

NOW YOUR FAVORITE JAMS AND JELLIES, CONSERVES AND PRESERVES CAN BE MADE WITH LITTLE OR NO SUGAR—AND ALL THE FLAVOR

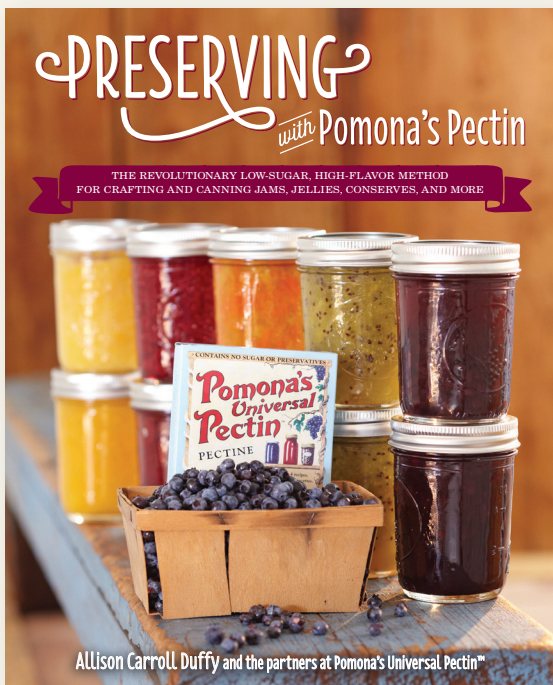
Benefits of Preserving with Pomona's Pectin:

- * Pomona's is an all-natural, preservative-free pectin.
- * Pomona's does not require sugar to jell, so jams and jellies can be made with less, little, or no sugar at all. Honey, maple syrup, and other sweeteners may also be substituted.
- * Less cooking time is required than with traditional recipes, allowing you to create jams that are not only healthier and quicker to make, but filled with more fresh flavor!

The Official Pomona's Pectin Recipe Book with 75 Delicious Recipes

In this first official Pomona's Pectin cookbook, you'll learn how to use this revolutionary product and method to create marmalades, preserves, conserves, jams, jellies, and more.

- * Sweet offerings like *Maple, Vanilla and Peach Jam*
- * Savory favorites like *Red Pepper and Jalapeño Chutney*
- * And other endless combinations sure to delight all year round!



PRESERVING WITH POMONA'S PECTIN
The Revolutionary Low-Sugar, High-Flavor
Method for Crafting and Canning Jams,
Jellies, Conserves, and More

Author: Allison Carroll Duffy
Format: Paperback, 176 Pages
Also available as ebook.

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About Allison Carroll Duffy

Allison Carroll Duffy is a Master Food Preserver, trained through the University of Maine Cooperative Extension. She holds a Master's degree in Gastronomy from Boston University and teaches canning and preserving classes and workshops. She has written about food for various publications including the *Boston Globe* and *Backpacker* magazine. <http://www.canningcraft.com>