



by Fallen Fruit

# Instructions for How to Have a PUBLIC FRUIT JAM™

Before you start, organize a team of deputies – volunteers to help you manage the participants and the cooking itself. Sociable people with some experience with making jam are best. Plan how many people you'd like to have. (These instructions are for 150-180 people over three or four hours). Find a suitable location (community center, art space, even outdoors can work). Send out invitations by email, listservs, blogs, Facebook, etc.

## SET UP STATIONS:


1. Welcoming - participants are greeted, given jam basics, and asked to split into new groupings of 3 to 5 people who don't already know each other.
2. Prep - tables with knives and cutting boards. Small teams of 3 to 5 negotiate which ingredients they wish to use; deputies check to see that it will work.
3. Cooking - separate tables with hot plates, in which one or two team members supervise the cooking.
4. Completion - jam is spooned into jars and placed on a communal table to cool. Participants may negotiate for other jars and are encouraged to leave some jars behind.



## SUPPLIES:

- 200 8 oz glass jars - the best is Kerr Half-Pint Regular Mason Jars
- 40 packages of pectin
- 2 x 25 pound bags of sugar
- Water, small amounts for the jam making, and larger amounts for cleaning.
- Some bread & crackers to taste the jam (try getting donations of day-old bread from bakeries)

## EQUIPMENT:

- 4 or 5 gas or electric burners (make sure the electric system can hold the load, each burner is about 1500 watts)
  - Pots (4-5 minimum), pot-holders, knives, cutting boards, and bowls. (Often to be found or even borrowed from thrift stores, or volunteers can bring from home).
  - 8 large tables as work stations
  - 50-60 folding chairs
  - labels for jam jars & pens to list ingredients, etc
  - some kind of sink with soap and hot water for clean up
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#### **EVENT DESCRIPTION (for publicity):**

**PUBLIC FRUIT JAM™** - join us for a collaborative event in which the citizens come together for a communal jam making session. Bring along your home-grown, self picked or public fruit and any clean, empty glass jars you have. At the end everyone will leave with a jar of communal jam. If enough people bring surplus, even the empty handed will leave with jam. Pots of fun for all!

The kinds of jam we make will improvise on the fruit that the participants provide. The fruit can be fresh or frozen. We encourage you to try looking for radical and experimental jams as well, like basil guava or lemon pepper jelly. Participants are asked to join jam teams of 3 to 5 people, and to work with people they have not met before. The team negotiates the jams – what kind of fruit and in what proportion. We encourage the teams not to follow recipes but to improvise and collaborate in their effort.

When the jam is done, it is spooned into small, hopefully recycled jars. The participants take some of their own, leave some for others, and perhaps take a jar of another team's jam. The jam is never for sale; it operates on the model of the gift. The fruit that comes from the public is returned to them.

#### **HOW TO MAKE PUBLIC FRUIT JAM™ (handout):**

**PREP:** The basic combination for the jam is 5 cups of fruit, one packet of pectin and 5 cups of sugar. The fruit should be cut into small pieces, with seeds and stems removed. Why sugar? Sugar is an excellent preserving agent, contributes flavor and aids in jelling. Keeping these proportions is essential.

**PROCESS:** Put fruit and pectin into a bowl, bring to a boil, and add the sugar. After a second, rolling boil the jam is done. The best flavor comes from the least cooking. Cooking too long will not make a better jam!

**COMPLETION:** When the jam has boiled a second time, ladle it into jars, apply labels and write the ingredients on the lid. Take one of yours if you like, then leave the rest on the shared table for others. Consider swapping jams with other people. There is bread on one table for sampling jam. These jars will not be fully sterilized, so you must eat them soon when you get home, freeze long-term, or keep them refrigerated for no more than 3 weeks.

**more information at <http://www.fallenfruit.org>**

