

## Marmalade Butter.

1½ cup Water.

1 lb. Sugar.

1 Orange & Lemon.

Liquidize 2 or 3 mins.

book gently.

## Quince Jelly.

2 cups Water

3 lge Quinces.

3 " Sugar.

Liquidise fruit & water 1 minute.

Add sugar while running & continue 1 min.

## My Marmalade.

2 lbs. minced Fruit

(Lemons, grape-fruit, Sweet Oranges.)

5 " Sugar.

4 pts. Water.

## Dried Apricot Jam.

1 lb. Fruit

1 Lemon

2½" Sugar

3 pts. Water.

Soak fruit 24 hrs. Bring to boil & simmer till soft. Add sugar, juice & rind of lemon. Boil till sets.

## Marrow Ginger.

3 lbs. Marrow

2 Lemons

2  $\frac{1}{4}$ " Sugar

4 ozs. Ginger.

Soak fruit & sugar overnight.  
Boil till sets.

## Passion Fruit Pulp.

2 cups Pulp

1 " Sugar

$\frac{1}{2}$  teasp. Sal. Acid.

Mix & allow to stand 24 hrs, stirring frequently. Bottle & seal.

## Lemon Honey.

4 ozs. Butter

2 breakfast cups Sugar

4 Eggs

Juice 4 lemons.

Dissolve butter & sugar, add juice & beaten eggs. Thicken slowly.  
Bottle & seal.

## Raspberrry Jam.

Crush berries to pulp, bring to boil & add 1 lb. sugar to each pound berries.  
Boil hard 5 minutes.

## Sig jam

3 lbs. Sigs  
1 " Apples  
3 " Sugar  
1 Lemon  
Little Water.  
Pres. Ginger (optional).

## Passion Fruit Honey.

16 Passion Fruit  
2 Breakfasts cups Sugar (3m).  
1 lge. tablesp. Butter  
4 Eggs.  
Strain fruit & put into saucepan with  
butter, sugar & lightly beaten eggs.  
Cook slowly.

## Melon Jam

6 lbs. Melon  
6 1/2 " Sugar  
3 Lemons  
1/4 lb. Ginger  
3/4 pt. Water.

## Meyer Marmalade.

2 1/4 lbs. Lemons.  
4 1/2 " Sugar  
4 1/2 pts. Water  
Wash & mince lemons. Soak in  
water overnight. Boil 1 1/4 hr., add sugar,  
return to boil & continue 1/2 hr.

### PEAR GINGER

#### You need:

- 3kg pears
- 2kg sugar
- 2 lemons — minced
- 1 cup crystallised ginger — chopped.

#### Method:

Peel pears and cut into small pieces. Sprinkle with half the sugar and leave to stand overnight — covered.

Next day, add the lemons, ginger and remaining sugar.

Boil about two hours — until the mixture gels. Bottle and cover.

## Dried Apricot & Melon.

$3\frac{1}{4}$  lb. Apricots                      4 lbs. Melon.  
6 " Sugar

Cut apricots, cover with  $3\frac{1}{2}$  pts boiling water & stand 24 hrs. Cut or mince melon, add to apricots. Boil 2 hrs., add sugar & boil  $1\frac{1}{2}$  hrs. Add juice small lemon before lifting.

## Lemon Marmalade.

12 Lemons. 7-8                       $2\frac{1}{2}$  6 pts. Water.  
 $4\frac{1}{2}$  lbs. Sugar  $3\frac{1}{2}$

Wash lemons, thin off rind & shred. Cut away white. Pips in muslin bag. Squeeze pulp & soak in water with rind & pips. Stand 24 hrs. Next day remove pips, bring to boil, add sugar & boil till set.

## Plum Jam.

6 lbs. Plums.                       $\frac{1}{2}$  pt. Water.                      Boil till soft. Add  $4\frac{1}{2}$  lbs. sugar & boil about 30 mins. Remove rising stones. Add  $\frac{1}{2}$  dessertsp. glycerine before bottling. Cover when cold, using vinegar on cover.

SALMON PATE  
=====

Ingredients:

4 T butter	1 t lemon juice
2 T sour cream	salt
2 eggs	Pinch Cayenne
1 x 220 g tin salmon	

METHOD:

1. Melt butter in a saucepan over a low heat.
2. Add cream, lightly beaten eggs and salmon.
3. Stir over a low heat until mixture is thick do not boil.
4. Remove from heat, add lemon juice, salt and cayenne.
5. Butter 2 small dishes or one medium sized bowl, fill with mixture and chill.
6. Serve with hot buttered toast or assorted crackers.