

RHUBARB MARMALADE

3½ cups fruit (1 orange, 1 lemon and 1# rhubarb)
6 cups granulated sugar
½ bottle fruit pectin
Few drops food (red) coloring, if desired

Remove skins in quarters from orange and lemon. Lay qts flat. Shave off and discard about ½ white part. Chop remaining rind very fine. Add ¾ cup water and 1/8 teas baking soda. Bring to boil and simmer., covered 10 min stirring occasionally.

Section or chop peeled fruit. Discard seeds. Add pulp and juice to undrained cooked rind and simmer. Slice thin or chop (do not peel) about 1# red stalked rhubarb. Combine fruits and measure 3½C

into very large saucepan.

Add sugar to fruit in saucepan. Mix. Place over high heat, bring to full rolling boil, and boil hard 1 min, stirring constantly. Remove from heat and at once stir in pectin. Skim off foam with metal spoon. If desired, add few drops red food coloring. Then, stir and skim by turns for 5 min to cool slightly to prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/8 inch hot paraffin. Makes 8 glasses of marmalade.