**SHIFTIN BOBBIN’S**

Written to honour the weaving industry in Dundee-Scotland, using the natural fibre JUTE from the Indian sub-continent. Dundee is famous for many things including it’s THREE J’s “JUTE, JAM & JOURNALISM”!

**JUTE**

 

A Jute field in Bangladesh

 

Jute rope Jute [fabric](https://en.wikipedia.org/wiki/Fabric)

 

Cox's Stack, a chimney from The Wishart Arch is believed to be the only surviving part of the city walls

the former Camperdown works

jute mill. The chimney takes its

name from jute baron James Cox

who became [Provost](https://en.wikipedia.org/wiki/List_of_Lord_Provosts_of_Dundee) of the city

|  |
| --- |
| **Dundee population increases**[[62]](https://en.wikipedia.org/wiki/History_of_Dundee#cite_note-62) |
| **Year** | **Population** |
| 1801 | 2,472 |
| 1831 | 4,135 |
| 1841 | 55,338 |
| 1851 | 64,704 |
| 1921 | 168,784 |

**JOURNALISM (Children’s Comics)**

  

DENNIS THE MENACE LORD SNOOTY ROGER THE DOGER

AND GNASHER

  

**JAM = In this case “MARMALADE”**

Marmalade

|  |
| --- |
| **Marmalade** |
| Homemade marmalade |
| **Type** | [Fruit preserve](https://en.wikipedia.org/wiki/Fruit_preserve) |
| **Place of origin** | [Portugal](https://en.wikipedia.org/wiki/Portugal) |
| **Main ingredients** | Juice and peel of citrus fruits, sugar, water |
| * [Media: Marmalade](https://commons.wikimedia.org/wiki/Category%3AMarmalade)
 |

**Marmalade** is a [fruit preserve](https://en.wikipedia.org/wiki/Fruit_preserves) made from the juice and peel of [citrus](https://en.wikipedia.org/wiki/Citrus) fruits boiled with sugar and water. The well-known version is made from [bitter orange](https://en.wikipedia.org/wiki/Bitter_orange). It is also made from [lemons](https://en.wikipedia.org/wiki/Lemon), [limes](https://en.wikipedia.org/wiki/Lime_%28fruit%29), [grapefruits](https://en.wikipedia.org/wiki/Grapefruit), [mandarins](https://en.wikipedia.org/wiki/Mandarin_orange), [sweet oranges](https://en.wikipedia.org/wiki/Orange_%28fruit%29), [bergamots](https://en.wikipedia.org/wiki/Bergamot_orange), and other [citrus fruits](https://en.wikipedia.org/wiki/Citrus), or a combination. Citrus is the most typical choice of fruit for marmalade, though historically the term has often been used for non-citrus preserves.[[1]](https://en.wikipedia.org/wiki/Marmalade#cite_note-MS-1)

The preferred citrus fruit for marmalade production[[*according to whom?*](https://en.wikipedia.org/wiki/Wikipedia%3AManual_of_Style/Words_to_watch#Unsupported_attributions)] is the Spanish [Seville or bitter orange](https://en.wikipedia.org/wiki/Bitter_orange), *Citrus aurantium* var. *aurantium*, prized for its high [pectin](https://en.wikipedia.org/wiki/Pectin) content, which sets readily to the thick consistency expected of marmalade. The peel imparts a bitter taste.

The word "marmalade" is borrowed from the Portuguese[[2]](https://en.wikipedia.org/wiki/Marmalade#cite_note-2) *marmelada*, from *marmelo* '[quince](https://en.wikipedia.org/wiki/Quince)'.

Unlike [jam](https://en.wikipedia.org/wiki/Fruit_preserves#Jam), a large quantity of water is added to the fruit in a marmalade, the extra liquid being set by the high pectin content of the fruit.[[*citation needed*](https://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)] In this respect it is like a [jelly](https://en.wikipedia.org/wiki/Fruit_preserves#Jelly), but whereas the fruit pulp and peel are strained out of jelly to give it its characteristic clarity, it is retained in a marmalade.

Origins[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=1)]



Marmalade spread on bread

Dundee[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=7)]



Jars of homemade marmalade

The Scottish city of [Dundee](https://en.wikipedia.org/wiki/Dundee%2C_Scotland) has a long association with marmalade.[[21]](https://en.wikipedia.org/wiki/Marmalade#cite_note-21) [James Keiller and his mother, Janet,](https://en.wikipedia.org/wiki/Keiller%27s_marmalade) ran a small sweet and preserves shop in the Seagate area of Dundee.[[22]](https://en.wikipedia.org/wiki/Marmalade#cite_note-scotsindependent.org-22) In 1797, they opened a factory to produce "Dundee Marmalade",[[23]](https://en.wikipedia.org/wiki/Marmalade#cite_note-wegmans.com-23) a preserve distinguished by thick chunks of bitter Seville orange rind. The business prospered, and remains a signature marmalade producer today.[[24]](https://en.wikipedia.org/wiki/Marmalade#cite_note-24)

According to a Scottish legend, the creation of orange marmalade in Dundee occurred by accident. The legend tells of a ship carrying a cargo of oranges that broke down in the [port](https://en.wikipedia.org/wiki/Port), resulting in some ingenious locals making marmalade out of the cargo.[[22]](https://en.wikipedia.org/wiki/Marmalade#cite_note-scotsindependent.org-22)[[25]](https://en.wikipedia.org/wiki/Marmalade#cite_note-25) However, this legend was "decisively disproved by food historians", according to a [*New York Times*](https://en.wikipedia.org/wiki/New_York_Times) report.[[26]](https://en.wikipedia.org/wiki/Marmalade#cite_note-26)

The Romans learned from the Greeks that [quinces](https://en.wikipedia.org/wiki/Quince) slowly cooked with honey would "set" when cool. The *[Apicius](https://en.wikipedia.org/wiki/Apicius%22%20%5Co%20%22Apicius)* gives a recipe for preserving whole quinces, stems and leaves attached, in a bath of honey diluted with [defrutum](https://en.wikipedia.org/wiki/Defrutum)—Roman marmalade. Preserves of quince and lemon appear—along with rose, apple, plum and pear—in the [*Book of ceremonies*](https://en.wikipedia.org/wiki/De_Ceremoniis) of the Byzantine Emperor [Constantine VII *Porphyrogennetos*](https://en.wikipedia.org/wiki/Constantine_VII).[[1]](https://en.wikipedia.org/wiki/Marmalade#cite_note-MS-1)

Medieval quince preserves, which went by the French name *cotignac*, produced in a clear version and a fruit pulp version, began to lose their medieval seasoning of spices in the 16th century. In the 17th century, [La Varenne](https://en.wikipedia.org/wiki/Fran%C3%A7ois_Pierre_La_Varenne) provided recipes for both thick and clear *cotignac*.[[3]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Wilson-3)

In 1524, [Henry VIII](https://en.wikipedia.org/wiki/Henry_VIII) received a "box of marmalade" from Mr Hull of Exeter.[[4]](https://en.wikipedia.org/wiki/Marmalade#cite_note-4) As it was in a box, this was probably *marmelada*, a solid [quince paste](https://en.wikipedia.org/wiki/Quince_cheese) from Portugal, still made and sold in southern Europe. "Marmalet" was served at the wedding banquet of the daughter of [John Neville](https://en.wikipedia.org/wiki/John_Neville_II) in [Yorkshire](https://en.wikipedia.org/wiki/Yorkshire) in 1530.[[5]](https://en.wikipedia.org/wiki/Marmalade#cite_note-5) Its Portuguese origins can be detected in the remarks in letters to [Lord Lisle](https://en.wikipedia.org/wiki/Arthur_Plantagenet%2C_1st_Viscount_Lisle), from William Grett, 12 May 1534, "I have sent to your lordship a box of marmaladoo, and another unto my good lady your wife" and from Richard Lee, 14 December 1536, "He most heartily thanketh her Ladyship for her marmalado".[[3]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Wilson-3) It was a favourite treat of Anne Boleyn and her [ladies in waiting](https://en.wikipedia.org/wiki/Lady-in-waiting).[[*citation needed*](https://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)]



Scottish grocer [James Robertson](https://en.wikipedia.org/wiki/Robertson%27s) created Golden Shred marmalade in 1864.

The English recipe book of Eliza Cholmondeley, dated from 1677 and held at the Chester Record Office in the [Cheshire](https://en.wikipedia.org/wiki/Cheshire) county archivists, has one of the earliest marmalade recipes ("Marmelet of Oranges") which produced a firm, thick dark paste. The Scots are credited with developing marmalade as a spread, with Scottish recipes in the 18th century using more water to produce a less solid preserve.[[6]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Henry-6)

The first printed recipe for orange marmalade, though without the chunks typically used now, was in [Mary Kettilby](https://en.wikipedia.org/wiki/Mary_Kettilby)'s 1714 cookery book, [*A Collection of above Three Hundred Receipts*](https://en.wikipedia.org/wiki/A_Collection_of_above_Three_Hundred_Receipts) (pages 78–79).[[7]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Indie-7)[[8]](https://en.wikipedia.org/wiki/Marmalade#cite_note-8)[[9]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Spread-9) Kettilby called for whole oranges, lemon juice and sugar, with the acid in the lemon juice helping to create the pectin set of marmalade, by boiling the lemon and orange juice with the pulp.[[6]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Henry-6)[[9]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Spread-9) Kettilby then directs: "boil the whole pretty fast 'till it will jelly" – the first known use of the word "jelly" in marmalade making. Kettilby then instructs that the mixture is then poured into glasses, covered and left until set. As the acid would create a jelly, this meant that the mixture could be pulled from the heat before it had turned to a paste, keeping the marmalade much brighter and the appearance more translucent, as in modern-day marmalade.[[6]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Henry-6)

The Scots moved marmalade to the breakfast table, and in the 19th century, the English followed the Scottish example and abandoned the eating of marmalade in the evening. Marmalade's place in British life appears in literature. [James Boswell](https://en.wikipedia.org/wiki/James_Boswell) remarks that he and [Samuel Johnson](https://en.wikipedia.org/wiki/Samuel_Johnson) were offered it at breakfast in Scotland in 1773. When American writer [Louisa May Alcott](https://en.wikipedia.org/wiki/Louisa_May_Alcott) visited Britain in the 1800s, she described "a choice pot of marmalade and a slice of cold ham" as "essentials of English table comfort".[[9]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Spread-9)

Etymology[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=2)]



Antique marmalade cutter, used to cut citrus fruit peel into thin slices

*Marmalade* first appeared in the English language in 1480, borrowed from French *marmelade* which, in turn, came from the [Galician-Portuguese](https://en.wikipedia.org/wiki/Galician-Portuguese) word *marmelada*. According to José Pedro Machado's *Dicionário Etimológico da Língua Portuguesa*,[[10]](https://en.wikipedia.org/wiki/Marmalade#cite_note-10) the oldest known document where this Portuguese word is to be found is [Gil Vicente](https://en.wikipedia.org/wiki/Gil_Vicente)'s play *Comédia de Rubena*, written in 1521:

*Temos tanta marmelada*

*Que a minha mãe vai me dar um pouco*[[11]](https://en.wikipedia.org/wiki/Marmalade%22%20%5Cl%20%22cite_note-11)

The extension of *marmalade* in the English language to refer to a preserve made from citrus fruits occurred in the 17th century, when citrus first began to be plentiful enough in England for the usage to become common.[[*citation needed*](https://en.wikipedia.org/wiki/Wikipedia%3ACitation_needed)]

[Greek](https://en.wikipedia.org/wiki/Ancient_Greek_language) μελίμηλον *melimēlon* 'sweet apple', from μέλη 'honey' + μῆλον *mēlon* 'apple, round fruit', became [Galician-Portuguese](https://en.wikipedia.org/wiki/Galician-Portuguese_language) *marmelo* 'quince'.[[12]](https://en.wikipedia.org/wiki/Marmalade#cite_note-12)[[13]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Scott-13)

In Portuguese, *marmelada* is a preserve made from quinces, [quince cheese](https://en.wikipedia.org/wiki/Quince_cheese).

There is an apocryphal story that [Mary, Queen of Scots](https://en.wikipedia.org/wiki/Mary%2C_Queen_of_Scots), ate it when she had a headache, and that the name is derived from her maids' whisper of *Marie est malade* ('Mary is ill'). In reality, the word's origin has nothing to do with Mary.[[14]](https://en.wikipedia.org/wiki/Marmalade#cite_note-14)

**International usage**[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=3)]



[*Vihreät kuulat*](https://en.wikipedia.org/wiki/Vihre%C3%A4t_kuulat), green marmalade balls by [Fazer](https://en.wikipedia.org/wiki/Fazer)

In much of Europe and Latin America, cognates for the English term *marmalade* are still used as a generic term for pulpy [preserves](https://en.wikipedia.org/wiki/Fruit_preserves) of all fruits, whereas in Britain it refers solely to preserves typically of [citrus](https://en.wikipedia.org/wiki/Citrus) [peel](https://en.wikipedia.org/wiki/Peel_%28fruit%29), such as from [grapefruit](https://en.wikipedia.org/wiki/Grapefruit), [orange](https://en.wikipedia.org/wiki/Orange_%28fruit%29) or [lemon](https://en.wikipedia.org/wiki/Lemon).[[6]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Henry-6) The name originated in the [16th century](https://en.wikipedia.org/wiki/16th_century) from [Middle French](https://en.wikipedia.org/wiki/Middle_French) *marmelade* and [Portuguese](https://en.wikipedia.org/wiki/Portuguese_language), where *marmelada* applied to [quince jam](https://en.wikipedia.org/wiki/Quince#Cultivation_and_uses).[[15]](https://en.wikipedia.org/wiki/Marmalade#cite_note-15)[[16]](https://en.wikipedia.org/wiki/Marmalade#cite_note-16)

In Finland, [Russian](https://en.wikipedia.org/wiki/Russian_cuisine) and former [Soviet cuisine](https://en.wikipedia.org/wiki/Soviet_cuisine), marmalade (Finnish: *marmeladi* and Russian: мармелад, *marmelad*) refers to a sugar-coated [gummy candy](https://en.wikipedia.org/wiki/Gummy_candy) made from [agar](https://en.wikipedia.org/wiki/Agar) and adapted from a French confectionery in the late 18th century. It is often sold in the form of marmalade slices made to resemble citrus wedges.[[17]](https://en.wikipedia.org/wiki/Marmalade#cite_note-17) An example of *marmeladi* candies in Finland is [Vihreät kuulat](https://en.wikipedia.org/wiki/Vihre%C3%A4t_kuulat%22%20%5Co%20%22Vihre%C3%A4t%20kuulat) ([Finnish](https://en.wikipedia.org/wiki/Finnish_language) for "green balls"), a brand of [pear](https://en.wikipedia.org/wiki/Pear)-flavored gummy candies created by Finnish confectioner [Karl Fazer](https://en.wikipedia.org/wiki/Karl_Fazer) from a recipe from [St. Petersburg](https://en.wikipedia.org/wiki/St._Petersburg).[[18]](https://en.wikipedia.org/wiki/Marmalade#cite_note-18)

Legal definitions[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=4)]

**Canadian regulations**[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=5)]

Under the Food and Drug Regulations (C.R.C., c. 870), marmalade is a standardized food and defined as a food of jelly-like composition that consists of at least 65% water-soluble solids. The regulations permit the use of [pH adjusting agents](https://en.wikipedia.org/wiki/Acidity_regulator) to prevent the marmalade from [dehydration](https://en.wikipedia.org/wiki/Dehydration), [antifoaming agents](https://en.wikipedia.org/wiki/Defoamer) to prevent blemishes on surface coatings and enable efficient filling of containers, and an acid ingredient to compensate for the natural acidity of the citrus fruit used. If [pectin](https://en.wikipedia.org/wiki/Pectin) is added, the marmalade must contain at least 27% of peel, pulp, or juice of citrus fruit. Class II preservatives may also be used.[[19]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Canregs-19)

The Canadian Food and Drug Regulations (C.R.C., c. 870) specify that [pineapple](https://en.wikipedia.org/wiki/Pineapple) or [fig](https://en.wikipedia.org/wiki/Common_fig) marmalade must be of jelly-like consistency, achieved by boiling the [pulp](https://en.wikipedia.org/wiki/Pulp_%28fruit%29) of juice of the fruit with water, and a [sweetening](https://en.wikipedia.org/wiki/Sweetening) ingredient. Pineapple or fig marmalade should contain at least 45% of the named fruit.[[19]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Canregs-19)

**European regulation**[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=6)]

Since 1979, the EU directive 79/693/CEE defines marmalade as a jam made from citrus fruits. The directive was replaced on 20 December 2001 by the ruling 32001L0113.[[20]](https://en.wikipedia.org/wiki/Marmalade#cite_note-20) The translated versions of this document keep the English definition of "marmalade" as referring to citrus fruits, even if the other languages use the corresponding word normally in the broader sense of a "jam".

In popular culture[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=8)]

**Children's literature**

* [Paddington Bear](https://en.wikipedia.org/wiki/Paddington_Bear) is known for his liking of marmalade, particularly in sandwiches, and kept it in his briefcase wherever he went.[[27]](https://en.wikipedia.org/wiki/Marmalade#cite_note-27) Paddington Bear is now used on the label of the smaller peel ("shred") and clearer/milder Robertson's "Golden Shred" marmalade, in place of the previous icon, "[Golliwog](https://en.wikipedia.org/wiki/Golliwog)", which is considered racially offensive. The 2014 movie [*Paddington*](https://en.wikipedia.org/wiki/Paddington_%28film%29) led to a slight increase in marmalade sales in the UK.[[28]](https://en.wikipedia.org/wiki/Marmalade#cite_note-Grdn-28)

**Literature**

* In [Jane Austen](https://en.wikipedia.org/wiki/Jane_Austen)'s 1811 novel [*Sense and Sensibility*](https://en.wikipedia.org/wiki/Sense_and_Sensibility) an over-indulgent mother feeds apricot marmalade to her fussy three-year-old child who has been slightly scratched by a pin in the mother's hair.[[29]](https://en.wikipedia.org/wiki/Marmalade#cite_note-29)
* In [Agatha Christie](https://en.wikipedia.org/wiki/Agatha_Christie)'s 1953 detective novel [*A Pocket Full of Rye*](https://en.wikipedia.org/wiki/A_Pocket_Full_of_Rye), the murder weapon is poisoned orange marmalade consumed at breakfast by the victim.[[30]](https://en.wikipedia.org/wiki/Marmalade#cite_note-30)

See also[[edit](https://en.wikipedia.org/w/index.php?title=Marmalade&action=edit&section=9)]

* ******[***Food portal***](https://en.wikipedia.org/wiki/Portal%3AFood)
* [Keiller's marmalade](https://en.wikipedia.org/wiki/Keiller%27s_marmalade)
* [List of spreads](https://en.wikipedia.org/wiki/List_of_spreads)
* [Succade](https://en.wikipedia.org/wiki/Succade)
* [*Yuja-cheong*](https://en.wikipedia.org/wiki/Yuja-cheong) (유자청; 柚子淸, yuzu marmalade)
* [Zest (ingredient)](https://en.wikipedia.org/wiki/Zest_%28ingredient%29)