

CARING FOR YOUR **Kilner Jar.**

NIUGINI
ORGANICS®

The Perfect Package for the Perfect Product

When you have a marvelous product like ours, you want to make sure everything is perfect and, for us, that even includes the packaging. There would be little point in making a versatile, top-grade oil and then supplying it to you in a container that allowed impurities into the product, or even one that looked or felt cheap and flimsy, so we use Kilner jars. Our packaging has been carefully chosen for several good reasons. A [premium coconut oil product](#) should be a snow white color at room temperature turning clear as water when the oil temperature exceed the melting point of 25 degrees Celsius. By using a clear glass jar, you can easily see that the product you are buying is top quality, giving you instant peace of mind. You probably rarely look at packaging, but that jar has a history and a personality all of its own, not to mention 1001 uses, even after every last drop of coconut oil is gone.

How to look after your Kilner

First, a word on looking after your Kilner wares. Despite the patents the company took out on the design, it was too easily copied and the company folded in 1937, although the legacy of the name remains. Modern materials have made it easier and safer to preserve produce, and new types of seals are available now, allowing home-prepared preserves to be kept for up to a year. The type we use is the clip top. This has a glass lid that is attached to the jar itself by a wire mechanism so the lid never gets lost. The lid has an inbuilt latex seal to keep out as much air as possible once the jar is opened. Opening the jar is incredibly easy; simply pop the wire lever upwards and remove the loop that fits over the lid wire. Lift the lid gently. Although they are attached, if you flip the lid backwards it will smack the jar and, over time, this will weaken the glass and cause it to break. To close the jar, make sure that the latex seal is intact and has not become twisted or caught, then pull the wire loop over the lid mechanism, press down on the lid and gently close the lever into the locked position. Now your jar is sealed again.

Periodically check your jars for any signs of cracking or splitting, particularly around the rim, and throw away any that have become worn. The lids should also be checked for cracks, and the wires for any sign of rust or if there is significant bending to the wire lever over time and that it is not touching the side of your jar when in the locked position. The jars are sturdy, but are still glass at the end of the day, so dropping them or slamming them onto hard surfaces will take their inevitable toll. A little care and attention, and they will last you for many years to come. Finally, it might seem an obvious point to make,

but if at all possible, keep your Kilner away from enthusiastic little minds and hands. They can seem like an attractive and enticing toy for many a youngster, but the opening of the jar and locking mechanism, as safe as they are, are not a toy or plaything. It might be best to keep them on a high shelf, out of reach!

The history of the Kilner

Before the invention of the refrigerator and the freezer, [keeping food fresh](#) was a serious problem. As it could not be kept frozen, excess produce was made into preserves, using salt for savories and meats, and sugar for sweet things, like fruit. This allowed people to keep up their sugar intakes during the lean winter months when the extra calories were needed to help keep up fat reserves and stay warm. Unfortunately, the produce still had to be kept in an airtight container, and this was tricky. Food was often sealed in jars with wax, which worked quite well, but it was still hard to keep the air out. It was not until the 1840s that a British glass maker from Yorkshire invented the jar that, in those days, had a metal top with a screw down surround, forming a strong seal. He liked it so much, he gave it his own name: Kilner.

Reusing your jar

First, you need to empty your jar. With a product as versatile as coconut oil, you can open any cookbook and substitute wherever oil or fat is an ingredient. Whether you're a master chef or just starting out and trying to [learn to cook](#), you'll find limitless possibilities for using coconut oil. Once you have scooped out the last bit, you should wash the jar thoroughly. They go through dishwashers without a problem, and this is an excellent way to sterilise your jar, due to the high temperatures. Do not use any detergent if you are sterilising the jar in this way. The [jar must always be sterilised](#) just before putting the food in, and both food and jar should still be warm when decanted. The modern Kilner company do not recommend using fan ovens to sterilise jars, as this may circulate bacteria from food stuck on the oven but many people still use this as a way to heat the jars. The recommended method is either to use the dishwasher or to boil them, fully immersed, for 10 minutes in a large pan of water. Do not pour boiling water directly in the jars, as this may cause them to crack. Once the produce is in the jar, seal it shut. The heat will ensure a vacuum seal. Store your preserves and enjoy them whenever you want them.

