

Rhubarb-Ginger Jam
Submitted by Stella Gillies

Wash, peel and cut up a sufficient quantity of rhubarb (approx 4 pounds). Allow $\frac{3}{4}$ pound of sugar for each one pound of fruit. Put the above ingredients all together in a large pan along with one pound of ginger root "chipped" up. Leave overnight to allow flavours to blend. The next day boil for at least one hour stirring occasionally on a medium heat. Start counting the hour after it begins to boil. This recipe came from an old book called The 20th century cookbook. To "chip" ginger, first remove outer brown skin with a vegetable peeler. "Chip" the ginger again using the potato peeler chipping away into thin slices rather like sharpening a pencil. This recipe can be doubled. Have ready hot sterilized jars and lids.