

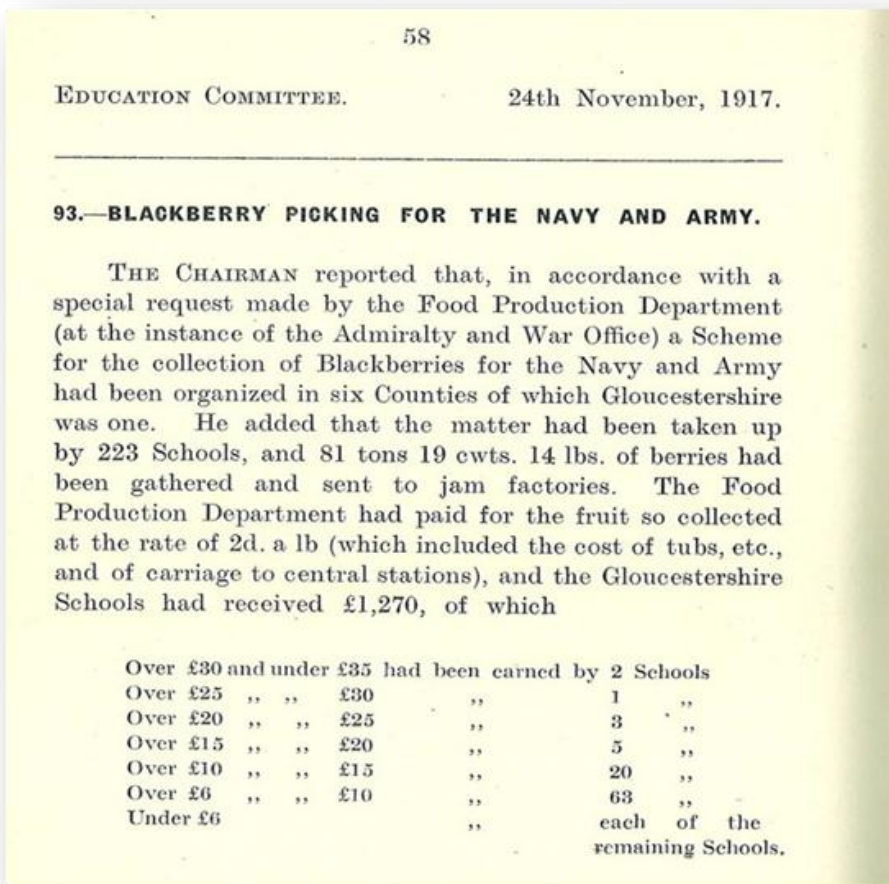
When food began to get scarce during the Great War owing to difficulty with importing goods and a lack of skilled labour on farms, rationing was brought in. Initially this was on a voluntary basis, but it was soon enforced. Lloyd George's government did all they could to encourage people not to waste food and even issued fines. By 1918, *The League of National Safety* were producing posters like this one to really drive the message home.

Any free or foraged sources of food were extremely valuable for those on the home front and indeed for troops on the front line.



Children were even given a time off from school to go pick blackberries to produce jam for the armed forces. Have a look at **SOURCE 6** below to see how much was gathered by children in Gloucestershire in 1917-18.

**Source 6**



Source 6

**284.—BLACKBERRY COLLECTION FOR THE NAVY AND ARMY.**

THE CHAIRMAN reported that, in accordance with a request made by the Ministry of Food, a scheme for the collection of Blackberries for the Navy and Army was organised in Gloucestershire by the Secretary. 312 Schools took part in the scheme, and more than 313 tons were gathered and sent to jam factories. The payment to children was 3d. a lb. and, therefore, a sum of about £8,770 has been paid to Scholars and about £1,460 to Teachers for supervision. The Secretary wished him to add that the signal success of the County in this matter was due to the excellence of the arrangements which had been made by Mr. Luckly.



# Bramble Jam For The Troops

## Ingredients & Equipment

1 kg blackberries  
1 large saucepan or  
preserving pan  
500 g caster sugar  
Wooden spoon  
2 tablespoons lemon juice  
3-4 sterile jam jars \*



## Method

**Prep: 15 min      Cook: 20-25 min**

**Ready in: 35min**

1. Weigh out twice as many blackberries to caster sugar (in this case 1kg fruit to 500g sugar).
2. Place in a very large heavy-bottomed saucepan or preserving pan.
3. Add a couple of tablespoons of lemon juice to help the mixture thicken.
4. Bring to boil whilst stirring then reduce heat and simmer without stirring for 20 minutes.
5. Dollop a little of the jam liquid on a cold plate and put in fridge for five minutes (if it sets then it's ready. If not, keep cooking and testing every five minutes).
6. When ready, pour the hot jam into jars and screw the lids on tightly. **Warning:** Hot jam can burn! Do not hold the jars as you pour in the jam.

\* To prepare and sterilize the jam jars, rinse them in very hot soapy water and dry in a hot oven while preparing your jam. Alternatively, wash them in a dishwasher. As soon as the cycle is finished and the jars are still 'very warm', remove them and loosely put on lids.