

# How to Run Your Own Marmalade Day

Kitchen Table School — Marmalade Day

Marmalade Day is a cooking day that is also — quietly, genuinely — a full school day. This guide walks you through how to run it and shows you exactly which subjects it covers. No lesson plans required. Just oranges, a pot, and a bit of patience.

## WHAT YOU NEED

**Ingredients:** Seville oranges (or any sharp citrus), sugar, water, lemons

**Equipment:** Large pot, sterilised jars, thermometer (optional), wooden spoon, juicer

**Books:** A Paddington Bear story — film or book, whichever your learner prefers

**Time:** A full morning, or a leisurely whole day

## BEFORE YOU START

- Sterilise your jars the night before
- Let your learner choose the recipe — this is their research task
- Put Paddington on in the background
- Decide who is Chief Orange Squeezer (rock paper scissors is traditional)

## HOW THIS IS SCHOOL

Any activity that builds on existing knowledge or introduces something new counts as learning. Marmalade Day covers all of these:

### Reading

- The recipe (instructions, technical vocabulary)
- Articles about marmalade history or Seville oranges
- Paddington Bear — comparison of book and film

### Science

- What is pectin and why does it make marmalade set?
- How does sugar preserve fruit?
- The life cycle of an orange tree

### Maths

- Scale the recipe to your number of jars
- Convert measurements between units
- Calculate oranges per jar, juice yield per orange

### Geography & Research

- Where do Seville oranges come from?
- How did citrus fruit reach the UK?
- Trace the route on a map

# How to Run Your Own Marmalade Day

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## THE LESSON PLAN – IN ORDER

- Choose and read your recipe together — discuss any unfamiliar words
- Research: where do oranges come from? What is pectin?
- Maths: scale the recipe, calculate your orange quantities
- Prep: wash, peel, slice — following the recipe instructions
- Cook: stir, monitor, discuss what is happening and why
- Test: plate test or thermometer — is it ready?
- Jar: fill, seal, label
- Eat: marmalade on brown bread toast, Paddington story read aloud

## EXTENSION IDEAS

- Compare the Paddington film to the book
- Trace citrus trade routes on a world map
- Write a book or film review
- Write a marmalade recipe of your own
- Plant an orange seed in a pot
- Design a marmalade jar label

*One year we got lost in the film and forgot about the pot. The marmalade turned into toffee. We added more juice, remelted it, and it was fine. This is also school — adapting, problem-solving, not panicking. Note it down. It will probably be their favourite memory of the day.*

## READING MATERIAL USED THIS YEAR

ARTICLES / WEBSITES:

BOOKS READ ALOUD:

FILMS / AUDIO:

ANYTHING TO BOOKMARK FOR NEXT YEAR:

# Notes & Recipe

Notes & recipe used this year

RECIPE / SOURCE:

WHAT WORKED WELL:

WHAT WE'D CHANGE NEXT TIME:

NOTES:

# My Marmalade Day

Fill this in to record your own Marmalade Day. Happy Jamming!

## 1. THE KITCHEN

Draw it or describe it — what does it look, smell and sound like in the kitchen today?

## 2. THE MATHS

My recipe needs:

\_\_\_\_\_ kg of oranges

\_\_\_\_\_ kg of sugar

\_\_\_\_\_ litres of water

We are making: \_\_\_\_\_ jars

My calculations:

How many oranges do I need?

\_\_\_\_\_

If I double the recipe, how much sugar would I need?

\_\_\_\_\_

How many oranges per jar?

SHOW YOUR WORKING HERE:

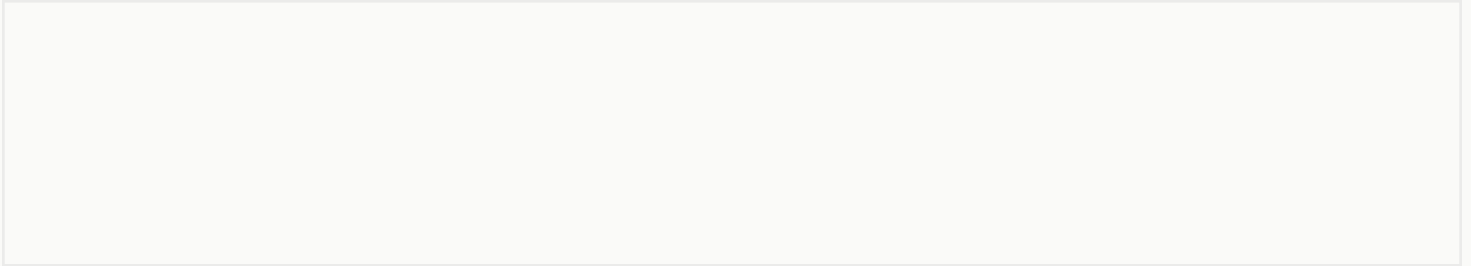
# My Marmalade Day

*continued...*

## 3. WHAT DID YOU LEARN TODAY?

Choose the prompts that work for you:

DRAW AN ORANGE TREE. LABEL THE FRUIT, LEAVES AND ROOTS.



WHAT HAPPENS TO THE MARMALADE WHEN IT COOLS DOWN?

WHAT IS PECTIN AND WHAT DOES IT DO?

WHY DOES SUGAR PRESERVE FOOD? WHAT WOULD HAPPEN WITHOUT IT?

ONE THING I DIDN'T KNOW BEFORE TODAY:

## THE TASTE TEST

My rating: ★ ★ ★ ★ ★ (circle your score)

MY VERDICT: