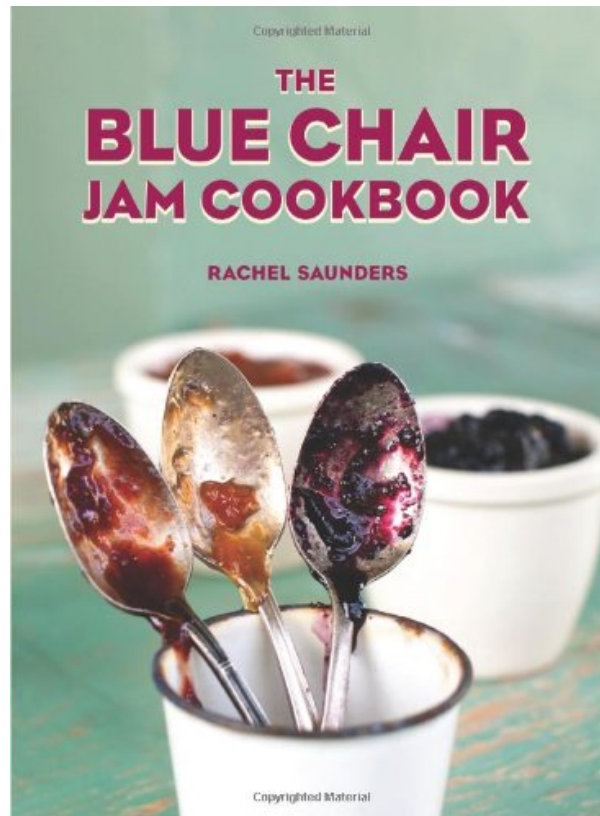
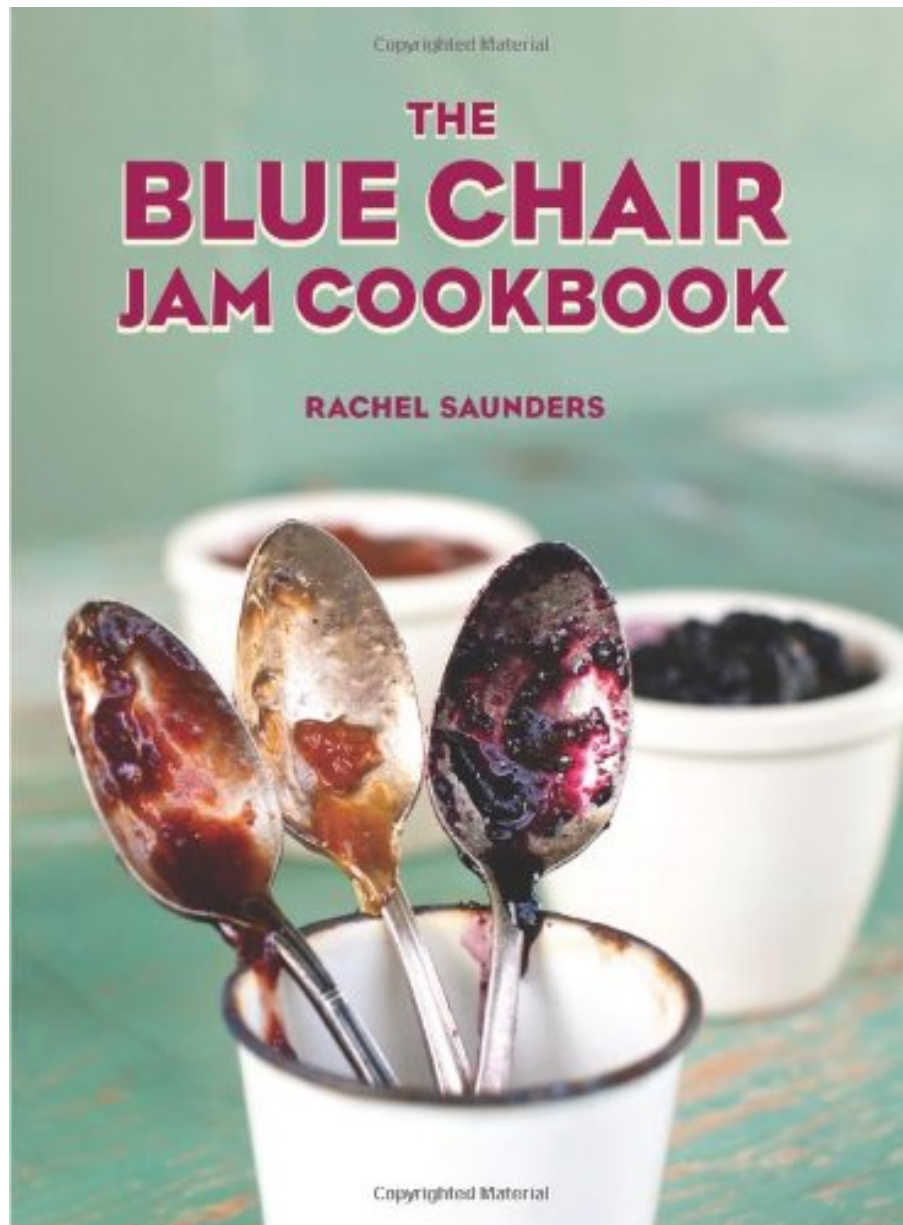


THE BLUE CHAIR JAM COOKBOOK BY RACHEL SAUNDERS



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Review

"The Blue Chair Jam Cookbook" is the end result of 10 years of research and includes nearly 120 recipes - everything from marmalade to conserve. The best part - besides this hardcover book looking good enough to eat - is that Saunders organizes her recipes according to the season. "Blue Chair" could well become the jam maker's quintessential reference book." --SFGate.com, September 26, 2010

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About the Author

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When you are rushed of job deadline as well as have no idea to get motivation, **The Blue Chair Jam Cookbook By Rachel Saunders** publication is one of your solutions to take. Schedule The Blue Chair Jam Cookbook By Rachel Saunders will give you the right source and thing to obtain inspirations. It is not just about the works for politic company, management, economics, and various other. Some bought jobs to make some fiction works additionally need motivations to conquer the task. As just what you require, this The Blue Chair Jam Cookbook By Rachel Saunders will most likely be your choice.

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THE BLUE CHAIR JAM COOKBOOK BY RACHEL SAUNDERS PDF

Not your grandma's jam book, Blue Chair Fruit: Jam, Jelly & Marmalade is the definitive jam book of the 21st century approaching the nostalgic preserving kitchen with a modern sustainable eye. Author Rachel Saunders is the owner of the Bay Area's artisanal jam producer, Blue Chair Fruit.

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.

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Most helpful customer reviews

70 of 71 people found the following review helpful.

Rachel is a goddess

By daisyplums

I haven't made jam for over 20 years, back when it was very difficult to find interesting pectin-free recipes, but when I saw this book, I knew I had to have it. While I can get Blue Chair jam locally (like the author, I live in the San Francisco Bay Area), the price makes me hesitate to throw a jar into my grocery cart, even though I'm well aware of how much labor goes into that little jar, and as much as I *love* Rachel's fig jam with ginger.

I was initially put off by all the full-page photographs of the author looking fey in her jammy wonderland-- Rachel with vintage accessories, Rachel wandering through a misty orchard, Rachel caressing airbrushed fruit--I would have preferred, say, a photograph detailing how to skin a green almond. It's a gorgeous book and I wondered if its target audience was the folks who like to lie in bed and look at the pictures in cookbooks, but actually eat takeout much of the time.

My first recipe (strawberry-Meyer lemon marmalade) was a qualified success. The recipe specified covering lemon slices in a "medium" saucepan with one inch of water, but I think I used too large a pan, and ended up with too much water to cook off. I also couldn't get the hang of Rachel's method of testing when the jam is done, which involves putting a specific number of spoons in the freezer, and checking the texture of the jam as it sets up on a cold spoon. I omitted the rose geranium cuttings (there's a limit to the produce I can come up, even in the Bay Area). It was a very good marmalade, but a little tight in texture, as I'd overcooked it a bit.

For my second recipe (strawberry-kiwi jam), I went back to my tried-and-true method of testing the jam on a saucer in the fridge. Rachel's description of when the jam is done was spot-on. The jam was so delicious, I found myself repeatedly going to the fridge to eat a spoonful.

I've made kiwi marmalade before, but it was nothing like this. And I've made fig jam, but it was nothing like Rachel's. Now I've got the recipes for success. And now that I'm convinced Rachel's a goddess, I'm no longer irritated by the cookbook's adulatory images. In fact, I might frame one and put it up on my kitchen wall.

Are her produce lists esoteric? Yes, indeed. And she doesn't hesitate to call for esoteric and expensive liquors, as well: does your local liquor store even carry St. Germain elderflower liqueur, and would you be willing to fork over \$30 for a bottle to perfect your White Nectarine Jam with Elderflower and Green Almonds? There are ingredients in the book I've never even heard of, despite living in an affluent, food-obsessed area (what IS "pine cone bud syrup," anyway?) You can certainly adapt her methods to whatever produce is available in your area, and your jams will be infinitely superior to the pectin-stiffened ones in the Cooperative Extension recipe pamphlets, but you might still find the preciousness of some of the book overall to be off-putting.

245 of 282 people found the following review helpful.

Great as coffee table food porn. Frustrating as a cookbook.

By J. Holmes

I'm giving this book three stars because I can't do what I'd really like to, which is to give it both five stars and one star at the same time. It is a beautiful, well-written yet disempowering, inspiring and infuriating collection of recipes and information.

Full-page photographs occupy nearly every other leaf of this massive volume; open it anywhere and you're almost certain to be assaulted by an intoxicating obscenity of color and texture that will tweak your salivary glands into involuntary action.

Less attractively, The Blue Chair never stops working very, very hard to sell you a particular fantasy lifestyle. In this respect it's evocative of early Martha Stewart, because the author herself is packaged in a panoply of pretty poses along with the fruit spreads. She appears over and over again -- picking fruit, holding fruit, cutting and stirring fruit. Always her clothing is impeccably matched to the fruit she is picking or the blossoms she is snipping. Always her hair is perfectly coiffed. Never is there a hint of effort or haste or dissarray. These images are so brazenly fantastic that I can't help feeling manipulated.

But perhaps I'm just in a sour mood? After all, isn't there a place for fantasy? Must I ascribe such dark motives? Might it all have been meant in good fun?

Maybe. But what most seriously damages this book for me is the sheer impracticality, often bordering on impossibility, of so many of the recipes. The author runs her jam company in an affluent city, in one of the best areas of the country for fruit growers. It makes perfect sense for her to base her company there and to make the best of the amazing ingredients she has access to, but she does not seem aware of how fortunate she is to have such resources. Out of perfectionism or mere obliviousness, she's written a book the browsing of which is an exercise in frustration. If your local grocery or farmers' market doesn't offer bergamots, pluots, apriums, green almonds, olallieberries, boysenberries, elderberries, geranium blossoms, fresh currants, citrons, crabapples and quinces, then broad swaths of the recipes will be impossible to carry out. Others will come withing range only as compromised approximations, unless you can obtain preciously specific varieties of fruit like Rangpur limes, Flavorella plumcots, Santa Rosa plums, Montmorency cherries, Flavor King Pluots and Tempranillo grapes.

This is definitely not a bad book. The first forty-odd pages convey a nuanced understanding of the differences between various sorts of jams, jellies and marmalades. Jam-making techniques and processes are described in sensual terms that prepare the reader to understand and react to what they'll be seeing and hearing and smelling if they should actually decide to make some jam. Those early pages alone make the book worth a serious look. But my primary expectation of any cookbook is that it be empowering, that it help me prepare and enjoy foods that I couldn't have enjoyed without its help. In too many ways, this book provides the opposite experience. Browsing the recipes is like being teased on a playground, taunted with visions of fun that is largely out of reach.

38 of 41 people found the following review helpful.

Good news/Bad news

By Eileen Hirst

There is so much to like about this cookbook and so much to hate. To like? The inclusion of so many fruits and the never-too-sweet preparations. I made the aprium jam, the tomato jam and the Italian plum conserve and was pleased with each result. The bad news? Way too many obscure ingredients. I found a cache of Early Girl dry farmed tomatoes, but where the heck am I supposed to find a blade of mace? Sure, I can order it on line, but by the time it arrives, the tomatoes are well past their prime, so I used a whole nutmeg instead. And, had I not happened to find Early Girl dry farmed tomatoes, would it have been worth making the jam? I found some perfectly ripe Italian prune plums for the prune and cardamom preserve, but where to find white cardomam seeds? Won't the mixed ones I have do? At the least, the author should recognize that not everyone has these handy and offer an alternative. All the space spent on photos of the author gazing at fruit and walking through an orchard could have been used to print recipes of the wonderful dishes suggested, but not explained, in other photos. The book is poorly indexed. A book that could have been great, but is only good, and irritating to use.

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