



Hello Homemakers! Shimmering, clear jelly and tender, flavorful jam can be the delight of every homemaker who preserves fruit. It she knows what kinds will readily and what conditions control the results. Here are a few reminders:

1. Fruits which do not make good jelly but can be made into jam readily are: apricots, peaches, plums and strawberries.
2. Fruits which make good jelly are red and black currants, gooseberries, blueberries, plums, raspberries, quinces and mild-flavored apples.
3. When 1 cup ripe fruit and 2 cups under-ripe are prepared for jelly there is better color, flavor and pectin content.
4. Fruit that is low in acid or over-ripe should be mashed and measured, then a small amount of lemon juice is added. We use 6 or 8 drops of lemon juice per quart depending on ripeness of fruit.
5. In place of lemon juice, combine sweet and tart fruits such as raspberry with red currant, blueberry with rhubarb, strawberry with gooseberry.
6. It is important to wash fruit to cleanse it thoroughly but using a sieve or colander will prevent water soaking of the fruit. For this reason we prefer to wash fruit before trimming of stems of pits.
7. Water to add for extraction of juice, wash the fruit or cut into pieces, then pack in a measure or quart jar. Now, for each quart of blueberries, grapes or raspberries, add 1 cup water. For each quart of currants, gooseberries or plums add 2 cups. For each quart of apples or crabapples add 4 cups water. Do not add more water for the first extraction of juice since the prolonged heating will destroy pectin and flavor.

8. Never boil the pulp. Heat slowly to simmering and cook until very soft—about 20 to 25 minutes.
9. Be sure to wring the jelly bag out of clear water, then securely fasten in colander and over a deep kettle. Pour the hot, cooked fruit into bag and let drip. If you press the bag using 2 wooden spoons, there will be more juice although jelly will not be clear.
10. When the juice has been extracted you can decide whether to use bottled or crystal pectin—or by testing a sample with denatured alcohol. (Follow directions for the addition of commercial pectin carefully. Do not vary the amounts.) To decide on the quantity of sugar to add to juice, pour 1 tsp. of fruit juice and 1 tsp. of denatured alcohol into a saucer and let stand 2 or 3 mins. If there is little or no liquid, add 1 cup sugar for each cup of fruit juice. If there are 2 or 3 lumps with a little liquid, measure 3/4 cup sugar for each cup of juice and if stringy mass, use only 1/2 cup sugar per cup of juice. In fact it is wise to use commercial pectin if there is much liquid from your test. The testing jelly must never be tasted and should be washed down the sink.
11. The measured juice and sugar should be boiled rapidly. Use a element as it will boil up twice its volume.
12. Keep testing the mixture as it may jell in 10 to 15 mins. Lift a spoonful and allow it to drip slowly from edge of spoon. The jelling stage is when two drops tend to pull together. Remove from heat at once. Let stand 1 min. Skim and pour into sterilized jelly glasses.
13. Cover with a thin layer of melted paraffin after the jelly is set.

Label and store in a cool place.

**THE QUESTION BOX**

Mrs. B. D. asks: Why does my neighbor make good jam from the sugared berries left over from supper but I cannot?

Answer: Perhaps she uses a measured quantity of sugar or is lucky since syrup may ooze out after good-looking jam has been stored. Too much sugar gives a weak jam and too little sugar a tough one.

Mrs. C. K. asks: Why does jelly ferment even though we take precautions of scrubbing and sterilizing jars?

Answer: If jelly is too soft the airtight seal will ferment and liquid forming around edge of wax may cause fermentation below wax.

Mrs. T. N. asks: Why do hard pieces form in grape jelly?

Answer: This problem only takes place in grapes due to the acid of the fruit. Let grape juice stand over night in a cool place before straining and adding sugar.



Books are genuine friends in the summer time. Despite the pleasant picture of reading comfortably in front of a fire while snow howls outside, books are just as suitable for the above-ninety days.

When the breeze is best in the garden in the shade, and the day too sultry for weeding, a book and a cool drink are perfect companions.

Think, too, of the terrible tragedy that happens to so many of us—we're away at a cottage or summer hotel—and it pours rain. We resort to reading—and the reason we have "report" to it is that we didn't bring any books with us. We have to get to some general store in the rain and pick out a pocket book.

Many go away prepared, though, and take books they have long been intending to read with them.

A book that perhaps many of you have been planning to read is "The Silver Chalice" by Thomas Costain. It is in a summer mood that a reader leafs through page after page of plot without chafing at the length of time it takes before the end of the book appears anywhere close. Readers on sunny beaches will fall asleep many times before the end is in sight.

Although the locations and names are familiar through the Bible and the theme a religious one, Costain has the tricks of Hollywood musicals to add punch in the novel.

We can just imagine in glorious technicolor the banquetta Nero gives—pheasants roasted with their tails spread out behind and all. Typical musical comedy is Jill-Jill's balletic dance before the emperor when she borrows his wooden sandals and click-clicks up and down the steps.

There are murderers, heroes, magicians and two beautiful women—one good, one evil. The beautiful women are splendid moving picture types. Here is one of them:

"Helena came in to greet him immediately, wearing a plain linen gown that covered her from throat to feet. Her hair was no longer massed on her head but flowed like black satin over her shoulders. What grace there was in her walk! How lustrous were her eyes, how enticing the raven cascade that fell almost to her waist! She smiled down at him, a warm and intimate smile."

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**1953 Fair Dates Announced For Fall**

Fair dates for the 1953 fall events in Ontario have been announced by the Agricultural Societies Branch of the Department of Agriculture and readers will find interest in several in the list below:

Acton—September 18-19.  
Milton—September 25-26.  
Georgetown—October 2-3.  
Aberfoyle—September 22-23.  
Arthur—September 29-30.  
Bolton—October 2-3.  
Caledon—September 25-26.  
Erin—October 9, 10, 12.  
Markham—October 1-3.  
Orangeville—September 15-16.  
Shelburne—September 22-23.  
Streatsville—October 2-3.  
C.N.E.—August 28-September 12.  
Royal Winter Fair—November 13-21.

**Robt. B. Hamilton**

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**TAX NOTICE -- 1953**

MUNICIPALITY OF ACTON  
THIRD INSTALMENT NOW DUE

Attention is drawn to the payment of 1953 taxes, which are now payable in four instalments. Taxes are payable to the Municipal Treasurer at the

**ACTON PUBLIC UTILITIES OFFICE**

INSTALMENTS ARE DUE AS FOLLOWS

THIRD INSTALMENT - AUGUST-17th  
FOURTH INSTALMENT - OCTOBER 15th

According to the Tax Collection By-Law a penalty of 1/2 of 1 per cent per month shall be made to the First Instalment of every tax rate assessment remaining unpaid after the Fifteenth day of April, 1953.

This penalty applies to each instalment in a similar manner.

The attention of Ratepayers is directed to the Penalties and other clauses as printed on the reverse side of every Tax Notice and explained in detail on every Tax Bill.

**MAKE PAYMENT NOW AND TAKE YOUR TAX NOTICE WITH YOU WHEN MAKING PAYMENT**

J. McGEACHIE, Collector