

*A celebration of the life of*



*Margaret McLure*

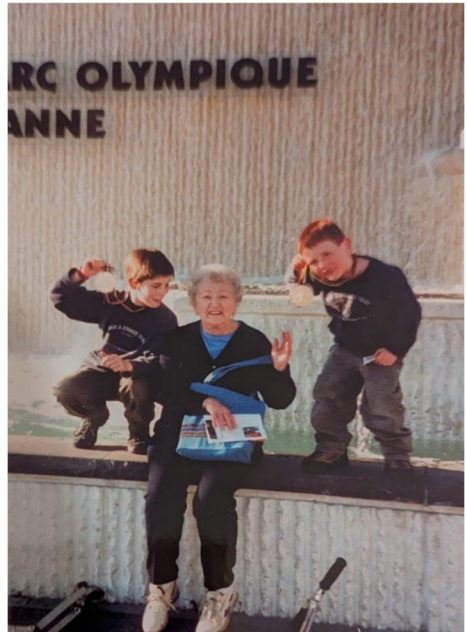
23rd March 1923 - 8th October 2023

Clydebank Crematorium

Tuesday, 24th of October, at 1:30pm



*Remembering the wonderful life of Margaret Oliphant McLure. Devoted wife to William, loving mother to Morag and William, beloved grandma of Sarah and Thomas and dear friend to many. We remember Margaret's strength, her sense of humour, and her care for others.*



## Margaret McLure's Marmalade Recipe

1 lb Marmalade Oranges

2 and a half to 2 and 2 thirds lbs Sugar

1 and a half Pints Water

Thoroughly wash Fruit.

Put oranges in pan - 'cover' with water - boil for about 2 hours, when fruit will be soft. Save the liquid.

Cut oranges into quarters, separate the stones and put these into a muslin bag.

Chop very finely, or put through a mincer, all the skin and pulp.

This is then put in pan with 1.5 pints water (ie. the liquid that was left, made up to the required 1.5 pints.)

Boil for 20 minutes, the bag of stones being included.

Remove from heat, and gradually stir in the sugar.

Heat gently till sugar dissolves, then bring to boil fairly briskly for about 25 minutes. Test for setting. (I always find I have to boil for much longer.)



### ***Appreciation***

The family would like to thank you all for joining us in celebrating Margaret's life.

Please join us for refreshments and light food at:

The Glen Luset  
67 Dumbarton Rd  
Old Kilpatrick  
Glasgow G60 5DA

### ***Donations***

If you wish to make a donation to our chosen charity please make a gift in Margaret's memory to the Alzheimer's Society.