

**A manifesto for cooking & baking with preserves, exploring flavors and ingredients through 150 original recipes ranging from omelettes to ice creams. Building on the success of her James Beard Award-nominated Blue Chair Jam Cookbook, Rachel Saunders' Blue Chair Cooks with Jam & Marmalade is the definitive modern guide to using preserves in the kitchen. Far from merely a narrow look at obvious ways to incorporate jam, Blue Chair Cooks with Jam & Marmalade is a rich and wide-ranging general cookbook for every day. Organized by time of day, Rachel's recipes are nuanced and unusual and cover the broadest possible array of techniques and ideas. Rachel both includes and transcends such jam-filled classics as Victoria Sandwich and Classic Jelly roll to reveal an entire world of tempting sweet and savory possibilities. Blue Chair Cooks with Jam & Marmalade explores not only breakfast and tea time, but also numerous savory lunch and dinner options, including sausages, soups, salads, hors d'oeuvres, and paella. With over 150 recipes ranging from Fruited Irish Brown Bread to Brussels Sprouts with Kumquats & Smoked Salt to Poppy Seed-Cocoa Nib Torte, this much-anticipated sequel to the classic Blue Chair Jam Cookbook is sure to occupy a special place in your kitchen.**

**Plus de 50 recettes**

**French Grammar ...**

**The Book of Difficult Fruit**

**Family Meals, Festive Gatherings, and Everything In-between**

**Les œuvres Choisies de George Sand. The Selected Works of George Sand**

**Mes Tartes**

*Fresh, hip cookbook takes jamming out of grandma's kitchen and into the 21st century. In Jam On, New York's "Jam Queen" Laena McCarthy shares her love of making inventive homemade jam with delicious recipes and canning techniques. Her down-to-earth approach and unique, easy method allows even the novice cook to make fresh and exciting jam. The recipes in Jam On use less sugar, making the jams not only healthier, but more intensely flavorful than your average fruit concoction. With step-by-step instructions and four-color photographs throughout, McCarthy guides readers through the canning process and offers inventive herb and spice combinations for a range of signature jams. Recipes include: •Grapefruit & Smoked Salt Marmalade •Strawberry Balsamic Jam •Easy Like Sunday Morning Blueberry Preserves •Tiny Strawberry Preserves with Thai Basil •Rhubarb Hibiscus Jam •Spiced Beer Jelly •Hot Fireman's Pear Jam •Lime & Pandan Marmalade and much more*

*Lee Murphy, a passionate and knowledgeable jam master and owner of Vista D'oro Farms & Winery, presents a vibrant look at the pleasures of creating and using beautiful, seasonal preserves. A short drive from Vancouver, and an even easier trip over the border from Washington, The Preservatory is located on the bucolic ten-acre farm and winery in South Langley, British Columbia, Canada, and is home to a growing international brand where the star of the show is the in-season, locally grown fruit. At the Preservatory, Lee Murphy and her team create delicious artisanal preserves in small batches using copper pots for locals and visitors alike. In The Preservatory, Lee demonstrates how to create your own unique preserves and how to use them in delicious recipes (preserves are not just for toast!). The creative options are truly endless, and this book will make jam masters out of everyone. Organized by season, the book features 55 recipes for preserves, such as Strawberry with Rose Petals, and Banana Passion Fruit & Rum; and 45 recipes using preserves, among them Gorgonzola Gougere with Pear; Indian Spiced Meatballs with Green Tomato & Garam Masala; and Pan Seared Scallops with Green Walnut & Grappa. Filled with luscious, vibrant photography, The Preservatory is both an inspiring combination of traditional techniques and creative ideas and a celebration of locally grown food, seasonal cooking, and enjoying life with family and friends.*

*The revised and expanded edition of the bestselling resource for canning and preserving, with 50 new recipes plus all-new sidebars and tips. In Liana Krissoff's breakout success, Canning for a New Generation, home cooks were introduced to a hip, modern guide to canning, chock-full of approachable, time-tested, and accurate recipes, as well as intriguing new flavor pairings. In this Updated and Expanded Edition, Krissoff includes 50 new recipes for food preservation in addition to her favorites, including: Branded Cherries Peach Salsa Strawberry Jam Honeyed Bread and Butter Pickles Organized by season, Krissoff's recipes illustrate fresh ways to preserve the harvest throughout the year, employing techniques like water-bath canning that are safe and easy to follow. The recipes are all created with small-batch yields in mind, which will appeal to beginner canners and expert homesteaders alike. Krissoff addresses special diet concerns with recipes for low-sugar or sugar-free preserves, as well as methods for canning jams and preserves without pectin. In addition to canning recipes, there are old-style fermenting recipes, new freezing techniques, and recipes on how to use your canned goods to make delicious meals once you've put them up. With 250 tried and tested recipes, Canning for a New Generation: Updated and Expanded Edition is a must-own, essential reference guide for casual canners, modern home preservers, and traditional food preservationists.*

*Illustrated by a Practical Course of Lessons, in the French, Through the Medium of the English*

*Mes Confitures*

*The Preservatory*

*Blue Chair Cooks with Jam & Marmalade*

*Dictionary of Louisiana French*

*Nightly Adventures in Cooking for One [A Cookbook]*

Rachel Saunders’s The Blue Chair Jam Cookbook is the definitive jam and marmalade cookbook of the 21st century. In addition to offering more than 100 original jam, jelly, and marmalade recipes, master jam artisan Rachel Saunders shares all of her technical preserving knowledge, as well as her unique jam maker’s perspective on fruit. Rachel combines nostalgia with a modern, sustainable approach to creating fresh and vividly flavored preserves. The recipes are divided into chapters based on the seasons, and each chapter is organized by month and type of fruit. Sample recipes include Strawberry-Marsala Jam with Rosemary, Italian Lemon Marmalade, and Early Girl Tomato Jam. More than 100 stunning photographs by Sara Remington illustrate each part of the preserving process--from the different stages of cooking to testing for doneness to the final canning stage. Each recipe includes an approximate yield and a suggested shelf life, in addition to details on recommended equipment, including Rachel’s beloved copper jam pot. The Blue Chair Jam Cookbook gives all measurements by weight rather than volume, making it the most exact and reliable American jam book on the market. More than 20 recipe variations are provided, along with detailed information about common and rare fruits, hybrid varieties, and flavor combinations. Nothing is left to chance or overlooked; Rachel explains every aspect of jam and marmalade making in step-by-step detail. The Blue Chair Jam Cookbook is a one-of-a-kind, must-have resource for home and professional cooks alike.

Organisées en fonction des saisons, les 53 recettes de confitures, gelées et marmelades de ce livre au goût d'autrefois vous permettront de transformer vos fruits en douceurs sucrées. Pour une dégustation au petit-déjeuner, pour accompagner le thé ou pour préparer des pâtisseries, ces recettes deviendront vite incontournables à votre quotidien. Au sommaire : Les confitures de printemps (10 recettes). Les confitures d'été (22 recettes). Les confitures d'automne (12 recettes). Les confitures d'hiver (13 recettes). Retrouvez les bonnes odeurs de votre enfance et les saveurs d'antan !

The Dictionary of Louisiana French (DLF) provides the richest inventory of French vocabulary in Louisiana and reflects precisely the speech of the period from 1930 to the present. This dictionary describes the current usage of French-speaking peoples in the five broad regions of South Louisiana: the coastal marshes, the banks of the Mississippi River, the central area, the north, and the western prairie. Data were collected during interviews from at least five persons in each of twenty-four areas in these regions. In addition to the data collected from fieldwork, the dictionary contains material compiled from existing lexical inventories, from texts published after 1930, and from archival recordings. The new authoritative resource, the DLF not only contains the largest number of words and expressions but also provides the most complete information available for each entry. Entries include the word in the conventional French spelling, the pronunciation (including attested variants), the part of speech classification, the English equivalent, and the word’s use in common phrases. The DLF features a wealth of illustrative examples derived from fieldwork and textual sources and identification of the parish where the entry was collected or the source from which it was compiled. An English-to-Louisiana French index enables readers to find out how particular notions would be expressed in la Louisiane.

The Cookbook

The Jams and Jellies of Christine Ferber

Pam the Jam

An Oral System of Teaching Living Languages

Jam Session

The Art of Preserving

When Bread was first published in 2004, it received the Julia Child Award for best First Book from the International Association of Culinary Professionals and became an instant classic. Hailed as a “masterwork of bread baking literature,” Jeffrey Hamelman’s Bread features over 130 detailed, step-by-step formulas for dozens of versatile rye- and wheat-based sourdough breads, numerous breads made with yeasted pre-ferments, simple straight dough loaves, and dozens of variations. In addition, an International Contributors section is included, which highlights unique specialties by esteemed bakers from five continents. In this third edition of Bread, professional bakers, home bakers, and baking students will discover a diverse collection of flavors, tastes, and textures, hundreds of drawings that vividly illustrate techniques, and evocative photographs of finished and decorative breads.

2015 IACP Award Winner A householder’s guide to canning through the seasons. In Mrs. Wheelbarrow’s Practical Pantry, food preserving expert Cathy Barrow presents a beautiful collection of essential preserving techniques for turning the fleeting abundance of the farmers’ market into a well-stocked pantry full of canned fruits and vegetables, jams, stocks, soups, and more. As Cathy writes in her introduction, “A walk through the weekend farmers’ market is a chance not only to shop for the week ahead but also to plan for the winter months.” From the strawberries and blueberries of late spring to the peaches, tomatoes, and butter beans of early fall, Mrs. Wheelbarrow’s Practical Pantry shows you how to create a fresh, delectable, and lasting pantry—a grocery store in your own home. Beyond the core techniques of water-bath canning, advanced techniques for pressure canning, salt-curing meats and fish, smoking, and even air-curing pancetta are broken down into easy-to-digest, confidence-building instructions. Under Cathy’s affable direction, you’ll discover that homemade cream cheese and Camembert are within the grasp of the weekday cook—and the same goes for smoked salmon, home canned black beans, and preserved and cured duck confit. In addition to canning techniques, Practical Pantry includes 36 bonus recipes using what’s been preserved: rugelach filled with apricot preserves, tomato soup from canned crushed tomatoes, argula and brusselsa salad with Parmigiano-Reggiano and hazelnuts, brined pork chops with garlicky bok choy. Tips for choosing the best produce at the right time of season and finding the right equipment for your canning and cooking needs—along with troubleshooting tips to ensure safe preserving—will keep your kitchen vibrant from spring to fall. Whether your food comes by the crate, the bushel, or the canvas bag, just a few of Cathy’s recipes are enough to furnish your own practical pantry, one that will provide nourishment and delight all year round. Canning and preserving is not just about the convenience of a pantry filled with peaches, dill pickles, and currant jelly, nor is it the simple joy of making a meal from the jars on the shelf—creating a practical pantry is about cultivating a thoughtful connection with your local community, about knowing exactly where your food comes from and what it can become.

Je souhaite à tous les lecteurs le m ê me plaisir que j’ai éprouv é à « confiturer » : choisir les fruits en respectant les saisons, d é cider de leur transformation, é plucher, couper, tron çonner sont des moments de grande jubilation. Jouer les alchimistes au-dessus d’une bassine à confiture : quoi de plus joyeux ? Jean-Pierre CoffeCette jubilation, Jean-Pierre Coffe a d é cid é de la faire partager en é crivant ses recettes. De l’abricot à la tomate, de la ch à taigne à la fraise, du kiwi à la mirabelle ou à la pomme, cet ouvrage é rudit passionn é pr é sent plus de cinquante recettes de confitures et de gel é es, accompagn é es d’une histoire du fruit et de sa consommation. Les recettes, famil i é res ou é labor é es, sont pr é c é d é es d’une introduction sur l’usage du sucre, le choix des fruits et du mat é riel n é cessaire, la conservation des confitures et leurr ô le dans l é quilibre alimentaire.

I Love Jam

A Baker’s Book of Techniques and Recipes

La Pomme-de-terre r é g é n é r é e par la maturit é , etc

The Blue Chair Jam Cookbook

Freezing, Preserving, Drying

Bold, Fresh Flavors for the Modern Pantry

Organisées en fonction des saisons, les 60 recettes de confitures, gelées et marmelades de ce livre au goût d'autrefois vous permettront de transformer vos fruits en douceurs sucrées. Pour une dégustation au petit-déjeuner, pour accompagner le thé ou pour préparer des pâtisseries, ces recettes deviendront vite incontournables à votre quotidien. Retrouvez les bonnes odeurs de votre enfance et les saveurs d'antan !

NAMED ONE OF THE BEST COOKBOOKS OF 2021 BY FOOD 52 A one-of-a-kind preserving and baking book packed full of delicious jams and the delectable dessert that best showcase them, from pastry chef and Master Preserver Camilla Wynne. “What can I do with this jam besides put it on toast?” Master Preserver and pastry chef Camilla Wynne is constantly asked this question when teaching her popular preserving classes. Enter Jam Bake: a one-of-a-kind cookbook full of her jam, marmalade, fruit butter, and jelly concoctions, along with recipes for what to do with them beyond toast. In Jam Bake, Camilla shares more than 80 incredible recipes for baking with the jams you make—from Empire Cookies to Rye and Coffee Hand Pies, or Angel Biscuit Donuts to Black Forest Torte. The jams themselves are lower sugar, without commercial pectin, and split into three distinctive categories: • Standalones: preserves with single note flavors starring a specific fruit, such as Black Raspberry Jam • Duets: pairings that shine together, like Prune & Meyer Lemon Butter • Containing Multitudes: preserves full of all sort of fruits and more, including Mulled Wine Marmalade Don’t feel like making the jam that pairs with the baking recipes? No problem! Camilla has recommended store-bought substitutes for each sweet treat in addition to providing a helpful guide to buying quality preserves. Seasoned preservers will delight in Jam Bake’s streamlined canning process and newcomers will be undaunted by Camilla’s simple steps. Home bakers too will enjoy these modern recipes that range from quick and easy to flexing those creative muscles. And, of course, Jam Bake will be welcomed by those who love to simply spread flavorful jams on toast.

A recipe collection of the James Beard-nominated chef Jessica Koslow’s famed jams, preserves, jellies, and breads “This is food whose time has come,” declared Mark Bittman about Squirrel, the much-loved Los Angeles restaurant that locals, tourists, and critics alike all flock to. Squirrel all began with jam—organic, local, made from unusual combinations of fruits, fragrant, and not overly sweet—the kind of jam you eat with a spoon. The Squirrel Jam Book collects Jessica Koslow’s signature recipes into a cookbook that looks and feels like no other preserving book out there, inspiring makers to try their own hands at canning and creating. With photography and a design bound to inspire imitators, The Squirrel Jam Book will make you fall in love with jam.

Mes confitures naturelles et sauvages

Mes confitures et mes conserves

As Spoken in Cajun, Creole, and American Indian Communities

Jam Bake

The Sweet and Savory Tarts of Christine Ferber

A Fruit-Preserving Handbook [A Cookbook]

“But within is the master, and the first person I turn to for everything to do with preserving. I’ve learnt so much from her.” DIANA HENRY Pam Corbin is the expert who professional cooks consult when they want to make jams, jellies, marmalades, chutneys, pickles or anything else to do with preserving. They know her as ‘Pam the Jam’, and this book is the culmination of her years of experience, distilled into more than 100 tried-and-tested recipes. Her jams, marmalades and fruit spreads contain far less sugar than traditional recipes, which means that they taste astonishingly fine and delicious. Likewise, her chutneys and pickles are lighter and spicier than the old-fashioned kind. Pam will show you how to make more unusual preserves too: a slossy fruit cheese to serve with everything from Stilton to manchego (which calls for her classic quince membrillo). Or creamy yet zesty fruit curd: there’s a recipe for classic lemon curd, and also a wonderfully light lime and coconut one. If you have an array of Pam’s preserves in your store cupboard, you can transform any meal in an instant. She’ll inspire you to dig into your jars of preserves to make spin-off recipes such as scrumptious lime chesecake, cherry pie or spicy sausage rolls. Packed with detailed instructions, explanations and tips, this is the only preserve-making bible that you will ever need.

“A zingy blend of natural, culinary and personal history . . . a prickly, piquant delight.” Guardian “A dazzling, thorny new essay collection.” Glossy Nourst. New York Times “A beautiful, fascinating read full of surprises! a real pleasure.” Claudia Roden Inspired by twenty-six fruits, essayist, poet and pie lady Kate Lebo expertly blends the culinary, medical and personal. A is for Aromia, berry member of the apple family, clothes-stainer, superfruit with reputed healing power. D is for Dorian, endowed with a dramatic rind and a shifty odour i’ peaches, old garlic. M is for Medlar, name-checked by Shakespeare for its crude shape, beloved by gardeners for its flowers. Q is for Quince, which, fresh, gives off the scent of roses and citrus and rich women’s perfume! but if eaten raw is so astringent it wicks the juice from one’s mouth. In this work of unique invention, these and other difficult fruits serve as the central ingredients of twenty-six lyrical essays (and recipes!) that range from deeply personal to botanical, from culinary to medical, from humorous to philosophical. The entries are associative, often poetic, taking unexpected turns and giving sideways insights into life, relationships, self-care, modern medicine and more. What if the primary way you show love to bake, but your partner suffers from celiac disease? Why leave in the pits for Willa Cather’s Plum Jam? How can we rely on bodies as fragile as the fruits that nourish them? Lebo’s unquenchable curiosity leads us to intimate, sensuous, enlightening contemplations. The Book of Difficult Fruit is the very best of food writing: graceful, surprising and ecstatic. Includes black and white illustrations.

French orthôpy; or, The certain guide to an accurate French pronunciation

Mrs. Wheelbarrow’s Practical Pantry: Recipes and Techniques for Year-Round Preserving

