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Hello, Homemakers! Today's the day we melt paraffin to prevent the freshly made jam and jelly from spoiling. For this little job we always place the tin in a basin with some water in it. Although we can melt paraffin on an electric element turned low without smoking it is wise to use the basin of hot water to ensure safety. Usually we squeeze the tin to make a spout which may cause the lower edge to leak. Then, too, when more melted paraffin is needed there is no need to worry about the highly inflammable product dripping on the range from the spout.

There are several other good protective covers for concentrated preserves such as circular pieces of cellophane and plastic caps.

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TAKE A TIP

1. These are the fruits which possess good jellifying properties: sour apples, currants, gooseberries, Concord grapes, sour plums. With the addition of an acid such as lemon juice the following fruits are also good for jam or jelly: blueberries, raspberries, quinces, sweet plums.
2. Apricots, peaches and strawberries are good for jam but NOT for jelly.
3. We believe inexperienced homemakers should not attempt using sour cherries, elderberries, pears or strawberries without commercial pectin.
4. Use a mixture of ripe and slightly under-ripe fruit in the proportion of 1 cup ripe fruit to 2 cups under-ripe for good flavör and color.
5. Wash fruit and remove stems and blemishes. Do not peel or core.
6. Instead of adding lemon juice, combine certain fruits together for a successful jelly: blueberry with rhubarb; raspberry with red currant; and strawberry with gooseberry.
7. When cooking the fruit pay particular attention to the amount of water added. If too much water has been added the prolonged heating will destroy some of the pectin and flavor. For 1 quart of mashed raspberries, grapes and blueberries add 1 cup of water. For 1 quart of mashed currants, gooseberries and plums add 2 cups water. For 1 quart of cut apples add 4 cups water.
8. Simmer (never boil) the prepared fruit and water until soft and mushy.
9. Moisten a jelly bag (a clean cotton bag or piece of factory cotton). Pour hot fruit into bag and press gently with spoon.
10. For a second extraction measure the pulp left in the jelly bag and add an equal amount of water. Cook slowly for 20 minutes and strain again.
11. To be assured of firm jelly test for pectin, pour one spoonful of extracted juice into a saucer and gently pour in a teaspoon of rubbing alcohol. Do not stir. Let stand one to three minutes. Press the small mass to see if it is firm and has no liquid. Be sure never to taste the alcohol mass as it is poisonous and be sure to wash it down the drain in case it is mixed with the food.
12. The test determines the amount of sugar to be added. If the teaspoonful of substance is firm add 1 cup of sugar for each cup of juice. If it is lumpy add three quarters cup of sugar per cup of juice. If the test has liquid add half cup sugar per cup of juice.
13. Use a deep saucepan and boil the sugar and juice rapidly. A quart requires about 15 minutes but keep testing with a spoon. Allow liquid to drip at the rounded part of the spoon. When two drops tend to pull together forming slanted edges the jelly is done. Remove from heat at once.
14. Let hot jelly or jam stand one minute then remove scum. Let stand another 3 or 4 minutes to remove any air bubbles then pour into clean jelly jars.
15. Pour a very thin coating of melted paraffin over hot jelly. When cold add another thin layer of wax.

THE QUESTION BOX

Mrs. R. K. asks: Why does jelly ooze around the edge of the wax?
Answer: A thick layer of wax may weigh down the jelly to the extent that syrup will form. Then, too a second layer of wax is necessary when the jars are cold because glass expands slightly when hot.

Mrs. W. H. asks: What is the temperature of jellifying on a thermometer?
Answer: The jellifying point on a candy thermometer is 220 degrees F but it is not always an accurate test.

Mrs. T. B. asks: What causes a weak but sweet jelly?
Answer: It is either because the fruit boiled instead of simmered before juice was extracted or the use of too much sugar.

Robt. R. Hamilton
OPTOMETRIST

72 ST. GEORGE'S SQUARE
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COMPLETE EYESIGHT
SERVICE

Chronicles



Ginger Farm

Written Specially for the Acton
Free Press by
Gwendolyn F. Clarke

Was there ever a juying season like this one? If so, we can't remember it. The last three days have been wonderful—hot sun and good, drying winds—Partner has a big field of hay all ready for the baler who is supposed to come in today. And what happens? This morning we get up, find there is a heavy dew, cloudy sky and the weather forecast is for more rain. Here's hoping the sun will come out and chase away the dew, and that we can get the hay baled before it rains.

There are plenty of things happening on farms these days that are hard to understand. For instance, there is better pasture than we have had in years, yet milk production is down, also the butterfat content of the milk—all of which is naturally reflected in the producer's returns. This state of affairs seems to be pretty general yet we do not find it mentioned in the discussion last week by the Milk Control Board concerning the revised consumer prices.

Then there's the Hessian Fly. Just over a week ago I went to the back of the farm and upon my return I told Partner the Hessian Fly wasn't in our wheat. I don't think there was at that time but a few days ago Partner found it there all right. And a better looking field we couldn't have wished for up to that time. Some of the fields we have passed on the road are a heartache—only a thin sprinkling of wheat stalks left standing in an empty field.

Mosquitoes are still my No. 1 problem. We have a few cherry trees at the back of the house—Early Richmond—a sour cherry that makes good pies. Among the trees there is orchard grass. It is still long and thick even though we did have the cows there to pasture for a few days. And of course, where there is grass there are also mosquitoes. They attacked me in swarms when I started picking cherries. What to do? I couldn't let those cherries go to waste.

Suddenly I remembered a bright idea of one of our neighbours—talking the electric fan outside. So I hunted around until I found enough extension cord to reach from the woodshed to the cherry trees. I set the fan down in the grass and watched the mosquitoes fly angrily away. Not very far away but far enough that I was able to pick my cherries with comparative immunity from bites.

While I was busy canning cherries we had a wonderful surprise. Partner's brother at La Cava sent an eleven-quart basket of blueberries which he and daughter Betty had picked themselves. My, were they good! Colin said it had taken them only two hours to fill the basket—the berries were so plentiful. Now these same berries are in jars—except the ones for immediate use.

Blueberries have a flavour all their own. Blueberry pie... could anything be nicer? I wonder how far south blueberries can be grown. Does anyone know? I often wonder if they would grow in the rough, rocky hills in this district... that is, over on the "Mountain".

And do you know, I have a name for our mountain now—"Mystery Mountain" I offer that suggestion to the Geological Department of

Fashion Hint



The under-twenties who are taking to wearing cool, colorful sleeveless blouses this summer have been reminded that it wasn't actually so many years ago when sleeveless dresses and blouses were once before tops in fashion. They are easy to make—easy to wear—easy to wash and iron. And the buttons on the most recently bought blouses are brilliant set in collar button affairs that are attached through button holes on both sides.

the Ontario Government free of charge! One day, looking over towards the mountain it annoyed me to think it didn't have a proper name—other than the Escarpment. Then I began to wonder what name would be suitable. "Green-hills?" No, that wouldn't do. Sometimes it looks more black than green. As I watched the sun was chasing shadows across the hither to sombre slopes. Everything was sparkling momentarily in dancing light. The next minute it was impossible to recognize either trees or buildings. The contour of the escarpment was as dark and mysterious as night. "Mystery Mountain" seemed to fit it exactly.

Well, I started this column at 8:30 a.m. Now it is 2:30 p.m. The baler has been running for five hours and it hasn't rained yet. We hope when it is pined we can get it into the barn before heavy rain has a chance to ruin it. But you never can tell.

Yesterday a minister said on the radio—"small annoyances in our lives often crowd out the more important things of life." How true that is. Here are we, worrying about getting our hay into the barn, and yet, compared with what is happening in Kansas, Korea and Iran, what have we to worry about? But there is another way of looking at it. Too much concern about things beyond our control can undermine our own efficiency. Maybe we should concentrate first of all on making a good job of tidying up our own backyard.

P.S. It has been raining for the last two hours—and 900 bales out in the field getting wetter and wetter!

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THE YEAR'S BEST actress, Judy Holliday, stars in "Born Yesterday" with William Holden and Broderick Crawford. This much talked of picture is coming to the Roxy, Acton, Monday and Tuesday, July 23 and 24. The academy award winner is pictured above with William Holden.

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VINEGAR HEINZ WHITE - BYL 15 1/2c, 25c
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GINGER ALE CAYARAD DEVY 2 BYL 27c
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HASH CORNER BEEF 15-OZ. TIN 33c
BOLOGNA PURITAN 12-OZ. TIN 44c

SWIFT'S STRAINED
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GERBER'S BABY FOOD TIN 9c
AYLMER BABY FOOD 3 TINS 27c
SUGAR CRISPS 2 PKGS. 35c

PARD CAT or DOG FOOD 2 1-LB. TINS 27c

PEP DOG FOOD 1-LB. TIN 10c
Midgets or Kibblo R-M FOUND 16c
PEANUT Butter ROMAR 16-OZ. JAR 37c
FROSTEE THE NEW FREEZING MIX 2 PKGS. 29c

MARGENE MARGARINE POUND 41c

CRISCO VEGETABLE SHORTENING - LB. 45c
RINSO or SURF PKG. 41c, 81c
IVORY SOAP 2 MED. BARS 23c
LUX SOAP 2 CAKES 19c, BATH SIZE 14c

FRANKFORD SIEVE 4 - 5
PEAS 2 20-OZ. TINS 25c

FIRM, RIPE
BANANAS - - - - lb. 19c
CHOICE
CARROTS - 2 lg. bunches 19c
SIZE 255 SUNKIST
ORANGES - - - - doz. 35c
CHOICE GREEN
CELERY - - - - lg. stalks - Ea. 10c

FRESH DAILY—Blueberries, Raspberries, Cherries, Tomatoes, Lettuce, Cauliflower, Cucumbers