



GRACEVILLE  
STATE  
SCHOOL

24 AUGUST 19

# Jam-makers

the heat is on!



Every year in the lead-up to the Graceville State School Fete, we put out a call for budding chefs in our school families to get cooking and produce a delicious selection of jams, preserves, chutneys, relishes and curds to delight customers of the Jam Stall on Fete Day.

The Jam Stall is always hugely popular, and to ensure we have sufficient supplies, we kindly ask that each GSS class contributes 15 filled jars. Some parents may like to do the cooking, while others can contribute by donating ingredients.

## How you can help

Please drop off or collect any clean, empty, glass jars without labels but with lids (jars must have metal, screw-top lids - no plastic lids please) to the labelled box in the Hall (near Lost Property). For any questions, please email [gracevillefetestalls@gmail.com](mailto:gracevillefetestalls@gmail.com).

**HELPFUL TIP** – use eucalyptus or tea tree oil to remove labels or sticky glue from the glass jars, and then wash with warm soapy water or put in the dishwasher.

Leave sterilised, sealed, filled jars of jams, preserves, chutneys, relishes and curds at the Tuckshop any time after the start of Term 3 with a note of the ingredients used and your class name (the Jam Stall coordinators will label all of the jars). If you are delivering curds, kindly let our Tuckshop Convenors know that your curds need to be put in the fridge, and watch them put them there (Tuckshop mornings are very busy) – we do not want any curds to spoil and your hard work to go to waste if they are not refrigerated.

## How to sterilise and seal your filled jars

It is absolutely crucial that jars are properly **STERILISED** and **SEALED**. Here's how to do it.

1. Wash the glass jars and metal lids thoroughly in hot soapy water. Rinse off any detergent and place jars upside down on a clean tea towel to drain.
2. Place the glass jars on a metal tray, right way up, without the jars touching.
3. Preheat oven to 180c and place the tray of jars in the oven for 10 minutes.
4. Meanwhile, place the metal lids, upside down, in a pan of boiling water. Leave in the boiling water for 10 minutes,

then remove with tongs and place upside down on a tea towel to dry.

5. When filling jars, ensure they are still hot as well as the freshly cooked filling.
6. Fill jars almost to the top, wipe away any food on the rim of the jar, and screw on the sterilised lid securely but not too tightly.
7. As you fill hot jars with hot filling, tip upside down and place on a tea towel. Allow the jars to cool and the lids to seal tightly. Once cooled, jars can be up righted and you have the finished, sealed jar of deliciousness! A YouTube demonstration is available at:

<https://www.youtube.com/watch?v=UbQfLEca-5o>

So please start getting organised as a class and liaise with your Class Rep. Lovers of jams, relishes, chutneys, preserves and curds in our local area will be incredibly grateful!

Should you have any additional queries about the Jam Stall, please email [gracevillefetestalls@gmail.com](mailto:gracevillefetestalls@gmail.com)

**Fete Committee**

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