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## THE MIXING BOWL

By ANNE ALLEN  
Hydro Home Economist

Hello Homemakers! Read on for two minutes — then clip out this column and tuck it inside the cupboard door. If you follow the directions during the making of preserves, you will have delectable jelly for your cupboard shelves.

### JELLY MAKING

1. Fruits should be slightly under-ripe and fresh.
2. Fruits that will readily sour: currants, gooseberries, sour plums, grapes, cranberries and sour apples. Other fruits, blueberries, sweet apples and blackberries, will jelly if an acid juice of lemon or rhubarb is added.
3. Fruits which are low in both acid and pectin are strawberries, peaches, pears and pineapple. These should be blended with fruits that jelly or with commercial pectin. Directions for pectin crystals or liquid should be followed carefully in regard to one minute fast boil.

### TAKE A TIP

1. One quart or 3 pints of juice is sufficient to make into jelly at one time.
2. Juices should be made by adding little or no water to crushed or chopped fruit. (Add 1 cup of water to barely cover chopped apples and underripe currants.) Bring to a boil and cook quickly, stirring constantly, for 8 to 15 minutes or until pulp is soft.
3. Drain pulp through cheesecloth for 3 or 4 hours without pressing the bag. You may drain in a purse placed in a large pan, then strain through a cloth to obtain clear juice.
4. Measure the fruit juice into a deep saucepan and then boil rapidly for 8 to 10 minutes and test for pectin quality.
5. Pectin test: To 1 tablespoon cooked fruit juice add 1 teaspoon sugar and 1 teaspoon Epsom salts. Stir until salts dissolve then let stand 20 minutes. If large particles form it will make good jelly. If it does not jelly, bottle as fruit juice or add lemon juice or pectin.
6. Skim the juice. Measure sugar using ½ cup to each cup of fruit juice and add. If you warm the sugar slightly in a moderate oven it gives a clearer jelly.
7. Boil only 3 to 5 minutes after adding the sugar. Stir; it boils frothy.
8. To test when jelly is done, let some of the hot syrup fall from the side of the stirring spoon. Jelly is done when it sheets from the spoon or when the two last drops form a large drop. Pour into sterilized glasses.
9. Seal with a thin layer of melted paraffin (softened over hot water) when jelly is cold. Add a second layer next day.

### THE QUESTION BOX

In reply to Mrs. T. C.'s question: Is it wise to make a second extraction from the pulp in a jelly bag?

Only attempt second and third extractions with fruit that jells rapidly. Put pulp into saucepan and add enough water to prevent burning, then stir until it is hot and drain again.

### RASPBERRY — CURRANT JELLY

Extract the juice from raspberries and currants separately and use the same quantity of each, or use three-fourths currants to one-fourth raspberries, the raspberries having more pronounced flavour. Use 1 cup sugar to 1 cup of juice. Combine juice and sugar and boil rapidly until jelly test is obtained. A candy thermometer should register 218 to 222 degrees. Pour into glasses and seal when cool.

### GOOSEBERRY JAM

Wash and top and tail gooseberries. To 4 cups fruit (1½ pounds) add ½ cup water. Cook till berries are tender. Add 1-8 pounds sugar and stir until dissolved. Boil 5 minutes. Pour into sterilized jars and seal with paraffin.

### MATRIMONY JAM

Use equal parts of apples, firm pears, plums and peaches. Wash and core apples and pears but do not peel Stone plums; peel and stone peaches. Cut all fruit into small pieces. Weigh and add 3/4 pound of sugar for every pound of fruit. Allow to stand until the sugar is dissolved; overnight if possible. Be sure the fruit is covered with the sugar. Bring to a full rolling boil and boil for 20 minutes. Seal in sterilized jars. One pound of each fruit makes about 2 quarts jam.

While diminishing smoke nuisance, useful liquid fuels can be extracted from coal with little loss in heat value.

## Chronicles of... Ginger Farm

Written Specially for  
The Acton Free Press  
GWENDOLINE F. CLARKE

This is Sunday, and after dinner Partner and I were all set for a nice, quiet afternoon — which we both needed. We had it — for about half an hour! After that brief period of peace, Tippy barked, voices shouted, and cows moo-ed and bellowed. The boys were both away so Partner ran out in slippers to see what it was all about, and I soon followed. We found all our cows out in the front hayfield, from whence, if they were not prevented, they could wander on to the road. Either they had managed to nose open the gate themselves or someone has left it open, John going by in his car, saw what had happened, so he and his 'chum' drove in and were busy chasing the cows when we heard them. Once the cows were back in the yard Partner took over and drove them back to the bush pasture where they belonged. But would they stay there? Not a bit of it. "That alfalfa in the hayfield tasted pretty good," they thought, "perhaps we could snatch another feed." So, hopefully, down the lane they came again, but when they found the gate shut on them, my such bawling you never heard. Of course it wasn't long before Partner was out again and he and Tippy chased them up the back lane once more.

Presently I said to myself — "Those cows will never stay there; they will keep up that bawling all afternoon and there will be no peace for anyone." So here I am, sitting on a tree stump in the pasture, herding the cows. That way, Partner at least, will get a little peace. Twice since I have been sitting here the cows have made a bee-line for the gate but each time I got there first.

It is nice up here; in fact it is no real hardship to stay here at all — except that a tree stump is not the softest thing in the world to sit on. The view is lovely from here — trees and fields and farm houses nestling here and there until the scenery as a whole merges into the background of "The Mountain" and the dark green of its evergreens. Not only that but as far as the eye can see there is wheat — ripe, rich and golden, all just about ready for the binder and still standing straight and tall. That is what we are so thankful for — it could so easily have been flattened by wind or heavy rains, which would have meant so much more work for the farmers — and so much less for their pockets. Last Friday we had a wonderful rain — it did so much good to the gardeners and yet no harm to the crops.

Right where I am sitting is all that remains of our bush — twenty-six trees in all — and under the shade of its elms and oaks the cows are now standing around peacefully chewing their cud. Lawrence is the only one lying down and taking life easy! An, now they are heading this way again — excuse me a minute while I change their minds for them. Thank you — that's better.

Just imagine, by the time this column is printed my friend will have arrived from England. That is, if she doesn't get cold feet at the last minute and I don't think she will. Thirty long years since we have seen each other — and thirty years is a long time for friendship to survive by correspondence especially when even our letters have been haphazard and irregular. And yet, in spite of that we have always been so sure of each other, always knowing that each would be welcome at the home of the other should the opportunity arise. We were the kind of friends who could sit for hours, if we felt like it, and never say a word. We used to scrap occasionally but I cannot recall a serious quarrel at any time — there were never "hurt" feelings because this or that was said. It is going to be fun watching Cicely's reactions to Canadian life. Like most English people she has entirely wrong ideas about life on this side of the water. She is very excited about the trip. Every few days I get an airmail letter with original illustrations of herself flying, or the two of us meeting at Malton airport. Neither of us has ever mentioned any possible risk in coming by air. After all, why think of it, when the proportion of accidents is so slight? I would imagine the odds for getting killed are far greater when driving a car through Sunnyside between five and six o'clock at night! "Snide Stretch," one of our friends calls it.

Shale processing for oil is being pressed in many countries.

## ERIN

Harry Short, local C.P.R. agent was perturbed when he reached the office on Thursday morning of last week, to find that the premises had been entered sometime during the night. The door was damaged and the ticket case and till had been forced. Money orders and a small amount of cash were stolen.

D. C. Kirkwood's grist mill was also forcibly entered and a small sum of money removed from the cash drawer.

Kirby C. M. Tarzwell, a member of Hillsburgh band, died suddenly in the Orangemen's parade at Kitchener on Saturday, July 10.

Workmen cleared away the underbrush along the race bank on Monday in preparation for the new Municipal building.

Body of John Theaker, 40-year-old North Amaranth Township farmer, was found on July 7th, in the kitchen of his home. Dead in a nearby barn were two horses, six cows, four calves and 400 chickens. Theaker was unmarried and lived alone. He had not been seen since Sunday. — Advocate.

## GEORGETOWN

In a pretty evening ceremony in the rectory of St. Alphonsus Church, Edmonton Alta., June 26th, Evelyn Mary, daughter of Mr. and Mrs. J. S. Phillips of Edmonton, became the bride of Mr. Albert Kemahood, son of Mr. and Mrs. J. J. Kemahood of Georgetown, Ontario.

It was a shock to his friends to learn of the sudden death of Joseph M. Cox who died of a heart attack in his sleep on Thursday, July 1st.

A resident of Georgetown since his childhood he had just recently moved with his family to their new home at No. 3 Churchill Crescent in Wartime Housing Project 2.

A dual-purpose Shorthorn bull, bred by J. B. Miller of Georgetown, travelled by plane from Buffalo, N.Y., to Bogota Colombia last week, where he was purchased by Caja Farms. He was one of two Ontario-bred bulls included in the shipment. — Herald.

Fishing in Great Slave Lake, N.W.T., is becoming a large-scale commercial enterprise, supplying whitefish and trout.

## CATERING

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— WEDDINGS —  
— PICNICS, ETC. —  
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