

Notes from the Jam Cupboard

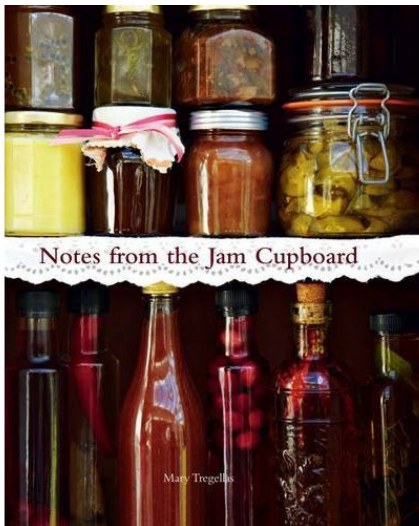
Mary Tregellas

24 May 2012 ~ Hardback ~ £14.99 ~ New Holland Publishers

A wonderful collection of recipes for preserves of all kinds, including ideas about how to eat them and recipes for cooking with them. Mostly about jam, but interspersed with anecdotes, literary quotations, a little bit of history and the odd folk remedy thrown in for good measure. Beautiful to look at, entertaining to read and practical to follow.

After a chapter on equipment and techniques, the book is organized into sections that are guaranteed to inspire the reader: Luscious, Juicy, Crunchy, Tangy, Tropical, Wholesome, Aromatic, Wild, Intoxicating and Daily Bread. The recipes cover jams, marmalades, curds, chutneys, ketchup, jellies, pesto and pastes, flavoured oils, cordials, flavoured vodkas and breads.

With over 100 recipes, beautiful photographs and fascinating anecdotes, this is a book to treasure.



Mary Tregellas studied Medieval German at Oxford, has lived in Austria and the USA and has travelled the world organizing international concert tours. She attributes her passion for preserves to her Eastern European heritage, an inability to let anything go to waste and a love of all things homemade.

For the past 12 years she has been quietly honing her preserving skills in her small kitchen in London. She produces artisan-made preserves for friends and family and sells her produce at local fairs. She lives with her husband and three sons.

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