

The rapid rotary marmalade machine... : Barrow's recipes for good marmalade / Barrow's Stores Ltd.

Contributors

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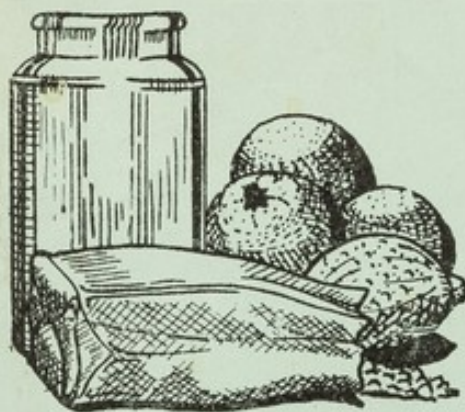
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BARROW'S RECIPES FOR GOOD MARMALADE

HOME-MADE MARMALADE RECIPE

To make 21 lb. Marmalade.

- 12 lb. Sugar (crushed lump
sugar gives the best
results)
- 12 Bitter Oranges
- 6 Sweet Oranges
- 6 Lemons



DIRECTIONS

Cut oranges fine and put to steep in 15 pints of cold water for forty-eight hours. Put all together in pan and boil fast for two hours. Add 12 lb. sugar and boil again for one and a half hours. It must be kept boiling all the time and well skimmed. If the sugar is heated in the oven before adding, it does not take so long to boil up again. Twenty minutes before taking up add the juice of 6 lemons. The marmalade may appear liquid, but if directions are followed will set quite satisfactorily.

JELLY MARMALADE

- 6 lb. Bitter Oranges (peeled)
- 1½ oz. powdered Tartaric Acid
- 14 pints of Water
- 11 lb. Sugar (crushed lump)

DIRECTIONS

Peel oranges, weigh, cut up roughly in a preserving pan. Add water and acid. Place over slow heat to simmer for three hours. Cut up as finely as possible 1¼ oz. peel, tie in muslin bag and cook with the pan's contents for the last hour and a half. Then take out bag of peel and wash it in a bowl of clean water to rid it of white particles of pulp. Strain the juice through a worsted flannel jelly-bag. Allow to drain overnight and do not wring the straining cloth else an unclear jelly will be obtained. When the juice is strained, pour this into a clean preserving pan, bring to the simmer, and then add sugar, which should be heated by a fire, or in a cool oven, also the washed peel. Bring to the boil as quickly as possible and boil rapidly until a set is obtained. This will occur after about twenty minutes or so of rapid boiling. Skim very carefully and dish up when ready into heated jars. It would be preferable to allow the marmalade to cool for five or ten minutes before dishing up, as by then it thickens slightly and so holds the shreds of peel in suspension throughout.

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