

Of Interest to Women



THE MIXING BOWL

Hello Homemakers! Ontario's last perishable fruit of the season is ripening, and the time is truly ripe to fill every jar you have left with grapes. The deep, rich, blue Concord has not only a sweet, but a tart, as a sauce to top desserts, or jelly for breakfast. This delicious fruit is quite inexpensive, and the period required for cooking or canning is unusually short. Fortunately, too, grapes are easy to "do down."

Be sure to choose compact bunches of large, firm grapes for quality and flavor. The deep, rich, blue Concord grape is the favorite with many homemakers.

Grape Jelly
Wash grapes and remove stems. Place in kettle. Mash until juice flows freely. Cook slowly until grapes lose their shape. Remove from fire and drain over night through double thickness of cheese cloth. Measure juice; bring to boiling point and boil five minutes. Add an equal measure of heated sugar, stirring until sugar is dissolved. Boil rapidly for about five minutes or until it sheets from the side of a spoon. Pour into sterilized glasses. When cool, pour on melted paraffin and keep in a cool, dry place.

Grape Jam
4 lbs. blue grapes, 2 1/2 cups sugar, 2 1/2 cups corn syrup.
Method: Wash and stem grapes; weigh; separate pulp from skins, and cook pulp gently until soft. Press through sieve. Combine pulp and skins; cook on electric element turned "Low" for 5 mins. Add sugar and corn syrup. Simmer gently until thick (about 15 mins.). Pour into hot sterilized glasses and while still warm, seal with hot paraffin. Yield: 9 eight-ounce jars.

Grape Juice—Without Sugar
After picking grapes, leave for two or three days to mellow. Pick over and wash. Add 1/2 cup water to each cup fruit. Simmer until tender—DO NOT BOIL. Press through cheese cloth. Clarify by straining again through another cloth. Reheat juice to simmering point only, stirring constantly. Pour into sterilized bottles. Cap and immerse in hot water bath, kept at simmering point, for 15 minutes.

Grape Mochamp, recommended
4 lbs. grapes, 1 lb. tart apples, 2 lbs. granulated sugar, 1 1/2 cups vinegar, 1/2 tsp. salt, 2 tbs. cinnamon, 2 tbs. allspice, 2 tps. cloves.
Wash grapes, remove from stems. Place in can and steam until soft without adding water. Cook apples until tender and press through sieve. Add sugar, vinegar, salt and spices. Simmer 20 minutes on electric element turned to "Low." Seal in clean, hot jars.

TAKE A TIP:
When Making Jelly:
Long cooking is apt to destroy the natural pectin which gives the grapes their perfect jellifying property, so it's wise to use a kettle with a wide base—the juice boils up faster.
Jelly is best when made in small quantities—one to three quarts of juice in a ten or twelve quart kettle.
The time required, depends upon the ripeness of the grapes and the rapidity of boiling.
Use the "sheet" method to test the jelly. Let a small amount of mixture drop from the side of a wooden spoon—when the drops flow together and drip off, jelly is done. Be sure to stir mixture frequently as it jells quickly.

Grape jelly tends to crystallize—especially if the grapes are real ripe. To prevent this, add chopped tart apples to the mixture and cook together. To one quart of grape juice, add one medium-size apple, cut in pieces, removing core only. The apple will improve the flavor too.
Remember to skin the grapes in making grape jam or preserves and cook the skins by bringing to a simmering point only; boiling toughens the skin.

THE QUESTION BOX
Mrs. T.C. asks: Is it possible to use corn syrup tins for canning tomatoes?
Answer: Yes. Scald the tins and proceed in exactly the usual way except do not add salt or sugar. Before the tins are put in the oven, press the lids down very lightly. When the oven baking is done, tap the lids on with a hammer and seal with paraffin.

Mrs. S. W. asks: When substituting flour for egg to thicken a sauce or custard, how much do you use?
Answer: 1 egg equals 2 tbs. flour. In custards at least one egg must be used per cup of milk; flour may be substituted for the other egg.

Anne Allan invites you to write to her, Care of The Acres Press Press. Send in your questions on homemaking problems and watch this column for replies.

AN ANCIENT PROCLAMATION

Thanksgiving proclamations are supposed to be very modern, but we found one the other day that antedates Abraham Lincoln, George Washington and all the rest. It is at least three thousand hundred years old, but was addressed as much to Canadian people as to any other living race or nation. Moreover it is quite as forcible and definite as any similar message delivered by any American president or governor. It was issued by one Moses at a period in national life when the people were as much inclined to forget God as we are some in America to-day. Read it and see how beautiful and appropriate it is: Deut. 8.

"Thou shalt remember all the way which the Lord thy God led thee: for He hath brought thee into a good land, a land of brooks of water, of fountains and depths, springing forth in valleys and hills; a land of wheat and barley and vines and fig trees and pomegranates; a land of oil olives and honey; a land wherein thou shalt eat bread without scarceness, thou shalt not lack anything in it; a land whose hills are iron, and out of whose stones thou mayest dig brass. And thou shalt eat and be full, and thou shalt bless the Lord thy God for the good land which He hath given thee. Beware lest thou forget the Lord thy God, in not keeping His commandments, and His judgments, and His statutes, which I command you this day: lest when thou hast eaten and art full, and hast built goodly houses, and dwelt therein; and when thy herd and thy flock multiply; and thy silver and thy gold is multiplied; and all that thou hast is multiplied; then thine heart be lifted up, and thou forget the Lord thy God, and thou say in thine heart, My power and the might of mine hand hath gotten me this wealth. But thou shalt remember the Lord thy God: for it is He that giveth thee power to get wealth, that He may establish His covenant which He swore unto thy fathers."

SALVAGE HELPS MOTORISTS

The announcement of Mr. Howe that owners of passenger cars may have their tires retreaded with camblock rubber of the passenger type without a tire ration permit will be welcome to Canadian motorists. Following the increase of the ration of tea and coffee, it is also an encouraging sign that the government is ready when adequate resources are available, to mitigate the drastic sacrifices it has had to impose upon the Canadian people for the purposes of the war.

But the people also owe this recovery of a lost privilege to their own efforts. It has been the creditable work of some 2,000 salvage committees, organized all over the Dominion for the purpose of collecting old tires and tubes and other waste rubber, that has produced the material to make possible the concession now granted. Hundreds of public-spirited citizens and thousands of school children have given freely of their time and energy to the work of these committees, and they deserve the gratitude of the motoring community. Despite the mounting output of synthetic rubber there still is a shortage of rubber necessary for the manufacture of new tires, and salvaging of rubber tires and tubes is still imperative. The concession is not to be regarded as the termination of this. It provides evidence of how motorists can help themselves by helping the salvage committees.

FOOD—A TIMELY TOPIC

Exhibits in the Royal Ontario Museum throw light on Egyptian food of 1500 B.C. Then, as now, agricultural products played an important part in international affairs. Agricultural wealth was the underlying source of Egypt's power, the basis of her international trade, and the coveted goal of her enemies.

In the Museum's Egyptian collection there are agricultural implements, including hoes, rakes and winnowing fans; a 4,000 year old model ploughman with plough hitched to a team of oxen; a similar model showing the birth of a calf; and finally, some actual wheat, bread, nuts and fruit. Further information on the Egyptian diet is gleaned from an ancient wall picture in the collection which records a great trade expedition to the south end of the Red Sea in 1500 B.C. The Egyptian ambassador is seen welcoming the native king to a banquet. A decorative inscription in hieroglyphs describes the fare as "bread, beer, wine, meat, fruit, and all the good things of Egypt."

GENERAL'S WIDOW ENLISTS

PRETORIA (CP)—The first person to respond to a recruiting appeal addressed to South African women was Mrs. Dan Pienaar, widow of Major Gen. Dan Pienaar, who was killed in an air crash last December. Mrs. Pienaar joined as a private.

Chronicles of... Ginger Farm

Written Specially for The Acton Free Press by GENEVIEVE F. CLARKE

Well, here I am again—back home from my summer vacation. You didn't know I had been away? Oh, but I have—definitely! I spent two whole days in the city this week. And I would defy anyone to cram more into that short time than I did. Each day was a mixture of shopping, visiting and shows. I was staying with Daughter and it was really rather funny. Daughter was on night shift and when I got out of bed in the morning, refreshed after a night's sleep, she crawled into it, weary after a night's work. In a few minutes she would be asleep and I would slip out to go visiting or shopping. About two-thirty back I came again and then we would finish the day together until it was time for Daughter to go to work again.

You know—I have always thought of rooming houses as such stuffy places with a variety of cooking odors, a minimum of privacy and everyone wanting the use of the bathroom at the same time. But now I realize there are other types of rooming houses for the place where Daughter lives in as much like a home as any place could be—complete with a six-month-old puppy who will steal your shoes and tear your stockings as quick as a flash, if you don't watch out. But he was a darling puppy and he and I were the best of friends. The hostess of the house is one of the best—young, friendly and ready to do anything for you. Why, just imagine, even though Daughter does not board there nothing would do but I must have my breakfast with the family. And was I glad for the smell of the coffee as it perked just about got me down. Of course I had to wake up at six o'clock in the morning, just when I had a chance to sleep in—such is the force of habit.

The sales clerks in the stores were also very friendly. There was the job tailor who was doing a small repair on my winter coat. He was very busy but when he knew I was from out of town he said he would get the job done somehow before I left. And he did. And the middle-aged woman in the dress department—she knew what I wanted better than I did myself—and she hunted the store over until she found it.

As for the man in the "shoes" it wasn't long before we discovered we had mutual friends of long standing.

City people unfriendly and disobliging? I should say not. At least not if you approach them with the same amount of courtesy in their ration books, the same worry about how to make the sugar last out and how to stretch the butter just a little further.

By Saturday noon I was back home again, but I didn't find a welcome sign out on the doormat. Instead I found a note on the kitchen table from Partner "Gone to Tom's threshing—let the horses in for a drink if they come to the gap."

So I got into my work-a-day clothes and was soon back in harness once again, busy with chores outside and in the house. Now they are finished and here I am at my typewriter until Partner comes along. They say variety is the spice of life and I'm thinking I have at least got a pretty fair share of the spice, if nothing else.

By the way, my "holiday" taught me one other thing. I discovered the only time I don't know what is going on in the outside world is when I'm in the city. I visited several homes and in only one of them did I hear a newscast over the radio. One might almost think that the war is something in which city people have little or no interest. Strange, isn't it?

GESTAPO KNOWLEDGE LARGELY MYTHICAL

LONDON (CP)—The Gestapo pretends to know a great deal; do not trouble about this as it generally knows nothing. That is one of the 31 points mentioned in a secret document of instructions for underground workers in Holland, which has just reached here.

"Don't tell anyone of your work, not even your wife—no knowledge, no trouble," the document adds.

Lloyd George Among the Leaders on Farm Front

Prime Minister of First Great War Supports Policies for Agriculture in the Present Conflict

By RUSSELL LAMBERTON Associated Press Writer

LONDON (AP)—Historians of tomorrow will assess David Lloyd George's contributions to the winning of this war as one of the most vital if among the least spectacular.

A political giant in the First Great War, he has earned a different distinction this time—that of leading up British farmers to greater productive efforts.

A practical farmer, himself, he has seen the outlook of war impressed upon the government and has put into the need of maintaining agriculture on a parity with the armed services, reasoning that a breakdown on food production would be disastrous.

The venerable statesman, who will be 81 years old next January 12th, has made few speeches in the last couple of years, and he has granted no interviews. It is not that his editorialized polemical wit has lost its sting, nor his tongue his plumed Welsh eloquence, but rather say some of those who are acquainted with his views—that he simply considers it better to work and reflect than to talk.

The robust man who has Britain's fighting prime minister in the last war now devotes most of his time to the administration of his 800 acres in Surrey, where he has put into practice many of the agricultural principles he has recommended for nation-wide adoption. These would include, of course, scientific management, full and intelligent use of the land, and improvement of working conditions for employees.

As one of the foremost members of the National Farmers' Union, Lloyd George has been one of the most effective interpreters of farming and farmers to the people of the cities. Agricultural experts give him a large measure of the credit for the fine showing on the farms this year.

When he is not actively supervising the farm in Surrey, Lloyd George usually goes to his place, Brynauvelon at Crocieth, Wales. He still holds the Conservative parliamentary seat which he won in 1920.

His health has been good, though toward the end of the summer he suffered a chill which prevented him from speaking at the annual Eisteddfod in North Wales. These yearly colorful singing festivals are among the few occasions when the white-haired statesman breaks his rule of silence.

When Lloyd George is well he starts his day about 6 o'clock with a light breakfast and a walk. Then he talks with his farm overseers. Frequently, he calls round at the farm's canteen to chat with his workers at lunchtime. After a mid-day rest he reads, listens to the radio, perhaps takes another walk. His bed-time is 9 o'clock.

The chief product of his land is fruit. The apple yield alone probably will run to at least 10,000 bushels this year. Besides that, there will be large quantities of other fruit, and hundreds of tons of vegetables.

Occasionally Lloyd George receives a distinguished guest, or is entertained by an old friend. But no word of political discussions reaches the outside.

"JACK RABBIT" FROM GERMANY

The so called Jack Rabbit of Southern Ontario is really a German hare. It was brought here from Germany in 1912, by a German, and released near Brantford. There is no evidence that he gave it the name Jack Rabbit to conceal its identity; but that name has prevented most people from recognizing it as the German hare. However, the same hare occurs in England and throughout central Europe; its real name is European hare.

The Royal Ontario Museum has kept a record of its spread. It reached Sarnia in 1920, Toronto in 1925, and Georgian Bay in 1927.

Like many other animals (and humans too) the hare is partly good and partly bad. Before the war when sportsmen could get all ammunition the European hare was a favorite game animal in a part of Ontario not well provided with game. But hares have to eat and they find the farmer's crops to their liking, and in the winter sometimes girdle orchard trees.

HORSES IN FAVOR

ATHENS, Tenn. (CP)—Old times, it seems, have returned. At a recent camp meeting at the rural Mount Cumberland Presbyterian Church, the wagons and buggies outnumbered the autos by a big majority. One of the wagons, equipped with hay frames, made a round trip of sixteen miles to bring twenty worshippers to the service.

Rationing Time Table

October 1st 1941 (Clip this out and keep available)

Coffee or Tea (Green)
Coupons 1 to 17 inclusive now valid
Coupons 18 and 19 valid October 1st
Valid until declared void
Each good for 8 oz. coffee OR 2 oz. tea.

SUGAR (Black)
Coupons 1 to 16 inclusive now valid
Coupons 17 and 18 valid October 1st
Valid until declared void
Each good for one pound of sugar.
Coming sugar coupons valid until declared void.

BUTTER (Pamplate)
Coupons 28, 29, 30 and 31 now valid
Expire October 31.
Coupons 32 and 33 valid October 1st
Expire October 31.
Coupons 34 and 35 valid October 28
Expire November 30.
Each good for 1/4 pound of butter

MEAT (Red)
Coupons pairs 17, 18, 19 now valid
Expire October 31.
Coupon pair 20 valid October 7
Coupon pair 21 valid October 14
Expire October 31.
Coupon pair 22 valid October 21
Coupon pair 23 valid October 28
Expire November 30.
Each pair good for 1 to 2 1/2 pounds of meat.

Preserves (Orange)
Coupons D1 to D5 now valid
Valid until declared void.
Good for preserves, sweet spreads, or sugar (see chart)

Why Worry?

"I wonder why folks worry. There are only two reasons for worry?"
"Either you are successful or you are not successful. If you are successful there is nothing to worry about; if you are not successful there are only two things to worry about. Your health is either good or you are sick; if your health is good there is nothing to worry about; if you are sick there are only two things to worry about. You are either going to get well or you are going to die; if you are going to get well there is nothing to worry about; if you are going to die there are two things to worry about. You are either going to heaven or you are not going to heaven; and if you are going to heaven there is nothing to worry about; if you are going to the other place you'll be so darn busy shaking hands with old friends you won't have time to worry, so why worry?"

REGISTRATION REQUIRED FOR MONEY PRODUCERS

Honey producers whose total production is less than 2,000 pounds a year are required to register as producers with their local ration board according to the recent regulations on preserves rationing. Producers of over 2,000 pounds a year are required to operate coupon banking accounts. Any regional office of the Wartime Prices and Trade Board can give further instructions on the procedure involved in either case.

New Price Order Controls Potatoes

Prices of potatoes in Canada will be kept at about the same levels as prevailed last year according to an announcement made by the Wartime Prices and Trade Board this week. These prices become effective on September 6 and will remain unchanged until January 30, 1942. After that date increases to cover storage and shrinkage will be permitted until time 1 of next year. Maximum prices are established for growers, wholesalers and retailers. Increases of one half to three quarters of a cent, have been permitted on certified and foundation seed potatoes.

Zoning of Creameries Effective in October

Commencing October 1, creamery trucks in Ontario will be restricted to certain defined zones of operation. Under the new regulations farmers have two alternatives if they feel they are being treated unfairly. They may take one or more shipments to some other creamery than that designated for their district and check on the grading they are receiving. They may also appeal to provincial authorities and have a special inspection to ascertain whether or not they have been fairly treated. Farmers trucking their own cream are not affected by the order which was to have been effective August 16.

QUANTITY OF MONEY and volume of credit are matters of high national monetary policy.



Canada's Chartered Banks exist to perform two main services:

1. They receive the savings and other funds of the public, who thus build up bank balances in the form of savings and current accounts.
2. They advance money to communities, enterprises and persons to serve their legitimate needs.

Along with these main functions the banks, through more than 3,000 branches and sub-agencies, render a large number of other important services related to local and national needs—services which have greatly increased as a result of the war.

existence in the country at any given time, and the volume of credit, are matters of high national monetary policy. The nation's own central bank, the Bank of Canada, determines them. The Bank of Canada makes extensive use of the Chartered Banks' facilities in giving effect to these policies.

But the quantity of money in

The Chartered Banks' responsibility, clearly established and regulated by the Bank Act, is in the realm of commercial banking—that is, to receive deposits and to serve the needs of trade and industry.

THE CHARTERED BANKS OF CANADA

CANADIAN GENERAL INSPECTS CANOL PIPELINE



The vital necessity for oil to keep the United Nations war machine rolling smoothly along the road to Tokyo has sparked one of the all-time epics of transportation in Canada's Northwest. To tap the underground lake of oil in the Mackenzie basin in the Fort Norman area and feed the fuel to trucks using the Alaska highway, to planes flying parallel route and to ships in the Northern Pacific, more than 350 miles of pipe is being laid from Norman Wells to the Whitehorse region in the Yukon. Big job was transportation of heavy equipment into Norman area more than 1,000 miles from railroad at Fort McMurray. Here Major General W. W. Foster, special Canadian Commission on north west projects, and Col. J. Lyons (left), O.C. Post of Whitehorse, U.S. Army, stop to chat with welders L. S. Cook, of Oklahoma and C. R. Dunlap, San Francisco. Picture was made during General Foster's initial inspection trip of the Canol project.

