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**RAILWAY
TIME TABLE
CHANGES**
Effective
SUNDAY
SEPT. 28th, 1952



CANADIAN NATIONAL

THE MIXING BOWL
BY Anne Allan



Hello Homemakers! Many homemakers make the luscious blue grapes into clear purple jelly or grape juice and forget all about other appetizing ways to serve grapes. We suggest that you serve grapes as attractive looking and tasty pie fillings, whips, roly-polys, frozen desserts and pudding sauces. Then, too, folks should not miss their daily treat, at this season, of cool, fresh grapes eaten out-of-the-hand.

Perhaps you realize the fact that when we use more Ontario farm produce there will be more manufactured products sold.

Grape Upside Down Cake
5 cups blue grapes
1/2 cup sugar
1 1/4 cups sifted cake flour
2 1/2 tps. baking powder
1/2 tsp. salt
1 cup granulated sugar
1/2 cup shortening
1 egg, beaten
3/4 cup milk
1/4 tsp. vanilla

Remove grapes from stems and wash the grapes. Separate skins until soft. Sieve to remove seeds. Add the seedless pulp, the skins

and 1/2 cup sugar. Cook until skins are tender—about 10 minutes.

Blend softened shortening and sugar together. Add slightly beaten egg and mix well.

Alternately add sifted dry ingredients and milk to which vanilla has been added.

Line the bottom of an 8-inch square cake tin with waxed paper. Grease the waxed paper. Bake at 350 degrees for 45 minutes.

Serve warm with sweetened whipped cream, or hot spicy sauce or remainder of grape pulp sweetened and heated for sauce.

Spicy Sauce
1 tps. cornstarch
2 cups sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
2 cups water
1/2 cup butter

Combine first four ingredients. Stir in water gradually. Add butter and heat to boiling point, stirring constantly. Cook over low heat for about 10 minutes. Serve very hot over puddings.

Grape Toffee
2 cups grape juice
6 slices sponge cake fingers
1 package lemon jelly powder
1 cup sliced peaches
1 pint cooked custard
1/2 pint 35 per cent. cream, whipped

Line large glass bowl with lady fingers and gently pour on the grape juice. Allow it to stand about 1/2-hour. Dissolve the jelly powder as directed on the package. When cool, just before it is set, pour it over the cake. Allow it to set. Place the peaches in the bowl next and then pour on the chilled custard. Top with whipped cream and garnish with red cherries. Serves 8.

Grape and Apple Jelly
1 lb. crabapples
5 1/4 quarts blue grapes
1/2 cup water
Sugar

Wash apples. Slice thinly without peeling. Wash, stem and mash grapes. Place together in large kettle. Add water. Cover and bring to boil. Cook until soft and mushy. Press through a coarse sieve. Measure juice and put on to boil for 10 minutes. (Test for pectin.) Add 1/2 cup sugar for each cup of juice. Boil 5 minutes longer or until it jells. Test by dipping a cold metal spoon in mixture and if jelly falls in a clot it is ready to bottle. Bottle and seal in sterilized glasses. When cool, seal with a thin layer of paraffin. Next day, add more wax.

Grape Juice
Remove grapes from stems, measure and mash grapes. For each quart of grapes, add 1 quart water. Cook until soft. Strain through fine cheesecloth in sieve. For each quart juice add 1 cup sugar. Bring to a boil and remove scum. Bottle in sterilized jars while hot. Seal tightly. Heat filled, capped bottles in oven for 15 minutes at 275 degrees. Label and store in cool place.

THE SUGGESTION BOX
Mrs. W. H. says: Screens are made rust-proof before storing for winter by coating lightly with linseed oil. Apply oil with scrap of carpet nailed to wooden block.

Mrs. C. B. says: Knife cuts in plastic tablecloths are repaired neatly with small pieces of cellulose tape. Stick tape to underside of cloth to seal cut portion.

Mrs. K. J. says: Place a piece of aluminum foil over the cork of the thermos bottles to prevent odors from soup or beverage in the bottle from permeating the cork.

Mrs. M. C. says: If the lids of plastic storage boxes are difficult to remove, place a piece of wax paper under it before replacing.

OBITUARY
Retired to Acton Dies September 6

A lifelong resident of Erin Township, until his retirement to Acton four years ago, passed away at his home on Brock Avenue, on September 6, in the person of John McLean.

Mr. McLean was born in 1872, son of the late Archibald D. McLean and Margaret Ann Near.

In 1908 he married Elizabeth Ann Cole and farmed on the McLean homestead on Lot 5 Ninth Line until his retirement in 1948.

Surviving are his wife, one son Will of Erin, two daughters, Jean of Acton and Irene (Mrs. Fred Dixon) of Milton and two granddaughters. One son predeceased him in infancy.

One sister, Mrs. Edward Townsend, Norval and two brothers, Will of Toronto and Fred of Tottenham also remain.

The funeral service was held on Tuesday, September 9th from the Victor B. Rumley funeral home, Acton, conducted by Rev. E. A. Currey of Acton United Church, of which Mr. McLean was a member. He had been a member of the Official Board of Erin United Church previously.

Flower bearers were William Cooper, Alex. Near, Robert Shortill, Fred Shortill, Will Townsend and Oliver Hunter.

Flower bearers were Orland Robbins, Ray Everdell, Earl Lambert, James Gilmour and William Near.

Poet's Corner
SUMMER CHURCH AT ROCHE'S POINT

I know a church in a woodland glade
When the trees bend low with welcome shade
To cross the eaves with cool murmuring,
And the sparrows chirp where the green vines cling
Against white walls.

The green vines fret where the warm sun drifts
With fleckle light, and the lake breeze lifts
With gentle teasing. Here the leafy hush
Is song-alive, and here the bell-notes rush
From moss-dark spire.

The bell-notes fill my heart with tones
To this church my hopes and sorrows bring;
I will not come again, this single hour,
Forever mine—the plain walls, the shaken flower,
And pews of apple-green,
By Mary Ellen Varley,
R.R. 1, Oakville

STIMPLES
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"Let's mark it down," agreed the judge. "To-day only \$9.95."

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Guest Speaker—Mrs. L. Skuce
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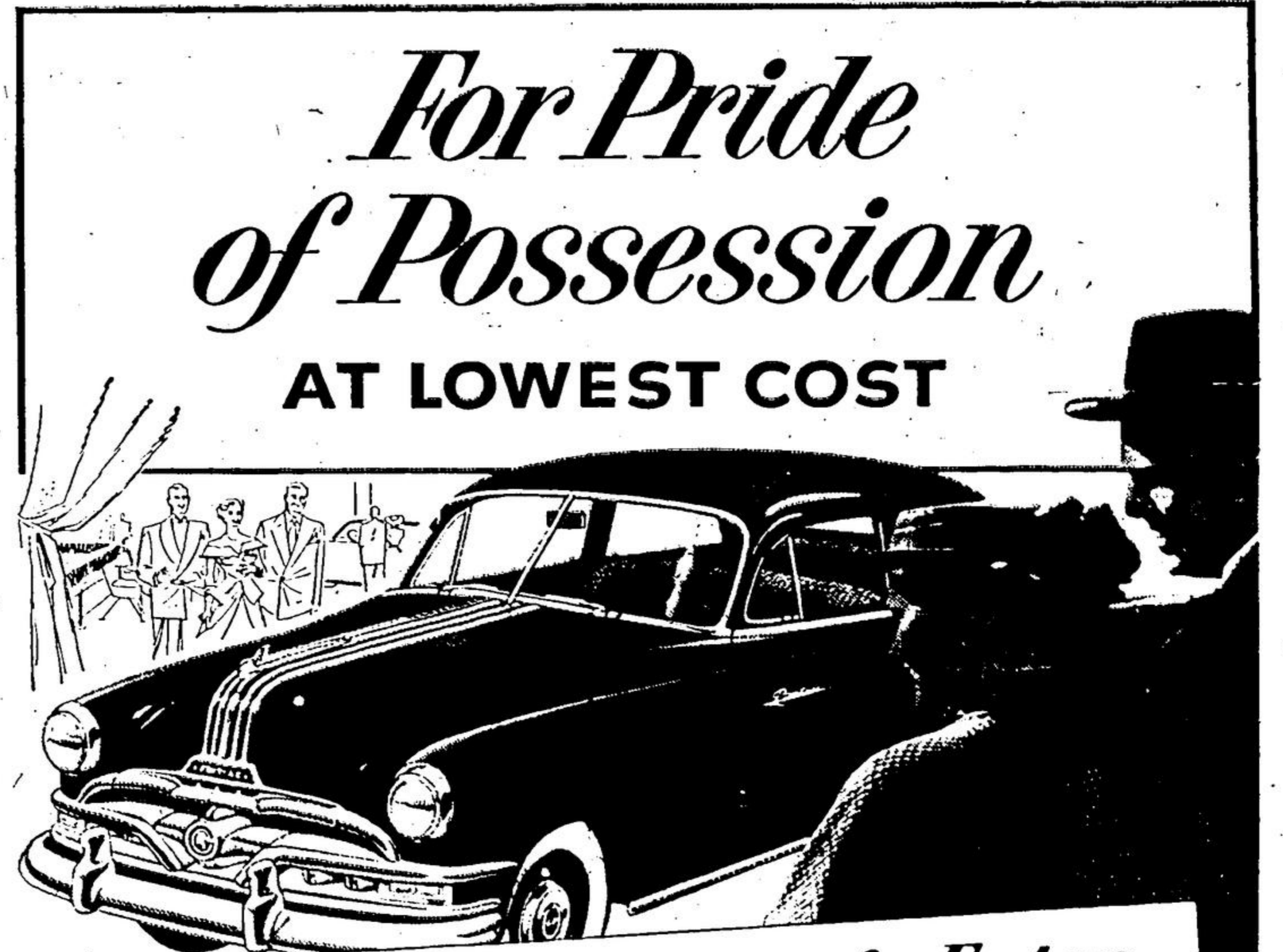
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