



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and
Preservation



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Blubarb Jam Ingredients

(Pomona Pectin: Makes 4-5 half pints)

Before You Begin:

Prepare calcium water. To do this, combine ½ teaspoon calcium powder (in the small packet in your box of Pomona's pectin) with ½ cup water in a small, clear jar with a lid. Shake well. Extra calcium water should be stored in the refrigerator for future use.

- 1 pound blueberries
- 1 pound trimmed rhubarb stalks
- ½ cup water
- ¼ cup lemon juice
- 2 teaspoons calcium water
- 1 ¼ cups sugar
- 2 ½ teaspoons Pomona's pectin powder

1. Rinse blueberries, remove stems, and mash in a large bowl. Set aside.
2. Rinse rhubarb, slice stalks lengthwise into thin strips, and then dice. Combine diced rhubarb in a saucepan with the ½ cup (of water. Bring to a boil over high heat, reduce heat, and then simmer, covered, for 5 minutes, or until rhubarb is soft, stirring occasionally. Remove from heat and mash rhubarb.
3. Measure out 2 cups of the mashed blueberries and 2 cups of the mashed rhubarb (saving any extra for another use), and combine the measured quantities in a saucepan. Add lemon juice and the calcium water, and mix well.
4. In a separate bowl, combine sugar and pectin powder. Mix thoroughly and set aside.
5. Bring fruit mixture to a full boil over high heat. Slowly add pectin sugar mixture, stirring constantly. Continue to stir vigorously for 1 to 2 minutes to dissolve pectin while the jam comes back up to a boil. Once the jam returns to a full boil, remove it from the heat.
6. Can Your Jam: Remove jars from canner and ladle jam into hot jars, leaving 1/4 inch of headspace. Remove trapped air bubbles, wipe rims with a damp cloth, put on lids and screw bands, and tighten to fingertip tight. Place lid on canner, return to a rolling boil, and process for 10 minutes. Turn off heat and allow canner to sit untouched for 5 minutes, then remove jars and allow to cool undisturbed for 12 to 24 hours. Confirm that jars have sealed, then store properly.