



# Historical Society of Pennsylvania

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“Raspberry Jam,” *Miss Parloa's New Cook Book and Marketing Guide*, Parloa, Maria, 1908.

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## **Raspberry Jam**

- 8 quarts raspberries (washed, with leaves removed)
- 5 pints granulated sugar

Pick eight quarts of the fruit free of leaves, stones, and imperfect berries. Put it in the preserving-kettle, and cook slowly for half an hour; then break the fruit with a spoon, and press it against the side of the kettle. Dip out one pint and a half of the juice. Now add five pints of granulated sugar to the fruit, and cook for half an hour longer. Put in small jars, and seal. Keep in a cool, dry place. Put one pint of sugar with the juice, and boil for ten minutes; then pour into a hot jar, and seal. It may be used in the winter for flavoring dishes for dessert. Or the juice may be used in making jelly.\*

\*To modernize the recipe, cook the raspberries down in the saucepan on the stovetop before adding the sugar. This recipe can also be reduced to produce less jam.