

THE MIXING BOWL

By ANNE ALLAN



Hydro Home Economist

Grapes — Place peach halves in syrup and cook gently for 2 or 3 minutes. Pack peaches in hot sterilized jars. Fill up with boiling syrup. Partially seal. If vacuum top jars are used, fill to within 1/2 inch of the top. Seal. Process in hot water bath for 15 minutes. Or process in electric oven of 215 degrees for 30 minutes. Remove and seal screw top jars tightly. (Above times are for pint jars.)

Pickled Peaches
4 quarts peaches
2 cups vinegar
4 cups sugar
2 teaspoons whole cloves
1 stick cinnamon
Choose small and perfect fruit. Wash and remove skins by scalding and then dipping in cold water. Boil vinegar, sugar and spices (tied in cheesecloth bag) for 20 min. Place a few pieces of fruit at a time in the syrup and cook until tender. Pack in sterilized jars and cover with boiling syrup. Seal while hot.

Canned Grapes: For years mother has used the following simple method: Wash grapes (preferably Concord) and pull from stems. Put one cup in a quart sealer. Add 1 1/2 cups sugar. Fill the sealer to overflowing with boiling water. It must be boiling. Seal and store.

Grape Juice without Sugar: After picking grapes, leave for two or three days to mellow. Pick over and wash. Add 1/4 cup water for each cup fruit. Simmer until tender—do not boil. Press through cheesecloth. Clarify by straining again through another cloth. Reheat juice to boiling point only, stirring constantly. Pour into sterilized bottles. Cap and immerse in hot water bath, kept at simmering point, for 15 minutes.

REQUESTED RECIPES

Mixed Pickles

(Without spice)
1 quart chopped green tomatoes
1 pint chopped ripe tomatoes
1 green pepper, chopped
1 small head of celery, chopped
2 medium onions, chopped
1 small cauliflower, coarsely chopped
1 sweet red pepper, chopped
4 tablespoons salt
3 cups cider vinegar
2 cups brown sugar
1 teaspoon mustard
1/2 teaspoon cayenne

Put chopped vegetables into preserving kettle, sprinkle with salt and let stand overnight. Drain thoroughly. Blend sugar, mustard, pepper and vinegar and add. Cook until clear, about 1 hour. Seal in sterilized jars.

Tomatoes Stuffed with Corn
Remove centres from enough tomatoes to serve the family; sprinkle with salt and invert for 1/2 hour. Cut corn from the cob. Mix with quantity of bread crumbs and the scooped out portion of tomato. Season with salt and pepper and pinch of basil or marjoram and a teaspoon of finely grated onion. Stuff tomatoes. Bake in moderately hot oven 400 degs. for 20 minutes. Serve with cheese sauce.

Peach Crisp

Peel and slice 6 large fully ripening peaches into a baking dish. Sprinkle with 1/2 cupful brown sugar and dust with nutmeg and cinnamon. Blend 4 tablespoons butter or half butter and half shortening with 1/2 cupful brown sugar. Add 1/2 cupful flour and blend until the mixture is crumbly. Sprinkle over peaches and bake in an electric oven 375 degs until peaches are soft and top crisp and brown for 45 mins. Serve either warm or cold with cream or a small helping of ice cream.

Canned Peaches

Prepare medium syrup by boiling together equal parts of sugar and water for 5 minutes; or boil together 1/2 cup sugar, 1/4 cup honey and 1 cup water for 5 minutes. Meanwhile, blanch and cold dip the peaches. Peel cut in halves and remove stones.

COMPLETE R.O.P. TESTS

Three cows in the herd of the Estate of William A. McClure of Georgetown, Ontario, have completed Record of Performance tests. Volunteer Noble Princess Ann, 135846, has completed a record of 9,910 lbs. milk, 527 lbs. fat in 305 days with an average test of 5.22 per cent at 5 years. She is a daughter of the McClure's former herd sire Volunteer's Dreaming Count, one of Halton County's outstanding Jersey sires. Another daughter of the same sire Volunteer Raleigh Ralhamna, 127462, completed a record at 6 years of age of 9,543 lbs. milk—471 lbs. fat in 305 days with an average test of 4.94 per cent. The third cow to complete a record is also a daughter of Volunteer's Dreaming Count, Volunteer Sweet Simone 2nd, 141900. Simone went on test as a Junior 3-year-old and in 305 days produced 6,268 lbs. milk—366 lbs. fat with an average test of 5.78 per cent.

CARD OF THANKS

Mr. and Mrs. Frank Petch wish to thank all those who remembered his mother during her illness in hospital and for the many expressions of sympathy at the time of her death.

JOHN STREET SUBWAY OPEN AGAIN

The John Street subway, closed for some time while sewerage pipes were being laid by the Scott-McMahon construction Co. has been opened to traffic again, and the construction gang has moved over to the College View district.

We Have Interests in Common

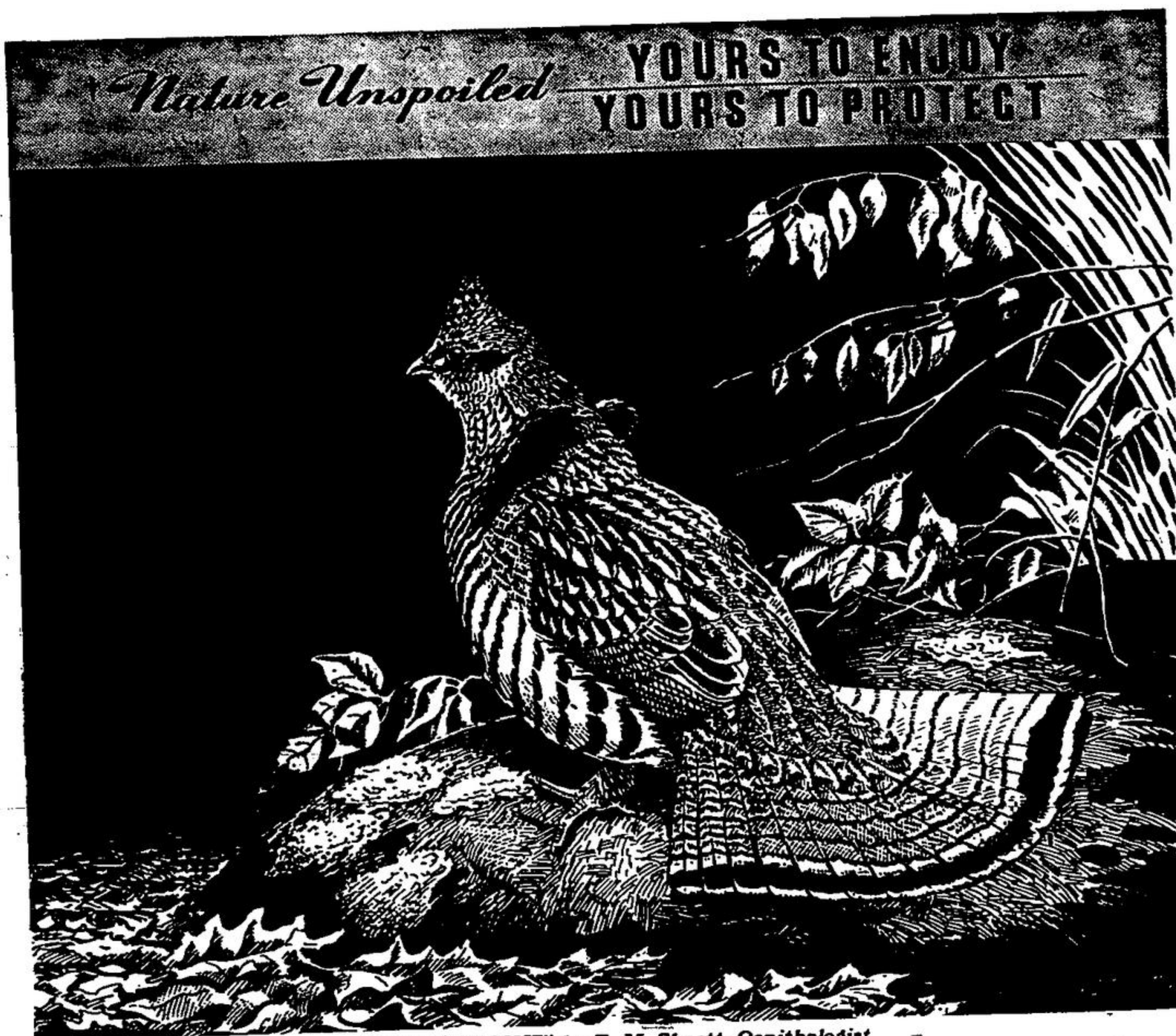
YOU with your family, friends, neighbours, all share in the progress of your community. The shops, the grocery and drug stores you deal with, your local church, school, police and fire stations contribute their share, too. So does the local branch of this Bank.



WE provide you with complete banking services. We cash your family allowance and pay-checks. We receive your deposits, safeguard your savings. We help you with a Personal or Business Loan when needed. Our local Manager enjoys a friendly business call. We have interests in common. Come in and see us any time.

THE CANADIAN BANK OF COMMERCE

Georgetown Branch—R. H. Ireland, Manager



"RUFFED GROUSE" by T. M. Shortt, Ornithologist



THE FARMER

—a Conservationist

Farmers can improve their property, and at the same time provide cover for game birds by fencing in their woodlots to keep out grazing cattle.

Whenever danger threatens her brood of downy chicks, the mother Ruffed Grouse invites death by trying to lure the intruder away from the nest. While she acts instinctively to preserve the species, we can act intelligently to help her. We need only to give Nature a chance, in order to ensure the continued abundance of the "partridge", one of Canada's most celebrated game birds. "Food and cover are the most important considerations in the life of a bird... few perish from the effects of adverse weather alone."

*An excerpt from—CONSERVATION AND WINTER HELP FOR OUR BIRDS, by J. L. Beville, Jr., one in a series of pamphlets published by The Carling Conservation Club.

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