

RECIPES **ASK** Aunt Daisy **ANSWERS**

MARMALADE TIME

NOW that there are plenty of Zealand grape-fruit and marmalade oranges as well as lemons in the shops, and at a reasonable price, it is time to steal an hour or two from our knitting and other war-work and cut up a good pan-full for marmalade. It certainly is an exacting job, too, for few of us have a slicing machine; but perhaps two or three members of the family will rally round one evening, and help with the fine cutting up of the fruit. Most recipes specify cutting up overnight, and leaving the fruit to soak in the measured quantity of water, so that just fits in beautifully.

One Egg Meringues

One cup of ordinary sugar, the white of one egg, a pinch of powdered alum, 2 tablespoons of boiling water, and a pinch of salt. Put all together in a basin, and stand the basin in a meatdish of boiling water, on the gas. Beat very well while the water boils around the basin in the dish. It should come up like snow. Put in teaspoon lots on greaseproof paper

Some recipes allow the putting of the fruit through the mincer; and this method is very welcome to a busy housewife with little children, and no help. Still, it certainly looks much more attractive when the finely shredded peel is to be seen suspended in the clear golden jelly. Anyhow, marmalade is the proper accompaniment to toast at breakfast time for all Britishers; so let us get busy and fill up the empty jam-jars.

In the United States, marmalade is used to flavour cakes, pies, breads, puddings, fillings, and pudding sauces; as well as an accompaniment to meat, sometimes.

One Day Marmalade

Seven poorman oranges; 1 sweet orange; 1 large lemon; 7 lb. of sugar; and 21 cups of warm water. Just grate the fruit on the coarse vegetable grater right down to the core, add to the water, and boil briskly for three-quarters of an hour. Then add the warm sugar, and boil briskly again, till it will jelly when tested on a plate—about another three quarters of an hour. If the marmalade oranges are slightly on the green side, the marmalade will jelly much quicker, and the colour and flavour of the jam are not altered.

Pumpkin Marmalade

Cut 6 lbs. of pumpkin into small pieces, cover with 5 or 6 lb. of sugar and let it stand overnight. Cut up four good oranges, and cover with 3 cups of water. Let this stand for 24 hours. Now put the oranges and water on to boil, add the pumpkin and sugar, and cook till it is done.

Marmalade

Mince five large marmalade oranges, and two lemons. Add 10 pints of boiling water. Boil hard for one hour. Then add 9 lb. of warmed sugar, and stir well until it is dissolved. Boil hard another two hours, approximately, add 1 tablespoon of butter, and bottle. This is not left to stand overnight, and is delicious and quite reliable.

Marmalade, Using Grapefruit

Three grapefruit; 2 large lemons; 6 pints of water. Cut up the fruit very finely, and let it stand in the water for 48 hours. Then boil up for one hour. Add 6 lb. of warmed sugar, and boil for about another hour, until it jellies. It should jelly beautifully.

Three Fruit Marmalade

One sweet orange; 1 lemon; and 1 grapefruit. Wash the fruit, cut it up, take out all the pips, and put the fruit through the mincer. Be sure to catch all the juice. Put the pulp in a basin with 4 pints of cold water and leave for 24 hours. Then boil hard for an

hour, and add 4 lb. of sugar. Then stir well, and boil till it will set, perhaps about 2 hours.

Marmalade

Twelve marmalade oranges; 3 lemons; 4 sweet oranges. Slice these finely, taking out all the pips. Weigh, and to each pound of fruit, allow 2 pints of water. Let stand for 24 hours. Boil until the chips are tender, and stand another twenty-four hours. Weigh again and to each pound of pulp add 1½ lb. of sugar. Boil all *briskly* until the syrup jellies, and the chips are transparent. It may take an hour.

Suva Marmalade

Four pounds of poorman oranges or New Zealand grapefruit; 5 lb. of sugar; 2 lemons or 2 sweet oranges. Wipe the oranges and lemons, and grate the rind into thin strips on the suet grater. Put these chips into a small saucepan with 2 breakfast cups of water and boil slowly about half an hour. Now peel off the white pith from the fruit, and discard it. Cut up the remaining pulp roughly, put into a pan with 5 breakfast cups of water, and boil it for half an hour, stirring well. Strain this all night through a muslin bag. Next day, put this strained liquid, together with the boiled chips of rind and the water they were boiled in, into the preserving pan with 5lb. of sugar. Boil fast until it jells, probably from 20 to 30 minutes. This marmalade looks beautiful in glass jars — clear, with shreds of orange peel.

(Continued on next page)

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