

# Of Interest to Women

## PRECIOUS BOTTLE RESTORED

Glass but one sixty-fourth of an inch thick forms a precious bottle on view at the Royal Ontario Museum. Its body is the size of a grape-fruit, its neck, several inches long, is very slender. It is not only a fine example of 16th Century European glass, but has unique historical interest. Brought across the Atlantic presumably from France, carried in a canoe and over forest trails by the Jesuit missionaries of three hundred years ago, it eventually reached Fort St. Marie near Midland Ontario, not far from the scene of the martyrdom of Brebeuf and Lalemant. In 1941, archaeologists from the Museum unearthed the shattered bits of the bottle along with other relics. Expert workmen of the same institution undertook the restoration of the bottle from the fragments, and the seemingly impossible task has been well done.



Hello Homemakers! To live in the vicinity of a commercial freezing locker or to own a home freezer is a great convenience. Moreover, it means your family will be able to enjoy fresh, delicious fruits and vegetables out of season—without strain on the family budget. You will find that freezing fruit is far simpler than canning and is ever easier than freezing vegetables. By organizing the work before starting, a quantity of fruit can be prepared, packaged and stored in the freezer within a couple of hours.

Certain varieties of the following fruits are excellent when frozen: blueberries, cherries, gooseberries, huckleberries, raspberries, strawberries, rhubarb, peaches and fruit juices. (We will mention pie-filling later—made with fall varieties.) It is wise to select particular varieties since some types are not adapted to freezing. Notice that we do not suggest freezing very seedy fruit—blackberries and black raspberries.

**VARIETIES OF FRUIT RECOMMENDED FOR FREEZING**  
 Raspberries—Cuthbert, Viking  
 Sour Cherries—Early Richmond, Montmorency  
 Currants—Black and Red  
 Strawberries—Van Rouge  
 Gooseberries—Poorman, Chief  
 Grapes—Concord, Niagara, Cayuga, Lindy and Hungarian  
 Peaches—Elberta, Vedette, Valiant and Vefreeze.

Plums—Claude, Grande Duke, Fair-Pond, Pacific, Washington and Italian Prune.

### STEPS IN FREEZING FRUIT

Little equipment is needed. All you require are two large blanching bowls, two trays, a funnel, clean towels, measuring cup and spoons, electric iron and cardboard shield.

1. Purchase cartons with a cellophane lining or heavy waxed coating.
2. Harvest fully matured and firm fruit of the variety recommended for freezing. Sort the fruit to remove any blemishes or over-ripe pieces.
3. Prepare to package fruit immediately after it has been sorted.
4. Wash fruit quickly in cold water with as little handling as possible. Drain on trays lined with paper towelling or cloth. Pit or peel such fruits as cherries and peaches. Cut or crush fruit if desired.

5. (a) Alternating layers of fruit and sifted sugar right into the container, known as the Dry Know how much fruit the containers hold, then estimate the amount of sugar required for each container. For example, in the case of strawberries, using 4 pounds (12 cups) of prepared fruit to 1 pound (2 cups) of sugar, a container holding 2 cups of fruit would require 1/2 cup sugar.
- (b) A thin syrup is often poured over fruit to within 1/4 inch of top of cartons. To make syrup: add 1-1/4 cups warm water to 1 cup sugar, stir to dissolve, and chill. This is sufficient for 2 pint cartons. Add 1 tap of lemon juice to the above for peaches and pears to prevent discoloration. Make sure pieces of fruit are covered with syrup.
- (c) Fruit for pie filling may be packed without sugar or syrup but we prefer sugar method.

6. Before sealing the package try to exclude as much air as possible. If the liner can be heat sealed, use a warm iron to press the ends quickly. Fold liner then close carton. Label with black crayon.
7. Keep packaged fruit in the electric refrigerator until all cartons are ready then take to the locker in an insulated box.

### TAKE A TIP

1. Rhubarb is the one fruit that requires scalding. Dip a sieve containing 1 quart diced rhubarb into boiling water for one minute, then dash into cold water for two minutes, drain, and pack.
2. Pit sour cherries before freezing, otherwise they are apt to have a bitter flavour. A cherry pitter is a handy gadget to add to your store of preserving utensils.
3. Break the force of wash water from a tap with your hand or else use a spray or clean watering can.
4. A homemade funnel for filling cartons can be made by cutting one end out of a tin can and pressing into shape.

Water stock requires 15-25 gal. to get row of horse.

## Chronicles of... Ginger Farm

Written Specially for The Acton Free Press  
 GWENDOLINE F. CLARKE

If this column seems somewhat wild and wandering this week put it down to the heat or humidity or something because there is certainly plenty of both and I feel as if I had it all. I just feel that way even though I know I'm wrong because Partner just came in from the hayfield and he looks like a walking grass spot. Why don't we envy the white folk living in tropical countries and have a sleep during the heat of the day? Come to think of it that wouldn't do either—not in haying time, because as soon as the heat subsides the dew comes up. And anyone who has worked in a hayfield knows what hay is like to handle if the dew is on it—that is the farmer's main argument against daylight saving time.

Well, in between mopping my brow I am carrying on a three-way fight with the robins and starlings. The cherries are ripe and we are all determined to do each other out of a picking. As soon as the starlings come down for a feed the robins appear from nowhere and chase them away. The commotion that ensues attracts my attention and then I go out and scare the robins away. Or I try to—they don't scare very easily.

My catbirds have disappeared. When my sister was here we hunted around until we found where they had their nest—in a lilac bush by the front door. We didn't touch it, of course, but I am wondering if the birds were so annoyed at our discovery of their hideout that they decided to take up quarters elsewhere. Lucky little birds—they don't have to worry about the housing shortage. Mr. Catbird probably says to Mrs. Catbird: "Look, my dear, this lilac bush seems like a very good place for our new home. Suppose we build here." Mrs. Catbird agrees so they go to work and they build. Just like that... no worry, no fuss, no permit needed. They don't have to worry about plumbers, carpenters or bricklayers and how much an hour they charge, and when their home is finished they don't even have to mortgage to worry about. Oh, for the life of a bird! True it might be a short one—a prowling cat might add fins to a promising career even in the middle of a joyous song.

Coming events cast their shadows before... This morning Bob walked in with a binder canvas to be fixed so it looks as if he is thinking it won't be long before the wheat is ready to cut. But I am allowed a day or two of grace so that I won't have to touch that awful canvas in this terrific heat. When I have a binder canvas to deal with I always do as much repair work as I can on the sewing machine and by the time I get through disentangling the slats from the sewing machine and myself from the slats I am hardly fit to live with for about an hour. That is about the only time I say to myself, and mean it—"Oh why did I ever marry a farmer?"

Come to think of it I do, I know which I dislike more—mending binder canvas or peeling hard-boiled eggs. We are fond of devilled eggs in this family but to my way of thinking the 'devilish' part is not in the dressing but in prying the shells free from the eggs. If anyone knows of a sure way of doing this little job without leaving half the white on the shell, or bits of shell sticking on the peel I get for goodness sake send the information along. Sometimes I think I could write another volume of "The Egg and I". You have probably guessed by this time that we are having devilled eggs for supper tonight.

Ah, there must have been some thing up. Tippy has nosed around at all the doors until she found one that she could push open and so get in the house and up in a dark corner. So many dogs are afraid of storms but I think Tippy is the worst coward I ever knew. The other evening there was one particularly sharp clap of thunder. None of us thought about Tippy until we heard a queer noise going on and Tippy, not finding a door she could push open solved the problem by crashing through the screen netting in the sun-room door.

We want this heatwave to break but oh dear, before the grain is cut, even the threat of a storm makes us so afraid something will come along and flatter the crops.

Hot water is a handy thing to have—if it's not too hot. On the hands, it feels as if it is boiling, which it isn't, if it gets up over 140 degrees.

## Business Now Or Business Later

By Joseph Lator Bullocke  
 If business is ready to stand on its own feet, the era of prosperity that Canada is now facing may be lasting. If we are content only to take advantage of the benefits that the world recovery programme drops in our laps, it is a prosperity that may not last. The temptation is undoubtedly there. Recently the Minister of Trade and Commerce, Mr. C. D. Howe, announced in the House that the European Recovery Programme as it affects Canada, might make demands for a variety of goods to a total of \$1600 million.

Of this total some \$250 million has already been appropriated and after all these contracts had been fulfilled it was estimated that Canada would still have available: Bread grains, \$245 million; coarse grains, \$253 million; meat, \$73 million; timber, 94 million; aluminium, \$38 million; fresh fruit \$18 million; agricultural machinery, \$14 million. All these would come under the European Recovery Programme and would bring us a substantial measure of immediate prosperity. But Mr. Howe pointed out that in any long time look this was not an encouraging as it might appear. There was no assurance of repeat business where the customer did not purchase, but was supplied at the discretion and the determination of an outside agency.

But here are many other demands and it is in meeting these that the Canadian exporter reasonably might be assured of a continuing business. This type of business would not be financed by the funds of the Economic Co-operation Administration, but would be a deal between principals and would be financed from the resources of the importing countries. The hazard involved might perhaps make such exports less attractive, but they would have the advantage of being part of what might be a continuing and expanding export programme.

### NEW FIBRE CLOTH

After eight years of research in the use of groundnut fibres in the manufacture of cloth, a factory has been opened in Scotland. The fibre is blended with wool and it produces a cloth called Ardl, which is suitable for various kinds of clothing, drapes, and other textile goods.

## Homemade Cake...READY-MIXED

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 Success every time with Campbell's Cake Mix. Just add a cup of milk or water—stir and bake. Light, tender, delicious. Try it today.

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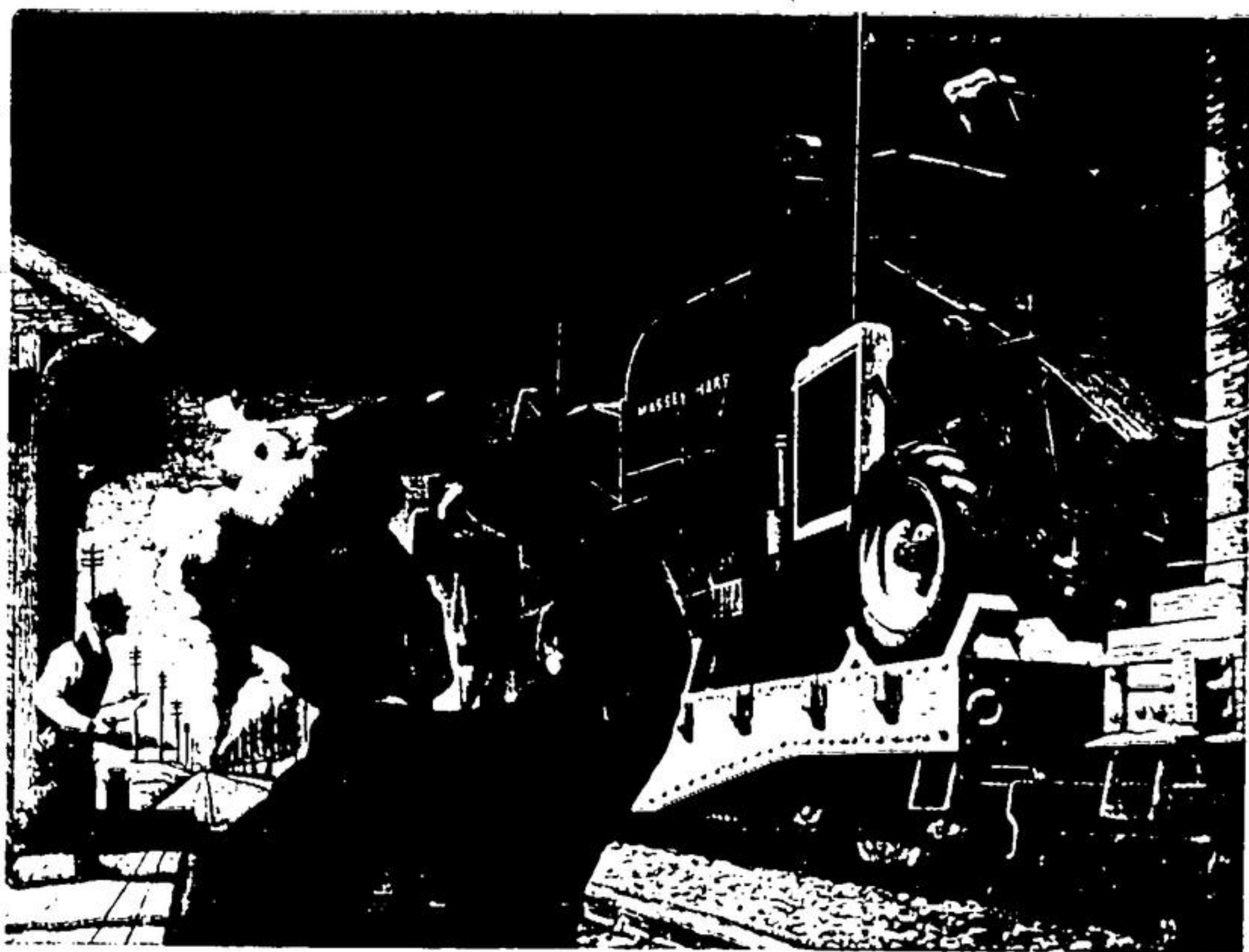


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## Modern Harvesters' Excursion to Help Canadian Farmers

A New Era in Harvesting Started by Massey-Harris Combines

Trainloads of Massey-Harris combines rolling across the country to the grain farming areas are a common sight nowadays. They have replaced the once familiar annual harvesters' excursions which brought thousands of harvest hands to the prairies.

Modern mechanical harvesters like the Massey-Harris self-propelled combines, have brought many advantages to grain growers. With them, crops can be harvested with the minimum of manual labor, a great money-saving feature when, in times like these, experienced farm help is in short supply and wage rates are high.

Massey-Harris self-propelled combines speed up harvesting—one man can cut and thresh 50 acres and upwards in a day. Operating costs are low too with a self-propelled—one motor supplies power to propel and operate the machine. There is no expense for twine or stacking. And the combine has done away with the work, worry and expense of threshing time.

The demand for combines indicates the trend towards modern mechanical harvesting. From factories with capacity increased greatly, more and more Massey-Harris combines are being built to help Canadian farmers harvest their crops easier, quicker and at less cost.

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