

Preserving and Jamming Angels



A big thank you for the amazing donations we have received so far. We have several amazing happenings in our kitchens.

Donations needed:

1. Sugar - any brand - lots and lots
2. Lemons, oranges, mandarins, limes, finger limes and grapefruit
3. Olive oil cold press/first press - to make lemon Myrtle oil
4. Coles Vanilla Bean paste (in preparation for strawberry and vanilla jam)
5. Fresh pears- for jam
6. Dragon fruit



This week we have started dehydrating citrus, which looks amazing.



We have made lemon myrtle syrup a delicious treat to use as a cordial or to drizzle over icecream and pancakes.

The jam kitchen has also been very busy with lemon marmalade, mandarin marmalade, persimmon and lime jam as well as Carrot Cake Jam.



We hope to dehydrate more citrus in the coming weeks and start looking into making fruit leathers. There will be a few more syrup flavours on the stove bubbling away along with pear jam, breakfast marmalade and some jam jellies.

Thank you from all the team.

