

# Making marmalade: A sweet way to preserve pandemic memories

By Genevieve Ko  
Los Angeles Times

Some people keep quarantine journals. I'm preserving my memories of this time with, well, preserves. This year, the sometimes overwhelming abundance of citrus that fills the trees in Southern California feels like a lifesaver.

Marmalades take longer to make than most jams because you need to boil the citrus skins into tenderness and boil away the bitterness of their pith. Once the sugar goes in, the mix needs to cook again to infuse the peel with sweetness and thicken the syrup into something spreadable. It takes a few hours — which is a good thing when trying to pass the time at home on a weekend.

And the results are as delicious spooned on toast as they are over grilled pork or chicken.

## CITRUS MARMALADE

Time: 2 hours 30 minutes, plus cooling  
Makes 6 (half-pint) jars

Tangy and loaded with candied peel, this marmalade is as delicious on toast as it is over grilled pork. The tastier



Genevieve Ko / Los Angeles Times-TNS

Citrus marmalade on toast.

the fruit, the better the marmalade, so use citrus you like eating fresh. Stick with one or mix and match whatever you find.

**2½ pounds sweet citrus, such as oranges, clementines, mandarins or a combination**  
**1 large lemon**  
**5 cups granulated sugar**

1. Place the sweet citrus

and lemon in a colander. If they have wax on them, turn your kitchen tap to the hottest setting and run the hot water over them while shaking the colander. Whether waxed or unwaxed, run cool water over the citrus while scrubbing them with a vegetable brush. Drain well, then trim and discard the stem ends of the sweet citrus; reserve the lemon. Cut the sweet citrus, including the pith

and peel, into a ¼-inch dice, discarding any seeds. Transfer the cut fruit and any accumulated juices to a large saucepan.

2. Using a Microplane grater, zest the lemon directly over the cut fruit. Squeeze the juice from the lemon and add to the saucepan. Add enough water to cover the fruit, about 6 cups, then bring to a boil over high heat. Reduce the heat to medium-low to maintain

a steady simmer and cook, stirring occasionally, until the fruit peel is very soft, 40 to 45 minutes.

3. Meanwhile, bring a large, wide pot of water to a boil. Using tongs, carefully lower 6 (half-pint) canning jars into the boiling water. Immerse the jars' lids and remove from the heat. Keep everything in the hot water until ready to use.

4. Raise the heat under the fruit to bring the mixture back to a rapid boil. Clip in a candy thermometer if you have one. If not, put a large metal spoon in the freezer. Add the sugar and stir carefully to evenly incorporate it. Continue boiling and stirring often until the mixture reaches 220 degrees F for a runnier marmalade or 223 degrees F for a stiffer one, 25 to 30 minutes. To test its doneness without a thermometer, drop a dollop onto the spoon from the freezer. Let it sit for 15 seconds, then tilt the spoon. That will be the consistency of the finished product. A stiff marmalade won't budge and a looser one will move like lava.

5. Transfer the jars from the hot water to a clean kitchen towel on the counter. Shake

out any water inside, then divide the marmalade among the jars with the sterilized ladle, filling them to ½ inch from the top. If any spills onto the threads, dip a clean paper towel into the hot water and wipe off any stickiness. Screw on the lids until just tight.

6. If you have a jar rack or other metal rack that fits in the pot, center it in the hot water. Otherwise, push a clean kitchen towel against the bottom of the pot. Bring the water back to a boil, then carefully lower in the filled jars with canning clamps or tongs, making sure they don't touch each other. The water should be at least an inch above the jars. If not, add more.

7. Boil for 10 minutes, then remove from the heat. Using the clamps or tongs, carefully transfer the jars back to the kitchen towel on the counter. Let stand for at least a day before opening. When the jars are room temperature, label with the date and the types of fruits you used. As the jars continue to cool, you should hear the lids pop. If any don't, that means they didn't seal properly and won't be shelf-stable, so transfer those jars to the refrigerator after they've cooled to room temperature and eat within four months.

## ROSES

Continued from Page 1B

Our native wild roses are pink. We have several locally.

- Rose gymnocarpa — the bald hip rose
- Rose nutcana — the

Nootka rose

• Rosa woodsii — woods or woodland rose grows east of the Cascades

• Rosa pisocarpa — swamp rose or cluster rose grows west of the Cascades. It has small, straight thorns.

• Rose rubiginosa or Rosa eglanteria — the sweetbrier rose, has apple-scented foliage, pink, five-petaled flowers and small thorns. It is not a native but grows well here. Its foliage can scent your whole yard of an evening.

• Rose canina — dog rose.

It has hooked thorns and unscented foliage. This is also not a native but grows well here. The non-natives can become invasive. In most cases natives have straight thorns and non-native thorns are curved.

The simplicity of a wild rose's flat, 5-petaled flowers adds a sweet innocence to your yard. Not to mention the thicket formed by the bush becomes a fortress to protect birds and their nests from predators.

Wild roses are tolerant of partial shade or full sun, drought to some extent, and most kinds of soil — even clay.

If you have garden questions or comments, please write to greengardencolumn@yahoo.com. Thanks for reading!

## BAD FOOTBALL

Continued from Page 1B

Astonishingly, Oregon State went more than a quarter-century without a winning season, from 1971 through 1998.

Oregon had plenty of struggles, too. The Ducks had a couple of winning seasons early in Rich Brooks' tenure but the program slid back.

Brooks was a terse guy but we got along pretty well.

At the Hayward Banquet of Champions one year, I introduced him to my fiancée (now wife).

Without a blink, he told her, "You have my deepest sympathy."

One day I'm sure Brooks would like to forget was Nov. 19, 1983. His Ducks and Oregon State slugged out a 0-0 tie, an outcome that epitomized the two programs' struggles.

Alas, I wasn't there. My skinflint bureau chief didn't want to spend

the money to send me to Eugene to see two lousy teams.

Brooks told me after a 1-2 start in 1994 that he wouldn't be surprised if he was fired. The Ducks had just lost at home to Utah 34-16 and Brooks heard the boos echoing through half-empty Autzen Stadium. But the Ducks won eight of their next nine games to win the Pac-10 and earn their first trip to the Rose Bowl since 1958.

Oregon State brought in coach Joe Avezzano, who spent six seasons trying to and failing to succeed with the wishbone. With few passes thrown, at least the games were quick.

That wasn't the case for Avezzano's successor, Dave Kragthorpe, who liked to have his teams throw the ball all over the field. Sadly, the results were often a 40-something to 20-something loss as faithful fans huddled in a cold rain.

I was so happy for those long-suffering Beaver faithful when Dennis Erickson brought Oregon State to the 2001 Fiesta Bowl and trounced Notre Dame 41-9.

In 1998, I transferred to Phoenix and a year later found myself covering the NFL Cardinals.

The Chicago Cardinals were charter members of the NFL. They moved first to St. Louis, then in 1988, to Arizona, where the franchise toiled mightily to even achieve mediocrity.

Over a 20-year span, the Cardinals had one winning season. That was 1998, when quarterback Jake Plummer led them to a 9-7 season. They even won a playoff game at Dallas before getting routed by Minnesota.

I took over coverage of the team in 1999. My bosses said it was an "up-and-coming" franchise. The team followed with eight straight losing

seasons.

Owner Bill Bidwill had a handshake deal for a new stadium when he moved the team to Arizona in 1988. But that plan never reached reality. The Cardinals, often in scorching heat, played at Sun Devil Stadium, where a smattering of fans watched from metal bleachers.

Dennis Green was the first coach in the new stadium, but his teams were still losers.

His time in Arizona is most remembered for a Monday night game against Chicago, when the Cardinals blew a big lead and lost.

At his post-game news conference he pounded the podium and shouted "They are what we thought they were and we let them off the hook."

You can find it on YouTube.

Well, the Cardinals got better, thanks in large part to the new stadium and the money it brought in. Under coach Ken Whisenhunt,

Arizona won the NFC West with a 9-7 record in 2007, then mounted an improbable run to its one and only Super Bowl (losing a thriller to the Steelers).

Bruce Ariens, a delightful man with a colorful vocabulary, won a franchise-record 50 games in his five seasons as coach before retiring (only to come back in Tampa Bay).

But in came Steve Wilks for one season, and Arizona went a league-worst 3-13 in 2018.

I was back in my wheelhouse, covering a losing team in my final season on the job. It was a fitting way to say goodbye.

*Bob Baum retired last year after 43 years with The Associated Press, 23 in Portland and the last 20 as senior sports writer based in Phoenix, Arizona. He lives in Island City with his wife, Leah, their four cats and two dogs.*

Published by The Observer & Baker City Herald - Serving Wallowa, Union and Baker Counties

# CLASSIFIEDS

PLACING YOUR AD IS EASY...Union, Wallowa, and Baker Counties

Phone La Grande - 541-963-3161 • Baker City - 541-523-3673

On-Line: [www.lagrandeobserver.com](http://www.lagrandeobserver.com)  
[www.bakercityherald.com](http://www.bakercityherald.com)

Email: [Classifieds@lagrandeobserver.com](mailto:Classifieds@lagrandeobserver.com)  
[Classifieds@bakercityherald.com](mailto:Classifieds@bakercityherald.com)

Fax: La Grande - 541-963-3674  
Baker City - 541-523-6426

Double YOUR IMPACT with Print & Online ADVERTISING!

DEADLINES:  
LINE ADS:  
Monday: noon Friday  
Wednesday: noon Tuesday  
Friday: noon Thursday  
DISPLAY ADS:  
2 Days Prior to Publication Date

VISA MasterCard

### 110 Announcements

RONALD McDONALD HOUSE CHARITIES IDAHO

## PULL TABS ACCEPTED

AT THE FOLLOWING BAKER CITY LOCATIONS

- Baker City Herald
- Dollar Tree
- Black's Distributing
- Ryder Bros
- VFW
- Baker Elk's Lodge
- Main Event
- Lefty's Tap House
- Little Bagel Shop
- Baker City Fire Dept.
- Haines Sell-Rite
- Idle Hour
- Salvation Army

### 110 Announcements

CHECK YOUR AD ON THE FIRST DAY OF PUBLICATION

We make every effort to avoid errors, however mistakes do slip through.

PLEASE check your ad(s) the first day of publication and call us immediately if you find an error.

Northeast Oregon Classifieds will cheerfully make your correction & extend your ad 1 day

★ ★ ★ ★

THE DEADLINE for placing a CLASSIFIED AD is 11:00 A.M. ONE BUSINESS DAY BEFORE PUBLICATION

Publication Days:  
Tuesdays  
Thursdays  
Saturdays

### 110 Announcements

LOOK HERE!

You too can use this ATTENTION GETTER! Ask how you can get your ad to stand out like this!

### 114 Self-Help Group Meetings

AA MEETINGS  
Wednesday Nights, 7-8:15pm.  
Fort Union Grange Hall, corner of McAlister & Gekeler Lanes.  
For more info, call 541-786-1222

Classified are worth looking into when you're looking for a place to live ... whether it's a home, an apartment or a mobile home.

AL-ANON Attitude of Gratitude.  
Wednesdays, 12:15-1:30pm.  
Faith Lutheran Church, 12th & Gekeler, La Grande. 541-786-2051

### 114 Self-Help Group Meetings

BINGO  
Sunday • 2 pm - 4pm  
St. Frances DeSales Social Hall  
2235 1st St., Baker City  
Info: (541) 523-2114

Drug Problem? We can help!  
Narcotics Anonymous  
Phone: 541-805-2229  
[www.neo-na.org](http://www.neo-na.org)

NARCOTICS ANONYMOUS:  
Monday, Thursday, & Friday at 8pm. Episcopal Church  
2177 First St., Baker City.

OVEREATERS ANONYMOUS  
Tues., Noon - 1 PM  
Baker County Library  
(Archive Room)  
2400 Resort St  
541-540-5326

Classifieds get results.

### 114 Self-Help Group Meetings

AA HOTLINE  
Questions: Call 541-624-5117  
[www.oregonaadistrict29.org](http://www.oregonaadistrict29.org)

DO YOU HAVE.... HURTS, HABITS and/or HANG UPS?  
12 Step Biblical Support  
Harvest Church  
3720 Birch St. Baker City  
Thurs., 6:30 - 8:30 PM

LA GRANDE NOW HAS A GAMBLERS ANONYMOUS MEETING!  
Every Friday Night @5pm, 2107 Gekeler Ln, LG, Church of Christ basement. For more info please call 971-219-8411

NARCOTICS ANONYMOUS  
Goin' Straight Group  
Meetings:  
Mon., Tues. Thurs. & Fri.  
Start at 8 PM  
Episcopal Church Basement  
2177 1st Street, Baker City

### 114 Self-Help Group Meetings

PEOPLE with PARKINSON'S Caregivers, Family, Friends SUPPORT GROUP  
Contact Judith at 208-855-9199  
Meetings resume @GRH when restrictions ease.

AA MEETING: Survivor Group.  
Mon., Wed. & Thurs.  
12:05 pm-1:05 pm.  
Presbyterian Church,  
1995 4th St. (4th & Court Sts.)  
Baker City.  
Open, No smoking.

Check out our classified ads.

AL-ANON FAMILY GROUP (support for family & friends of Alcoholics)  
Tuesday evenings  
Joseph Methodist Church (basement on northside)  
Joseph, OR  
6-7pm. Contact 541-398-1398