Apricot Jam Project 2013

June 27 & 28, 2013

Chairs: Mary Popek and Nancy Stevens
Location: Mary Popek’s home: 400 Raquel Lane, Los Altos
Volunteers: 8 – 10 over 2 shifts, 2 days (total, approx. 30)

Total jars of jam made: 500 – 8oz; 6 – 16oz. **
(ran out of 8oz. jars, only 16oz available at the last minute)

12 jars were donated to Club for speaker gifts;
1 jar & thank you note was taken to the Packard Orchard Mgr.

Total $$ received from sales: $3,386

Expenses: $431.95  Sugar (150 lbs) $56.37
Canning jars $375.58
Lemon juice (donated) 4.5 qts.
Labels (donated) by Stephanie Haynes

Net Total: $2,954.05

Details:
Quantity sold: 487
Price of 8 oz jar of jam raised to $7
Sold 16oz jars of jam for $10

NOTES:
1. Only approximately 36 empty jars were returned to wash and reuse.
2. The greatest expense is the purchase of jars and new lids. (old lids cannot be reused)
3. Cost of 1 jar is approximately .75 cents. Jars were purchased at Target, Walmart and Los Altos Hardware (at cost in LA Hardware). The cheapest price was at Target (on sale for $8.99 per case of 12, 8 oz jars). Talk to Henry
at LA Hardware to get jars at cost. Took a thank you note and jar of jam to Henry after the canning was complete.

4. Remainder of jam was taken to the Tea & meetings to sell.

5. A few cash donations were made in addition to jam purchase.

6. Ten pounds of sugar left over for 2014 jam making; 4 quarts of lemon juice left over, which was frozen (M. Popek’s freezer).

**Please see previous reports for complete details on the time line and process for producing the apricot jam.

Parents’ Club of Stanford University

Apricot Jam
Report for June, 2012

Submitted by Sheree Williams 10/02/2012

Jam was made on Friday and Saturday, June 29-20, 2012. Chairs: Joan Zwiep and Sheree Williams
Location: Joan Zwiep’s home in Palo Alto
Number of volunteers = 29 + 2 Chairs; each shift had 8-10 people plus the 2 Chairs; several people worked multiple shifts.

Total Jars made = 465 Dollars made = $2773
(Includes $67 donation – people rounded up or paid slightly more than asked)

Real Cost = $401.42 (slightly less than $1.00 per jar)
Notes: Real cost is $102.45 plus $298.97 for jars and towels which are not reflected in treasurer’s spread sheet because jars were purchased prior to this fiscal year and were included in 2011 fiscal year jam cost. The jars for 2013 will be included in this 2012 fiscal year by year end and should equal approximately $300.

Quantities purchased and used:
Stephanie Haynes printed and donated the labels to the project. 30 cases of empty jars at $9.19 per case at Los Gatos Ace Hardware

(that’s an increase over last year’s price of $8.00)

3 cases of jars left over from prior year
6 cases of jars donated
1 case of jars unused
4- 50 lb bags of sugar at Costco @ $26.49 per bag

Tons of lemon juice donated
7 packages of lids purchased
1 package of lids with rings purchased
1 package of towels at Costco – one time purchase to be used for several years.

Sell rate:
214 – during 2 days of making
201 - during July and August 29 – at the Tea
7 - sold in October Jars not sold:

12 – held out for speakers, Parent’s weekend and NSO administrators.

1 – for Joan as a use of house thank you

1 – extra thick batch, so we opened and tasted to make sure it was okay Suggestions:

Held the jam making on a Saturday this year and last year. This brought in several people on Saturday who work full time and can not normally come. We specifically asked people to bring their spouses and we did get 2 in addition to Joan’s husband. The Orchard is committed to giving us 8 lugs, but we asked for 10 and got 10. The apricots were almost perfect with very little waste. They were stored outside at Joan’s house and kept cool, which might have helped keep them fresh. Purchased jars in April while the prices were still lower. They went up a lot in May as the apricots became available.

Recipe:

- The first 2-3 batches seemed excessively sweet, so we decided to use more apricots in each batch. We filled the measuring cups extra full and compacted, so we most likely used 12 cups of apricots in most of the batches.

We had 2 batches of cut apricots left at the end of Saturday, so Marcia, Nancy and Sheree met on the following Monday and made more jam.
We made one batch with less sugar and a little more lemon juice and decided we liked it better than any of the prior batches. We sold it only to ourselves since the recipe was a little different than our traditional recipe.