



Easy Orange Marmalade

Ingredients

- 4 oranges
- 4 CUPS granulated sugar
- 2 TABLESPOONS LEMON JUICE
- 1 TABLESPOONS LEMON ZEST
- 1/3 CUP water



Instructions

1. PREP THE ORANGES. CHOP THE ENDS OF THE ORANGES AND CUT THEM INTO EIGHTHS. CHOP IN A FOOD PROCESSOR FOR ABOUT 30 SECONDS, UNTIL FINELY MINCED.
2. COMBINE AND COOK. ADD THE MINCED ORANGES AND THE OTHER INGREDIENTS TO A SAUCEPOT. HEAT OVER MEDIUM, STIRRING OCCASIONALLY, UNTIL THE MIXTURE HITS 220 DEGREES. LET IT SIMMER AND SIT FOR 2 MINUTES.
3. COOL. REMOVE THE ORANGE MARMALADE FROM THE HEAT. LET COOL FOR A COUPLE OF MINUTES THEN TRANSFER TO THE JARS AND ADD THE LIDS. LET COOL TO ROOM TEMPERATURE ON THE COUNTER, RETIGHTEN THE LIDS, AND REFRIGERATE OVERNIGHT BEFORE USING.
4. STORE FOR UP TO A YEAR IN A COOL, DRY PLACE.

DATES TO REMEMBER

June: Pride Month

June 3rd: World Bike Day

June 5th: World Environment Day

June 9th: First Day of Camp

June 11th: National Children's Day

June 15th: Father's Day

June 19th: Juneteenth

June 23rd: Let it Go Day

June 26th: Forgiveness Day

Extra Activities @ Caughtlin Club

Piano Lessons

Swim Lessons



Tennis



BIRTHDAYS

MS. ALEX- YOUNG @ HEART

MS. RHONDA- YOUNG @ HEART

BRODY- 6 YEARS OLD

Curriculum Themes

1: Picnics & Healthy Plates

2: All About Dad's/Welcoming Week

3: Sea & Ocean

4: Dinosaurs/Reptiles

