

Marmalades

★ Marmalades are made from fruits or a combination of fruits often including citrus fruits. The fruit appears in small pieces throughout the clear, transparent jelly-like product.

APRICOT MARMALADE

1 pound dried apricots 4 cups water 2 cups sugar
WASH fruit, soak 8 hours in the 4 cups of water. Place over heat in water in which it has soaked; simmer until very soft; rub through coarse sieve, return pulp to heat; when it reaches boiling point, add sugar and simmer gently for 40 to 45 minutes, stirring almost constantly as it scorches very easily. To vary the marmalade, add ½ teaspoon ground cinnamon or 1 tablespoon chopped raisins or grated orange peel to it while cooking; chopped almonds may be added with orange peel. Pour into sterilized KERR Jars and seal while hot.

APRICOT AND PRUNE MARMALADE

MADE the same as Apricot Marmalade, using ½ pound each of apricots and prunes instead of 1 pound apricots.

BLACK CHERRY AND ORANGE MARMALADE

2 medium-sized oranges 3½ cups sugar
1 quart sweet pitted black cherries ½ cup lemon juice

WASH and slice oranges. Cover them with 3 cups of water and cook until soft. Add the cherries, sugar and lemon juice. Boil the mixture until it is thick and clear. Pour into sterilized KERR Jars and seal while hot.

CARROT AND ORANGE MARMALADE

2 cups ground raw carrots 2 lemons
1 orange Sugar

Water, about 3 cups

SQUEEZE the orange and lemons and save the juice. Then grind the rinds and cook in enough water to cover until tender (about 30 minutes). Add the ground carrots and cook until tender (about 20 minutes). Add the orange and lemon juice. Measure the mixture and add an equal amount of water (about 3 cups). For each cup of this mixture add ⅔ cup sugar, which should be about 4 cups. Boil to the jelly stage. This will require about an hour. Pour into sterilized KERR Jars and seal while hot.

CARROT AND PINEAPPLE MARMALADE

4 cups carrots (ground fine) 3½ cups sugar
Grated rind and juice 2 lemons 1 cup diced pineapple
Grated rind and pulp 3 oranges 1 cup pineapple juice
1 teaspoon ground ginger

COOK carrots, grated rind of lemons and oranges and orange pulp in as little water as possible (about 5 cups) until tender (about 40-45 minutes). Add the ginger, sugar, pineapple and pineapple juice. Cook until thick and clear. Add lemon juice and cook 5 minutes. Pour into sterilized KERR Jars and seal while hot.



GRAPEFRUIT MARMALADE

3 grapefruit
Water
Sugar
¼ cup lemon juice

WASH and remove peel from grapefruit. Cut peel into thin slices. Add 5 pints of water to the sliced peel and boil 5 minutes. Drain. Add 5 pints of fresh water, boil another 5 minutes and drain again. Repeat for a third time and drain. Remove seeds and rag from the peeled fruit. Cut in small pieces and add to the boiled peel. Add twice as much water as fruit and peel. Boil rapidly for 40 minutes. Measure fruit and add one cup of sugar for each cup of fruit mixture, add lemon juice and boil rapidly to jelly stage, stirring frequently. Pour into sterilized KERR Jars and seal while hot.

GUAVA MARMALADE

TAKE quite overripe guavas; slice, place with a little cold water in kettle. When cooked soft, press through coarse sieve. Add equal quantity of sugar and juice of one lemon to each pint of pulp. Cook all together until thick. Pour into sterilized KERR Jars and seal while hot.

HARLEQUIN MARMALADE

3 or 4 oranges
4 cups sugar
4 cups pineapple, grated
3 tablespoons nut meats, chopped

WASH and remove peel from oranges. Cut peel in thin slices and measure it. There should be 2 cups. Cover peel with water and boil 5 minutes; drain, cover with water again and boil 5 minutes, drain. Repeat a third time and drain. Remove seeds and rag from the peeled oranges. Cut in small pieces. Add sugar to orange peel and bring to boil. Add orange and pineapple and cook until jelly test is obtained and of marmalade consistency (about 30 minutes). Just before removing from heat, add nut meats. Pour into sterilized KERR Jars and seal while hot.

LOQUAT MARMALADE

PUT pulp left in jelly bag after making loquat jelly through coarse strainer, measure and heat slowly with an equal measure of sugar, until of the consistency of marmalade. Pour into sterilized KERR Jars and seal while hot.

ORANGE MARMALADE

4 oranges (2 cups)
3 lemons (1½ cups)
Sugar

ADD 3 pints (or 6 cups) of water to the sliced fruit and let stand overnight. Next day cook mixture until tender (about 30 minutes). Let stand overnight. On the third day add 2 cups sugar for each pint of fruit. Cook to jelly stage (about 10 minutes). Pour into sterilized KERR Jars and seal while hot.

ORANGE-PINEAPPLE MARMALADE

6 oranges
1 lemon
1 pineapple or 4 cups grated
canned pineapple
Sugar

WASH the oranges and lemon, remove seeds and slice fruit. Add 10 cups water. Cook for one hour. Let stand overnight. Next morning add chopped or grated pineapple. Measure mixture and add one cup sugar for each cup of fruit mixture and cook until thick. Pour into sterilized KERR Jars and seal while hot.

ORANGE-PEACH MARMALADE

12 medium peaches
3 medium oranges
Sugar (see below)

WASH and peel peaches, wash oranges, remove peel from 1½ of the oranges, discarding this peel. Grind the peeled and unpeeled oranges and the peaches. Measure fruits, there should be about six cups. Place into large preserving kettle; add equal amount of sugar. Bring to boil. Boil rapidly 25 to 30 minutes, stirring occasionally to prevent burning. Pour into sterilized KERR Jars and seal while hot.

ORANGE-APPLE MARMALADE

3 large tart apples
6 oranges
3 lemons
Sugar

WASH fruit, pare the apples and discard the skins. Pare oranges and lemons very thin and grind the skins. Remove all white membrane from oranges and lemons and cut fruit in small pieces. Combine fruits and cook slowly in two quarts of boiling water for half an hour. Add 1 cup of sugar for each cup fruit and juice, cook until thick. Pour into sterilized KERR Jars and seal while hot.

PRUNE MARMALADE, SPICED

2 pounds dried prunes
1 cup vinegar
3 cups sugar
1 teaspoon each cloves and cinnamon

SOAK prunes and simmer for an hour in same water, drain and remove pits and cut prunes in small pieces. Return to heat with the liquid, add vinegar, sugar and spices; simmer until thick. Pour into sterilized KERR Jars and seal while hot.

QUINCE MARMALADE

PEEL and quarter equal portions of quince and apple, barely cover with water and cook until tender. Remove from the heat, chopping as fine as possible. Do not pour water off as they cook down low. Use ¾ cup sugar to 1 cup fruit and cook until thick. A little nutmeg or any flavoring may be added. Pour into sterilized KERR Jars and seal while hot.

TOMATO MARMALADE

4 quarts tomatoes (measured whole)
2 oranges
2 lemons
Sugar
¼ ounce whole cloves
½ ounce cinnamon stick

REMOVE peel from tomatoes and slice them. Slice oranges and lemons very thin and quarter the slices. Pour off half the juice from the tomatoes. Weigh the tomatoes and add an equal weight of sugar. Stir until the sugar is dissolved. Add the oranges, lemons and spices which have been tied loosely in cheesecloth bag. Place the mixture over high heat and boil rapidly, stirring often. Cook until clear and thick (about 20 to 25 minutes). Pour into sterilized KERR Jars and seal while hot.