

Accidents will happen...



BUT

YOU CAN RELY ON

RELIANCE



Chronicles
of
Ginger Farm
Written Specially for the Acton
Free Press by
Gwendoline F. Clarke

Last week was a strange mixture of work and pleasure; worry and relief at the end of it. Pleasure was sandwiched in-between. Monday and Tuesday we were almost in despair, wondering if our best field of hay was doomed to spoil because of the damp, humid air. And then the sun came out, accompanied by a hot, drying wind. Partner got out the tractor and rake to turn the hay just about the same time as the baling machine moved in. By five-thirty the field was scattered with nice, dry, tight bales. While this was going on I was making last-minute preparations for going away on a little trip—a trip that would have given me little pleasure had the baling not been done. Or that might have been cancelled altogether. In fact I think it would have been had Partner not insisted that I stick to my plans. "You have been looking forward to this trip for weeks—you just go and forget about the hay." In a way that made sense—I couldn't change the weather—but what farm woman can go away from home in comfort knowing she is leaving her partner to face work-worries alone?

But everything turned out fine—by evening I was on my way to London town, London, Ontario, that is—probably the only London I am likely to see again. And why this trip to London? Well, that is where the Annual Convention of the Canadian Authors Association was in session. Last year it was at Banff and the year before at Halifax but when it came as near home as London I was determined to get there if I could.

Now I don't suppose many of you would be interested if I told you about the lectures and discussions that took place day after day, but I think you would enjoy meeting, as I did, the authors of many books, short stories and magazine articles with which most of us are familiar—and also the little human interest sidelines that are bound to come into the picture wherever people are held together by a common interest.

Dr. W. G. Hardy, author of "The Unfulfilled", president of the CAA, was chairman for the convention. We couldn't have had a better man for the job—witty, whimsical and efficient. Under his leadership the sessions could not become dull. I think he had the women folk under a spell! This little story almost proves it. One evening a few of us were chatting together, including two elderly ladies. Opinions about Dr. Hardy were tossed back and forth. Said Elderly Lady No. 1—"I do think Dr. Hardy is a wonderful chairman."

E.L. No. 2, "Yes, I do too. He is clever. Have you read his book, 'The Unfulfilled'?"

E.L. No. 1, "No, I have heard a lot about it, and I intended reading it, but now I don't think I will. I like Dr. Hardy so much I am afraid if I read his book I might be disillusioned!"

E.L. No. 2, "Yes, that is what I am afraid of too. I don't think I shall read it either!"

If you have read "The Unfulfilled" you will understand their remarks. Apropos of that, one of the lecturers said that many books had to be both provocative and provoking. I told Dr. Hardy I thought his book filled these requirements very well. He replied—"Yes, it was meant to." Bearing that in mind the two elderly ladies in question could surely read the book and still retain their personal liking for Dr. Hardy.

The Campbells created a good deal of confusion and amusement. There was Marjorie Wilkins, Campbell, Toronto, Marjorie Freeman Campbell, Hamilton, and Grace Campbell, Montreal, all of them well known but getting the right authors to the right books was where the confusion came in.

Wilfred Jury, Historian, gave an illustrated lecture showing Indian relics and camp sites along the Huronian trail, particularly at Saul, St. Marie. This was followed by an address by Franklin MacDowell outlining the why and wherefore in his writing of "The Champlain Road."

All these sessions were held at Thames Hall at the Western University and excellent accommodation for those attending was provided at Spence and Huron College. And the heat? If the sessions had not been so interesting it would have been intolerable. It did, however, add much to the informality. The men discarded ties and jackets. The women did not pay too much attention to appearances either—hats and gloves were conspicuous by their absence.

I arrived home Friday afternoon to find the baling machine here again; Partner raking at the back of the farm; a cow just calving in the field; Bob moved down to Oakville—temporarily—coming home at night and taking his lunch each day. Hardly a thing left to eat, of course, and men coming to draw in hay again that same night.

And the house... Have I been busy? I leave you to guess.

THE MIXING BOWL
An Acton
HYBRID
HOME ECONOMIST

Hello Homemaker! As luscious, colorful fruits ripen we hasten to capture their flavour in an attractive concentrated preserve, either as Jam, Jelly or conserve. It is only a matter of having wonderful comments of a homemaker product and you'll repeat the same recipe with special care again.

TAKE A TIP

1. It is the pectin that makes good jelling properties and is in good quantity in the peellings and cores of slightly underripe fruit. But cooking the fruit juice for prolonged periods tends to destroy the pectin; hence, in preparing the juice cook the fruit at simmering point. Do not boil.
2. Since the amount of acid helps to extract the pectin, it is wise not to add too much water for cooking the fruit.
3. Sugar is added to fruit juice to improve the flavour and the amount of finished product. Too much sugar gives a weak jelly and too little a tough one.
4. Fruits with good jelly properties are: cranberries, currants, gooseberries, grapes, sour plums, blueberries, quinces and raspberries—although the last four may be low in acid.
5. It is advisable to use a commercial pectin with fruits such as strawberries, elderberries, peaches and pears, unless you have a reliable recipe using a combination of fruits.
6. For good flavor and color add 1 cup ripe fruit with 2 cups under-ripe.
7. To prepare fruit: Wash and remove stems and blemishes. Do not peel or core.
8. If fruit is low in acid, add lemon juice to raw fruit. (To each quart of raw, mashed or cut fruit, add ½ cup lemon juice.)
9. To extract juice: (a) Add 1 cup water to 1 qt. mashed raspberries, blueberries or grapes. (b) Add 2 cups water to 1 qt. mashed currants, gooseberries or plums. (c) Add 4 cups water to 1 qt. apples.
10. Drain fruit through a piece of wet factory cotton or two pieces of cheesecloth. Unless the jelly is for exhibition purposes squeeze the bag gently with two wooden spoons.
11. For a second extraction of juice—measure the pulp and add an equal amount of water. Cook slowly for 15 minutes, then extract as at first.
12. To make the sugar test: Pour one spoonful of fruit juice into a small dish, measure an equal amount of rubbing alcohol. Pour it gently into a dish and do not stir. Let stand two or three minutes and notice the appearance as to the jelly consistency. Remember rubbing alcohol is poisonous—do not taste it. If there is a firm jelly mass allow 1 cup sugar for each cup of juice. If there are a few lumps of jelly add ¼ cup sugar to each cup and if the product is stringy use only ½ cup sugar for each cup of juice.
13. Cook sugar and juice rapidly in a deep saucepan—allowing volume to double.
14. Test jelly stage in about 15 minutes. Lift a spoonful of syrup and allow it to drip slowly from the edge of the spoon. When two drops tend to pull together, the jelly is done. Remove at once.
15. Skim, pour into sterile jelly glasses and let stand about 10 minutes. Cover with a thin coat of melted paraffin. Next day, add another thin layer of paraffin. Label jars and store.

Gooseberry Jam
1 cup gooseberries
1 cup water
About ¾ cup sugar for 1 cup cooked fruit
Grind the berries. Add water and simmer. Measure the cooked fruit. Add sugar and boil rapidly to the jelling point. Skim and bottle in sterile jars.

Tutti-frutti Jam
1 quart currants
1 quart gooseberries
1 quart cherries
1 quart red raspberries
6 pounds (12 cups) sugar
Wash and drain fruits. Stem currants. Stem gooseberries and remove blossom ends. Add 6 cups sugar to currants and gooseberries and let stand one hour. Simmer 30 minutes. Put cherries and raspberries and remaining sugar. Let stand one hour. Add to cooked currants and gooseberries and continue cooking 20 minutes longer. Pour into hot sterile jars and seal. Makes 9 (8 oz.) jars.

Red Currant Jam
1 cup currants
1 cup water
¾ cup sugar for each cup fruit
Add water to currants and cook

Robt. R. Hamilton
OPTOMETRIST
58 ST. GEORGE'S SQUARE
GUELPH
(Formerly occupied by Mr. E. P. Head)
COMPLETE EYESIGHT SERVICE

slowly. Measure fruit and boil rapidly to jelly stage of two drops forming into one as dripped from edge of spoon. Skim and bottle.

Cherry Conserve
2 pounds stemmed tart cherries
2 pounds sugar
2 cups water
¼ cup chopped almonds
Wash cherries, but do not stone. Heat 1 cup of sugar with water. Boil 5 minutes, add fruit and cook until tender. Add remaining sugar and nuts, cook rapidly until thick. Skim and pour into sterile jars. Seal. Makes about 1½ pints.

Both are Delicious!

"SALADA"
TEA & COFFEE

Want HIGHER Taxes?

"Don't be silly," you are likely to retort. But the question is not a foolish one. For if you keep asking the government to do things for you then you are automatically asking for higher taxes.

Government itself creates and possesses nothing. All it can do is to take something from the citizens and hand it back to them—less a handling charge to pay the wages of government employees and cost of distribution. Taxes are the means by which this transfer is made possible.

Higher wages without higher production per man mean higher prices. If welfare transfer payments are raised because of rising prices then taxes must go up, too. Thus higher prices now mean higher taxes.

Keep these facts in mind when you read about new State welfare proposals, or about new wage demands that are not accompanied by assurance of higher per-man production.

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