



250 Home Preserving favorites

By following a few simple steps and these absolutely mouth-watering recipes, you can enjoy the delicious rewards of canning soft spreads at home in your kitchen. This outstanding collection features all the original recipes from the bestselling *Prizewinning Preserves*, as well as over 125 brand-new delights. All are sure to please, whether you're a beginner or a seasoned pro, because they feature reliable, easy-to-follow, up-to-date preserving instructions and information. There's never been a better time to embrace the time-honored tradition of canning!



Yvonne Tremblay is a four-time winner of the Grand Champion Jam and Jelly Maker Award, given by one of the oldest and most prestigious agricultural fairs in North America. She is also a professional recipe developer, food stylist and cooking instructor. This is her fourth cookbook, and her recipes and articles have appeared in numerous books and magazines.

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Create delicious jams, jellies, marmalades, conserves, fruit butters and chutneys

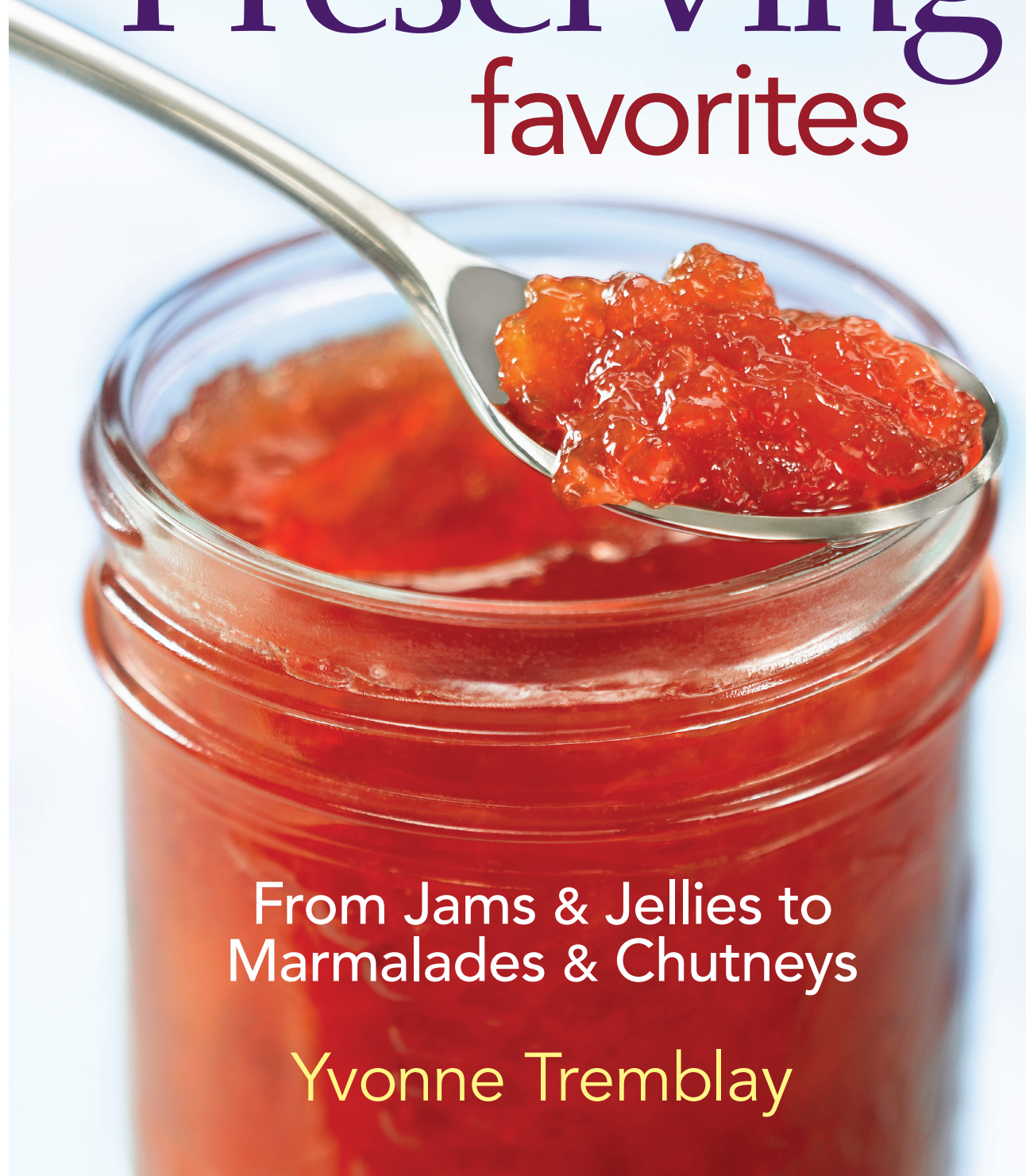
Capture the essence of summer with these delectable small-batch preserves, as well as new micro-minis and low-sugar spreads. Discover exceptional fruit combinations with gourmet accents of vanilla, fresh herbs, spices and liqueurs, such as Strawberry Lavender Jam, Winter Berry Jam, Cherry Profusion Conserve, Lemon Ginger Marmalade, Blackberry Plum Jelly, Spiced Pear Butter and Tomato Apple Chipotle Chutney. But not to worry: all your traditional single-fruit favorites are here too, including Raspberry Jam and Concord Grape Jelly.

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From Jams & Jellies to Marmalades & Chutneys

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