

WEBB'S FRUIT

QUALITY IN EVERY BITE

EST 1914

CROWNELL - CENTRAL OTAGO

GRANNY WEBB'S

HOW TO PRESERVE (BOTTLE) CENTRAL OTAGO SUN-KISSED SUMMERFRUIT



Preserving (bottling) is a wonderful and surprisingly easy way to capture the sun-kissed flavour of summerfruit grown by Webb's Fruit.

Two methods are provided here, both require the same preparation procedures.

1/ ... Ensure glass jars (often referred to as Agee Jars), seals and screw bands are scrupulously clean.

Either put them in a dishwasher on its hottest cycle or otherwise wash by hand in soapy water as hot as you can stand, rinse and scald with boiling water. Do not dry with a tea towel but place in hot oven until needed. Place seals in boiling water until needed.

2/ ... Prepare fruit (put aside over-ripe or soft fruit for immediate eating).

1 kg of fruit is usually enough for a 1 litre jar.

- **Apricots, nectarines and plums** ... slice in half and remove stone. No need to peel. Greengage plums can be left whole.

- **Peaches** ... Peel, cut in half and remove stone. Leave as halves or further slice into quarters.

- **Pears** ... peel, cut in half and remove core. Leave as halves or further slice into quarters.

Preserving Method 1 OVERFLOW METHOD

Considered the easiest and simplest when only preserving a small quantity of fruit.

Step 1 ... Prepare syrup (1 cup of sugar to 3 cups of water) in a large saucepan and bring to boil for 5 mins. Allow to cool for a few minutes.

Step 2 ... Add fruit halves or quarters to the slightly cooled syrup, ensuring all fruit is covered. Bringing syrup and fruit mix to the boil is usually enough to ensure fruit retains firmness.



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Step 3 . . . Remove one jar from the oven and place on large plate to catch overflow. Spoon in fruit from the syrup mix almost to the top of the jar. Ladle syrup into the jar to just overflowing and then run a knife around the inside of the jar to release air bubbles.

Step 4 . . . Wipe rim of jar with a clean, damp cloth and immediately cover with the seal. Tightly screw down seal band, wipe jar with a second cloth and place upside down in a cool, draft free place away from direct sunlight.

Step 5 . . . After several hours, check that the jar has cooled and the seal has formed an inward dome. If not, lift off the seal and start again, re-boiling the fruit and syrup mix. Where the seal has domed inward, leave for 12 hours before removing the screw down seal band.

Step 6 . . . Label jar with contents and date. Store in a cool, dry place.

Preserving Method 2

AUTOMATIC PRESERVER

This is a fast (about 60 mins), efficient method for preserving large quantities of fruit using a purpose-made water container heated by an internal electric element with thermostatic temperature control. Preservers such as the Fowlers Vacola has capacity for 5 1 litre Agee jars.

Step 1 . . . Remove jars from oven and allow to cool enough to pack each with fruit halves or quarters to within 1cm of rim. Arrange fruit in a way that avoids wasting space.

Step 2 . . . Add 2 tablespoons of sugar and top up jar with cold water (or liquids such as fruit juice, sugar syrup or liqueur). Slide a knife around the inside of the jar to release bubbles. Wipe rim of jar with clean, damp cloth. Using another clean cloth apply canola or olive oil on the screw down seal bands to improve sealing qualities.

Step 3 . . . Place jars in the preserver and pour in cold water until jars are covered by about 2cm. Set thermostat and timer according to preserver instructions. When timer buzzes remove jars from preserver and place upside down in a cool, draft free place away from direct sunlight.

Step 4 . . . After 12 hours remove screw down band from bottles with seals that have formed an inward dome. Lift off any seals that have not formed an inward dome and and reprocess.

Step 5 . . . Label jars with contents and date. Store in a cool, dry place.

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WHEREVER IN NZ YOU ARE**

WEBB'S FRUIT ONLINE STORE

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