



# THE GUILD OF JAM AND PRESERVE MAKERS

NEWSLETTER  
No1 JUNE 2010

We are very excited to bring you the very first newsletter from The Guild and we hope that you like it. We can't stress enough how valuable your input will be - it must become community driven to thrive. We will bring you as much information as we can from the areas that we know interest and concern you and would love to have your feedback - if you have time between making batches of jam!

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The **SwapCrop** forum is open for all to network with those who grow their own fruit and vegetables and would be happy to share their crops in return for some home made preserves. Our Patron, Pam Corbin is very keen, as are we, to see that SwapCrop is utilised by all and that a 'share any spare' ethos becomes the preferred way to source produce

where possible for the jam and preserve makers amongst us. You can become a member of SwapCrop by going to [www.swapcrop.co.uk](http://www.swapcrop.co.uk)



## A MESSAGE FROM OUR PATRON

Dear Members,

It is truly a huge honour and privilege to have been invited, by The Guild of Jam Makers to be their Patron. And it is to Rosemary Jameson I turn, to give heartfelt thanks for her confidence that I can do the job. Rosemary's boundless enthusiasm is relentless and her ability to market the utilitarian jam jar is quite astounding. The yearning 'of getting back to basics' and knowing how and where our foods come from couldn't be more prevalent these days, 'the simpler the better' many would say, and what could be better than a jar of home-made, home-grown raspberry jam.

People often ask how I have become so inextricably linked

with jam and bottled things (and by the way it wasn't because my name rhymes with jam). It all started (well seriously) some 20 odd years ago when Hugh (my husband) and I veered from a safe and dependable way of life and headed to West country to make jam. Hesitant and doubting friends couldn't understand why... Hugh and I took ownership of Thursday Cottage in 1989 and with a team of spirited jam makers spent the next 14 years producing

what we believed to be the best jam in the world. Under new ownership, the Company has moved to the jam makers' fruit-growing paradise of north Essex where another team of splendid jam makers continue to make outstandingly good preserves.



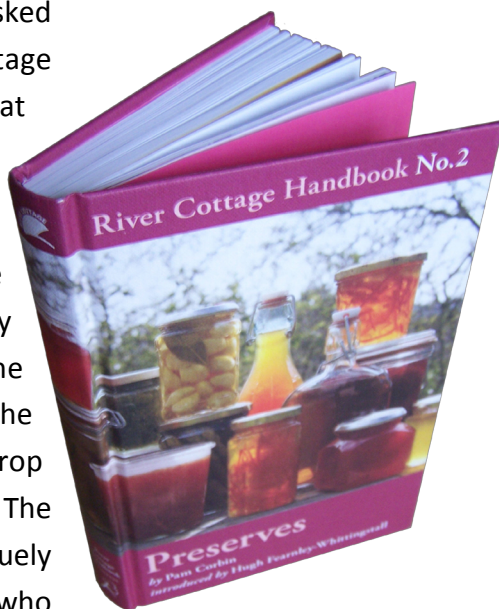
I didn't take to the role of being a redundant jam maker, so when Hugh Fearnley-Whittingstall asked me to write the River Cottage handbook on Preserves I leapt at the chance (and challenge) of doing it.

Enough of me, for it am the brainwave of Rosemary Jameson to launch both The Guild of Jam Makers and the ground-breaking SwapCrop scheme we need to celebrate. The association is dedicated uniquely to help the growing numbers who either enjoy or want to learn the timeless skill of bottling sunshine whilst SwapCrop is an ingenious way to 'share any spare'. With such exciting times ahead, I would like to thank Rosemary for her inspirational vision and wish her much success for the future of The Guild and for that of the indispensable jam jar too!

With best wishes happy jam pan days,

Pam Corbin

WE LOVE THIS BOOK!



RIVER COTTAGE HANDBOOK NO.2  
PRESERVES BY PAM CORBIN  
INTRODUCED BY  
HUGH FEARNLEY-WHITTINGSTALL.

Sensible, understandable advice and information, with over 75 recipes encompass traditional favourites. It also includes seasonal tables, preserving process flow charts, a directory of equipment and useful addresses.

## INDUSTRY NEWS

On an industry note, Beatson Clark, specialists in glass packaging are one of our newest Industry Guild members and have recently announced their development of on-site recycling plant that processes local road side collection material, including glass, tin and fabric. The aim being to re-use the glass for new jar and bottle production locally thus working more closely with the local community and reducing CO emissions.



DELIVERING THE DIFFERENCE

## DATES FOR YOUR DIARY

Wimbeldon season is here - and that means scones with lashings of strawberry jam and cream.

With blackcurrants, strawberries, raspberries and plums in season, why not get the jam pan out for summer?

Coming up in November . . .

### ***The WI Real Jam Festival!***

To be held at Denman College, Cambridgeshire. We are fortunate to be able to hold the first AGM of TGJ&PM at this event - more information next time.

### **The Guild of Jam and Preserve Makers**

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Tania - Membership Secretary

Rosemary - Founder and Director of Jam Jar Shop