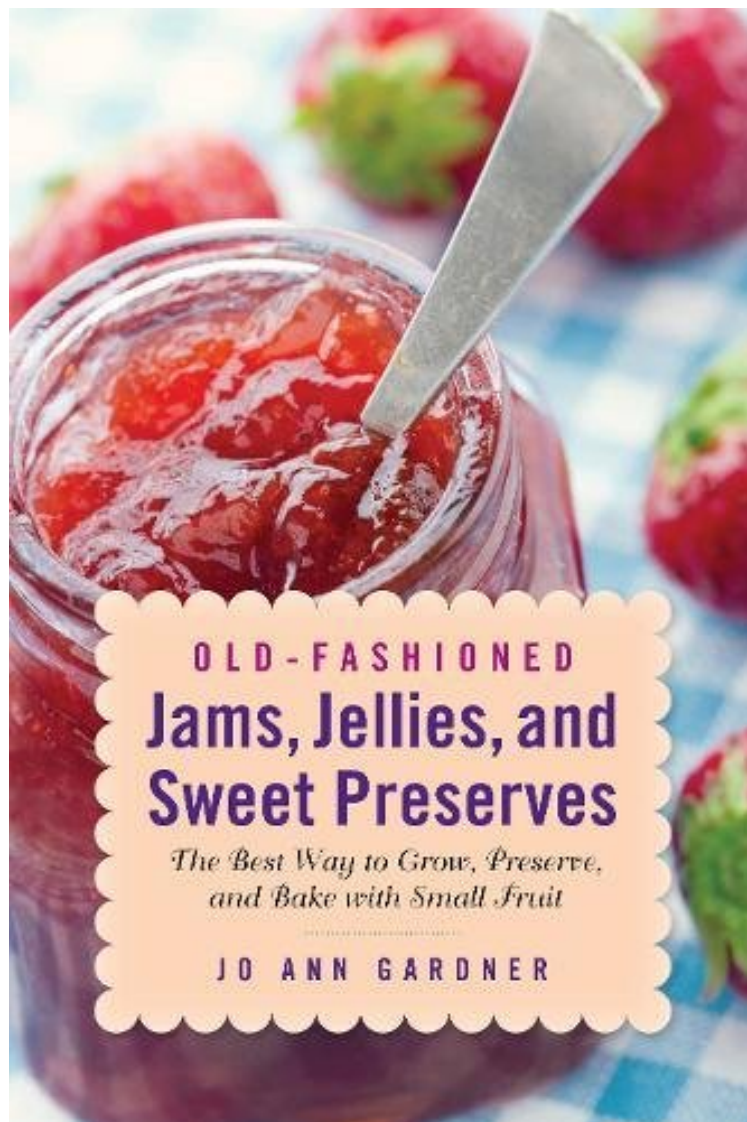


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## Old-Fashioned Jams, Jellies, and Sweet Preserves: The Best Way to Grow, Preserve, and Bake with Small Fruit

*Jo Ann Gardner*

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**Jo Ann Gardner : Old-Fashioned Jams, Jellies, and Sweet Preserves: The Best Way to Grow, Preserve, and Bake with Small Fruit** before purchasing it in order to gage whether or not it would be worth my time, and all praised Old-Fashioned Jams, Jellies, and Sweet Preserves: The Best Way to Grow, Preserve, and Bake with Small

Fruit:

Jo Ann Gardner and her husband, Jigs, have been farming for nearly four decades, specializing in fruit, dairy, and herb products. Jo Ann makes and sells seventy-five cases of jams, jellies, and preserves a year, making her a master on the subject. This delightful reissue of her classic text is a testament to the continued relevance of her years of gardening knowledge. In this updated and full-color edition of *Old-Fashioned Jams, Jellies, and Sweet Preserves*, Jo Ann takes you back to the basics. This is a clear, concise horticultural and culinary reference book that concentrates on the small fruits, with a glance at tree fruits and wild fruits, too. It offers environmentally sound directions for growing and harvesting, as well as simple guidelines for canning and preserving. Moreover, it contains a treasure trove of seventy-five exciting recipes for preserving, baking, and cooking unusual marmalades, for example, are coupled with English muffins. From gooseberries and elderberries to classic strawberries and rhubarb, Jo Ann has it covered! Whether an old hand or a novice, you'll find *Old-Fashioned Jams, Jellies, and Sweet Preserves* enlightening and informative, not to mention delicious! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

**About the Author** Jo Ann Gardner has been growing, preserving, and baking with small fruit for over forty years. She and her husband operated a small hand-/horse-powered farm on a remote peninsula on Cape Breton Island, Canada, which inspired books, articles, and lectures beginning in 1987. Together they wrote *Gardens of Use and Delight*, describing how they transformed a bare farm into a lush landscape using simple methods. Jo Ann and Jigs now live in Westport, New York, in the Champlain Valley where they have established a small farm with extensive gardens.