

Mrs Greenkeeper's



Own Corner

with Ann Mawson

A very Happy New Year to you all

There should be plenty of bitter oranges now in the shops, if you wish to make your own marmalade. To make it successfully, be sure to use the special oranges (not the sweet eating ones) and to soften the skins before adding the sugar. If the skins should be exceptionally tough, a pinch of bicarbonate of soda added to the water in which they are cooking will help to soften them.

Old Fashioned Marmalade

Take 14 Seville oranges, divide into quarters, take out the pips, cover the latter with water and allow to stand all night; cut the fruit into fine shreds, put into a deep dish and add 3 pints of water to each pound of fruit; let it stand 24 hours, then boil till tender (about an hour); let it stand all night, add liquid from the pips, then weigh and allow $1\frac{1}{4}$ lb. of castor sugar to each pound. Boil together $\frac{3}{4}$ of an hour, or until the juice is well set. Put into jars and cover, the juice of 2 lemons added is an improvement. If there is a

tendency for the peel to rise to the top of the jars, leave to cool a little longer, then stir well to distribute the peel evenly.

Marmalade Pudding

$\frac{1}{4}$ lb. breadcrumbs, $\frac{1}{4}$ lb. finely mixed suet, 2 oz. butter, $\frac{1}{4}$ lb. flour, pinch of salt, 1 large egg, 5 oz. marmalade, $\frac{1}{3}$ of a teaspoonful of bicarbonate of soda, a little milk, $\frac{1}{4}$ lb. of demerara sugar.

Rub the butter into the flour, add the sugar, breadcrumbs, suet, egg beaten, madmalade and soda dissolved in the milk, mix thoroughly, pour into a well-buttered mould dusted with brown sugar, cover, with buttered paper, and steam for 2 hours; then turn out and serve with marmalade sauce.

Marmalade Sauce

1 tablespoonful of marmalade, 2 tablespoonfuls of brown sugar, $\frac{1}{4}$ pint of water. Boil the sugar and water 10 minutes. Stir in the marmalade and serve.

Until March . . .