Grandma's Peach Jam

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Grandma’s Peach Jam
Foodways

Informant: My name is Mayah Reaveley. I am sixteen years old and I am a junior at InTech Collegiate High School. I am participating in the early college program that the school provides. I live in North Logan, Utah and my favorite hobby is oil painting.

Context: I got the picture of the recipe for my great grandmother’s peach jam from my dad via text who had gotten the recipe from his grandmother over a phone call. My dad used to eat the jam that his grandmother made when he was visiting as a child. My dad and I usually make the jam in late summer. We get a box of peaches from the Logan farmers market and use most of them for the jam and the rest for peaches and cream. It is always just me and my dad making the jam and we use the same jars every year.

Text:

Peach Jam

5 cups sugar

5 cups peaches

1 can crushed pineapple

Cook 20 minutes

Remove from heat, add 1 package orange jello (3 oz.)

(recipe written by my dad as told by his grandmother)
Texture: The written recipe is not very detailed or descriptive. It gives the basic steps to make the jam, showing that my dad recalls a lot of the steps from memory when we are making the jam, probably learned from watching his grandmother make it.

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