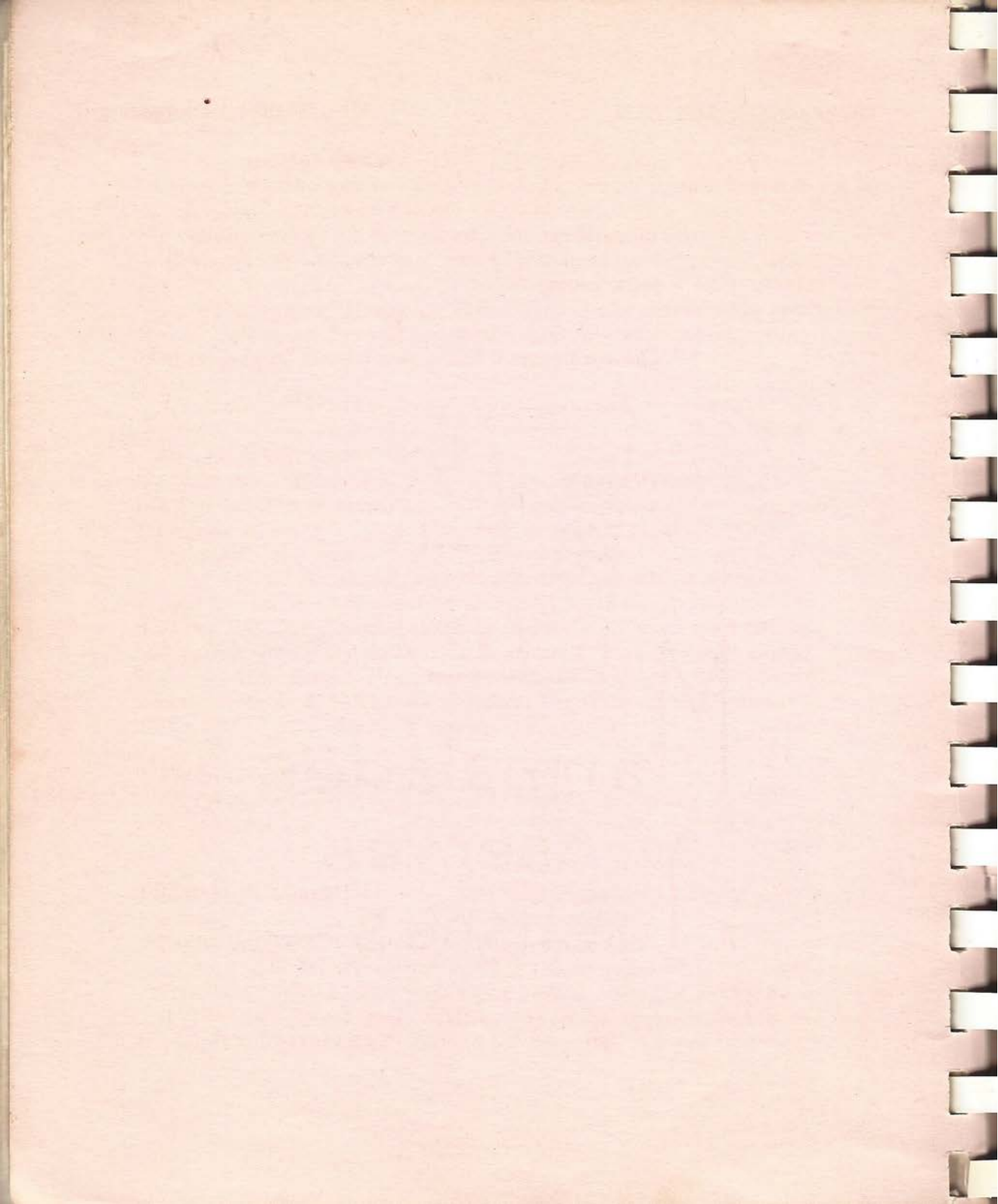


M  
Marmalades  
preserves  
relishes —



Orange Marmalade

Mrs. Walter Osborn

3 oranges  
1 quart of water

Juice of one lemon  
Juice of one orange  
5 cups of sugar

Slice oranges thin. Add water and boil slowly until tender. Add the juice of the lemon, orange, and sugar. Boil briskly until it jells, about twenty minutes.

Orange and Lemon Marmalade

Edith Leyland

9 ripe juicy oranges  
2 lemons

1 cup of sugar for each  
cup of pulp

Take out seeds and as much of the white membrane as possible from the rind of the oranges and lemons. Cut up very thin and cover with water. Add a very small sprinkling of salt. Bring all to a boil and let stand over night. Next day, boil until it is a nice soft pulp. For each cup of pulp, add one cup of sugar and boil slowly until it thickens.

Uncooked Orange Marmalade

Mrs. Charles Havens

4 large oranges  
2 lemons  
1 cube melted butter

1 small can drained  
pineapple  
6 cups white sugar

Grind oranges and lemons, except seeds through food grinder. Mix pineapple, sugar and butter with fruit and allow to stand 2 or 3 days. Keep in refrigerator.

Sweet Watermelon Pickles

Mildred Chamberlain

Choose thick skinned melon. Cut in pieces and remove green and pink peel. Put rind to soak for twelve hours in brine. (2 T salt to 1 gallon water.) Rinse in cold water and let stand 1 hour in ice water. Drain, then cover with boiling water and simmer until tender enough to be pierced with a



### Danish Ripe Cucumber Pickles

Mrs. Ferdinand Smith

Cucumbers should be large, ripe, light-green or yellow in color.

Peel, halve, scoop out cucumbers. Salt and pack in a dishpan, rounded side up, at night. In the morning drain and wipe dry. Heat a quart of vinegar in a large flat-bottomed kettle. Drop in the halves a few at a time. Boil a minute, turn with a silver fork, boil another minute. They should be almost clear. When all are done, slice crosswise in one inch sections, and pack in jars. Cook fresh vinegar with 2 quarts of sugar to 1 quart of vinegar, to which has been added 1 T of mixed pickling spices. Pour over the cucumbers and seal.

### Sweet Pickles

Mrs. H. J. Rubelman

1 quart medium size  
dill pickles  
1 cup cider

2 1/2 cups white sugar  
1 small pkg. (1 3/4 oz.)  
whole pickling spices

First remove all black peppers from spices. Cut pickles into 1/3 to 1/2 inch slices. Soak in cold water overnight. Drain and rinse thoroughly. Put sugar, vinegar, spices (minus black peppers) in pan and boil until sugar is well dissolved. Put pickles in jar and pour vinegar mixture over them. Let stand over night. Drain off vinegar mixture and reheat to boiling. Pour over pickles again. Keeps well, and can be used in 3 or 4 days.

### Quince Honey

I. Moodie

5 large quince

1 pint boiling water  
5 lbs. sugar

Pare and grate the quince. To the boiling water, add the sugar and stir until sugar is dissolved. Add quince and cook 15 to 20 minutes. Pour into glasses. When cold should be the color and consistency of honey.

### Pickled Apricots

Lou C. Wright

5 lbs. greenish  
apricots  
3 cups sugar  
1 pint vinegar

6 cloves  
Allspice, to taste  
2T mustard seed  
1 T celery seed  
1 T red pepper

Mix dry ingredients. Add vinegar and bring to a boil. Add ten to twelve peeled, or unpeeled, apricots to boiling syrup. Cook 3 to 5 minutes. Lift out singly and put in jar with syrup and seal. Makes six pints. If too hot, use less pepper.

### Pear Conserve

Lou C. Wright

5 lbs. pears, cut  
in cubes  
1 #2 1/2 can pineapple,  
finely cut

2 large oranges, put  
through food chopper  
5 oz. jar maraschino  
cherries, chopped  
Sugar

Mix pears and oranges. For every cup of pulp, use 3/4 cup of sugar. Add pineapple after sugar is in. Let stand over night. Next day bring to a boil and simmer 40 minutes. Add cherries and cook 5 minutes longer. Put in jars and seal.

### Fig Pickles

Ina Clifton

7 lbs. washed figs  
(I like Kadotas)  
4 lbs. sugar

1 pint vinegar  
1 T whole cloves and  
2 or 3 sticks cinnamon,  
tied in a cloth

Lay figs in a clean towel, or cloth, and put in a pan of boiling water salted as for potatoes. Let boil a few minutes, lift out with cloth (prevents figs from breaking), and drain. Then put into hot spiced vinegar syrup, cover and set aside until the next (third) day. Remove cover and boil until figs are clear. Put into sterilized jars and seal.

### Pickled Figs

Betty Bogart

5 lbs. figs	2 inches stick cinnamon
3 cups vinegar	12 allspice
2 cups sugar	6 cardemon seeds
1/2 cup soda	18 whole cloves
1 gallon water	12 cassia buds

Mix soda and boiling water. Let figs stand, well covered in this solution for at least 1 hour. Drain and blanch in cold water. Drain thoroughly and puncture figs. Make a syrup of the vinegar and sugar and add the spices. Cook the figs slowly in this until it is fairly clear. Let stand in the syrup overnight, covered. Next day, reheat drained syrup. Pack figs in sterilized jars and fill the jars to the brim with the hot syrup.

### Pickled Pineapple

Mrs. Edward J. Calligan

1 gallon can sliced pineapple, drained	1/4 T cloves
4 cups sugar	1/8 T mace
1 cup vinegar	1/4 T allspice
	1/4 oz. ginger root
	1/4 T cinnamon

Boil syrup, pour over fruit. Keeps a week or more without sealing or freezing.

### Kumquat Marmalade

Charlotte McNamara

2 lbs. kumquats	1 lemon
4 cups sugar	1 1/2 quarts cold water

Wash kumquats, slice thinly and remove the seeds. Add the lemon, thinly sliced, and cold water. Let this stand for 12 hours. Heat the mixture to the boiling point and cook over a low flame until the peel is clear and tender. Let stand again for 24 hours. Add sugar and cook over a low flame, very slowly, until the marmalade thickens, stirring occasionally to prevent scorching. Pack, seal and store.

### Chile Sauce

Mrs. Lynford E. Hess

- |                        |                                  |
|------------------------|----------------------------------|
| 1 gallon ripe tomatoes | 3 tsp. salt                      |
| 6 green chile peppers  | 3 cups vinegar                   |
| 3 red bell peppers     | 3 cups brown sugar               |
| 4 large onions         | 1/2 cup mixed pickling<br>spices |

Scald and peel tomatoes. Cut small and cook, pouring off part of the juice for tomato juice to be hermetically sealed later. Grind peppers and onions. Add to tomatoes with salt, vinegar and sugar. Place spices in small cloth bag and toss in kettle. Seal and store.

### Yellow Tomato Preserves

Charlotte McNamara

- |                               |                           |
|-------------------------------|---------------------------|
| 1 lb. tiny yellow<br>tomatoes | 24 seeded black raisins   |
| 2 cups granulated sugar       | 2 lemons                  |
|                               | 3 pieces preserved ginger |

Wash and dry 1 pound tiny yellow tomatoes. Pour boiling water over them. Let stand 5 minutes, then drain and peel carefully. Place them in a bowl. Cover with 2 cups of granulated sugar and allow to remain over night. In the morning drain off the juice. Prepare 24 seeded black raisins, 2 lemons sliced very thin, each slice quartered; also cut up fine 3 pieces preserved ginger, about 2 1/2 ounces. Bring juice to a boil, skim and boil 5 minutes. Add prepared tomatoes, ginger, lemon and raisins and boil 12 to 14 minutes longer, or until thick and transparent. Pour into sterilized jars. Pour a thin coat of wax over all immediately and cool.