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Citrus Fruits Deluxe

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"Express package, Miss," growled the expressman as he deposited a box labeled Florida Oranges at my feet. In a moment the lid was off and I picked up a card which read: "We know you will like our Florida citrus fruit, but won't you write and tell us anyway?"

I snatched away the paper wrappers and spread my golden gifts about me. A big orange, a tangerine, some kumquats, fresh citron, limes, grapefruit—a whole Florida grove was here. No Christmas package was ever half as exciting.

What is that huge thing that looks like a pear shaped grapefruit? The tag calls it a Pom­dorosa lemon. How many lemo­nades that lemon would make! I cut it and it looked like a grapefruit—large sections, large seeds, large core. But it smelled like a lemon and was running over with juice. Beside it was another yellow, lemon shaped fruit, but much larger than our usual lemons, and it was covered with bumps and dark spots. It was a common rough lemon. The inside looked like any lemon but the juice claimed distinction. It was so very very sour. Perhaps you've never seen these lemons. They are not attractive in the market and are too large for the ordinary household purpose.

The oranges do not look like the ones I often buy—they are duller, the skins covered with rust—a brown discoloration of the skin that has no effect on their value. The bright rough orange is a sour orange. We never eat it because of its sourness, but its tree is useful for grafting. The King Orange is dark green and very rough, with the inner part of the rind and the flesh a bright orange. The flavor is characteris­tic of all Florida oranges—more juicy, sweeter and less sprightly than the Califor­nia orange. The orange may be in­cluded in the menu of almost any meal because of its adaptability to a wide variety of uses. From breakfast fruit to dessert for dinner they are equally delicious and refreshing. If an orange is too juicy to peel gracefully at breakfast, try a tangerine. They are flat topped, bright orange colored oranges whose skin is easily removed and the sections fall apart. The flavor is delicious.

Color has invaded the grapefruit and here is one with pink flesh and no seeds. Wouldn't it be lovely to use to carry out a color scheme for a wedding breakfast? The grapefruit is juicy, sweet and not bitter. The peel, if par-boiled and candied, is my idea of a perfect sweet­meat.

A tiny orange limequat that looks like a kumquat but is round, tastes delight­fully unusual. It is a cross of a lime and a kumquat. Candied or used in ades, they have a good flavor.

I thought I had selected a large orange to eat; I peeled it and took a bite—and was surprised for it was bitter yet sweet. It was a tangelo—a cross be­tween a grapefruit and tangerine and it had the attractive flavor of both combined into one fruit. The skin was easy to re­move as with a tangerine. Would­n't you like to try one for break­fast tomorrow?

Limeade is sometimes made of lime syrup and sometimes of real limes. The lime in my package was large and juicy and had the best pungent odor. Limes are everbearing so limeade may be made any season.

Two fruits in the box are not citrus fruits but are interesting because they are new to us—the guava and the loquat. The guava is a yellow fruit something like a pear and filled with tiny seeds. It is little used for this reason. The loquat or Florida plum is a yellow fruit about the size of a kumquat with a large smooth stone in the center. It resembles a plum, but its flavor is far inferior.

Still several unusual fruits haven't been looked at. That large, rough sur­faced, grooved fruit is a citron in its natural state. It is seldom seen this way but we are all familiar with the commer­cial candied citron used in fruit cakes. This is the thick outside peel of the fruit which is prepared something like candied orange peel. Artificial coloring is usually added to make the finished product an attractive green color. Citron is not commonly grown here, but is imported.

Kumquats are the small, bright orange, oval fruits attached to their own stems with their luxuriant glossy green leaves. I ate one, it was good—the rind was sweet and the pulp tart. In some sec­tions the fruit is served raw as a sweet­meat, but the most common use for kum­quats is for preserves and marmalades, either alone or combined with orange, lemon or pineapple. Candied halves make an effective garnish.

New W. S. G. A. Officers

At the election of the new officers of the Women's Self Governing Association held on Mar. 4, the following officers were elected: Margaret Stanton, Glenn Elynn, Ill., president; Rosemary Koeberle, Summer, vice-president; Lucy Thompson, Hampton, secretary; Jeanette Riches­son, State Center, treasurer; Elva Sindt, Lake Park, point supervisor.

Mildred Burkhed, Zearing, was elect­ed to the office of Big Sister Chief. The election of the May Queen took place at this time, but the results will not be made public until the crowning of the May Queen at the May Fete during Veishea.

These elections were under the direc­tion of the League of the Women Voters, Esther McCracken, Centerville, presi­dent.