

Lemon peel may be prepared in the same way.

**Amber Marmalade**—Shave 1 orange, 1 lemon, 1 grape-fruit, rejecting nothing but seeds and cores. Measure the fruit and add to it 3 times the quantity of water. Let it stand in an earthen dish over night and next morning boil for 10 minutes only. Stand another night and the second morning add pint for pint of sugar and boil steadily until it jellies. This will make from 12 to 15 jelly-glasses of marmalade.

**English Marmalade**—To each 5 oranges and 1 grape-fruit, allow 1 lemon, 5 pints water and 5 pounds sugar. Cut the fruit into quarters and remove pips, putting them to soak in a little of the water. Slice the fruit (rind and pulp) very thinly and soak 24 hours in the rest of the water. Strain the pips and add water from them to the rind. Boil the whole briskly about 1 1-2 hours, or until the rind is tender, then add sugar and boil for another 1-2 hour.

**Grape Marmalade**—1 pint fruit—3-4 pound sugar. Wash and drain the grapes, remove the stems, heat to boiling point; mash and cook until seeds come out. Strain out seeds and skins, cook 10 minutes, measure, add sugar and boil until liquid thickens.

**Cranberry Marmalade**—Use one-half as much water as cranberry. Pick over and wash cranberries. Cook with water until soft, strain out skin and seeds and to each cup of pulp add 3-4 of a cup of sugar. Cook until it jellies.

**Red Currant Jelly**—Be sure that fruit is not over-ripe. Pick over currants without removing the stems. Wash and drain. Mash thoroughly in a preserving kettle, using a wooden masher. Cook slowly until fruit begins to look white. Put in a jelly-bag and allow to drip for 24 hours. The juice will be more completely extracted if currants are put through a strainer before putting to drip. Measure the juice, bring to boiling point and boil five minutes. Add measure for measure of heated sugar, boil three minutes longer, skim carefully, pour into glasses and let stand in a sunny window for 24 hours. Then seal and cover.

**Grape Jelly**—Pick over, wash and remove stems. Heat to boiling point, mash and boil 30 minutes. Continue the process the same as for currant jelly. To make jelly from most other fruits, follow directions as for currant jelly.

**Apple Ginger**—Use 4 pounds of apples, 4 pounds sugar, 1 pint water, 1 ounce ginger root, green preferred, white will