

EXHIBITION MARMALADE
GENEVIEVE SCHWARZE

6-8 ORANGES OR GRAPEFRUIT, LIME

1 LEMON

SUGAR "WHITE"

BICARB SODA

JAM SETTER "FOWLERS"

PEEL FRUIT THINLY WITH PEELER, THEN CUT AWAY ALL WHITE PITH AND DISCARD. IF PITH IS LEFT ON, THE MARMALADE WILL BE BITTER. KEEP ABOUT $\frac{1}{2}$ A CUP OF THIN SKIN AND SLICE THINLY TO APPROXIMATELY 1.5 CM LONG, AND SET ASIDE IN WATER TO COVER, NEXT DAY COOK WITH A PINCH OF SODA, FOR ABOUT $1\frac{1}{2}$ HOURS UNTILL SOFT.

WITH REMAINING SKIN, FLESH AND LEMON CUT UP ROUGHLY AND SOAK OVER NIGHT IN ENOUGH WATER TO COVER.

NEXT DAY PUT ON TO BOIL, SKIN-FLESH, LEMON IN THE SOAKING WATER, AND SIMMER FOR ABOUT $1\frac{1}{2}$ HOURS UNTILL SOFT, LET COOK A LITTLE, NOW STRAIN THROUGH A JELLY BAG OR SEVERAL THICKNESS OF MUSLIN, LET DRAIN OVER NIGHT. DO NOT SQUEEZE THE BAG OR JELLY WILL BE CLOUDY. NEXT DAY MEASURE THE LIQUID BY CUP, ONE CUP OF SUGAR TO ONE CUP OF JUICE, STIR OVER HEAT UNTIL SUGAR HAS DISSOLVED, BRING TO THE BOIL AND SIMMER 15 MIN NOW TEST A LITTLE ON A COLD SAUCER, IF YOU RUN YOUR FINGER OVER JELLY, IT SHOULD CRINKLE IF NOT, NOW IT'S TIME TO ADD 2-3 TEASPOONS OF JAM SETTER BRING BACK TO BOIL A FURTHER 5 MIN, SKIM ANY SCUM OFF TOP DISCARD. WHEN LIQUID HAS COOLED, BOTTLE AND ADD PRE-COOKED PEEL, WHICH HAS BEEN PRE-DRAINED ON PAPER TOWEL FLOAT RIND EVENLY, IT CAN FLOAT TO TOP, SO AS IT IS COOKING, PUSH THE RIND DOWN WITH SPOON HANDLE.
WHEN COLD, COVER WITH LID