



THE YOUNG CITIZEN PANTRY



PRESERVES AND MARMALADES

(Continued from the March Number)

Orange Marmalade

SELECT sour, smooth-skinned oranges. Wash them well. Remove the peeling and cut them into quarters. Place the peelings in enough boiling water to cover them; cook until the peelings are soft. Then drain and remove the white part from the peelings by scraping it with a spoon. Cut thin yellow rind into strips, using a pair of scissors. Then divide the oranges into sections, removing the seeds and tough part of the skin. Put into a kettle, and heat it to the boiling point. Then add sugar gradually, and cook slowly one hour. Add the rind, and cook one hour more. Then pour into glasses or jars, and seal.

Some people like it if the orange marmalade has a somewhat bitter taste. This is given to orange

marmalade if one grapefruit is added for each twelve oranges.

Rhubarb and Orange Marmalade

Wash eight oranges. Remove the peeling, quarter the fruit, and prepare as for orange marmalade. Divide the oranges into sections. Remove the seeds and the tough part of the skin. Put into a kettle, and add five pounds of rhubarb, skinned and cut into small pieces. Heat to the boiling point and boil one hour. Then add four pounds of sugar and the cut rind. Cook slowly for two hours. Pour into glasses or jars, and seal.

Green Tomato Preserves

Take one peck of green tomatoes, and 6 large, fresh lemons. Wash the tomatoes and the lemons. Slice the

lemons without removing the skins, but be sure to take out the seeds. Add 6 pounds of white sugar, and spices if desired. Boil until transparent and thick. Pour into glasses or jars, and seal.

Ripe Tomato Preserves

Peel the tomatoes, and to every pound allow a pound of granulated sugar. Cover the tomatoes with the sugar and set aside overnight. In the morning drain off the syrup and boil it, skimming frequently. Lay in the tomatoes and let them simmer for 20 minutes. Then remove them and spread on platters in the sunshine while the syrup boils until thick. Add the juice of 3 lemons to 7 pounds of sugar just before taking from the fire. Pack the tomatoes in jars, fill to overflowing with the syrup, and seal.