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HYDRO POWER ONTARIO

The bells are ringing for our Princess and her consort whose wedding is the talk of the world today. We all wish these happy people "the very best." May they enjoy many years of wedded bliss.

We believe this solemn occasion will have a strong effect upon the high sense of duty, good morale and genuine home-planning of our young folk who are planning matrimony. To them we extend our blessings too.

Christmas plans are also being discussed now. Many hope to travel great distances to their homes, while others are looking forward to entertaining the family at home. For the hostess, fruit cake is an essential all during the holiday week. To have a mellow flavour, the Christmas cake and pudding should be baked now and stored carefully. After the cake and pudding have been cooled, wrap in two thicknesses of wax paper and store in a tin or wooden box that has a tight cover. Place an orange or apple in the box, but replace it every four or five days. This prevents the contents of the box from drying out.

**PLAIN LIGHT FRUIT CAKE**

1 lb. butter, 1 lb. granulated sugar, 9 eggs, separated, 1 lb. sultana raisins, 1/2 lb. citron peel, 1/2 lb. blanched almonds, 1 lemon, juice and rind, 5 cups sifted flour, 1/2 tsp. salt, 1 tsp. baking powder.

Cream the butter, add sugar and cream thoroughly. Add the beaten egg yolks. Wash the raisins, shred the peel and flour them with part of the measured flour. Add the sifted dry ingredients. Fold in the floured fruit together with the lemon rind and juice. Lastly fold in the stiffly beaten egg whites. Line 2 tins with brown paper, then waxed paper. Grease thoroughly. Pour in the batter and bake in a preheated electric oven of 275 degrees for 4 hours, or until a steel needle inserted into centre comes out quite clean.

**VIRGINIA FRUIT CAKE**

1/2 lb. butter, 1/2 lb. brown sugar, 1/2 lb. mixed peel, 1 lb. sultana raisins, 1 lb. currants, 8 eggs, one-third cup cherry juice, 1/2 lb. almonds, 1 lb. flour (i.e., 2 1/2 cups), 1/2 tsp. cream of tartar, 1/2 lb. cherries, 1/2 tsp. rose water, 1/2 tsp. orange extract, 1/2 cup grape juice.

Cream the butter, add sugar and beaten eggs. Cream very thoroughly. Shred the peel, cut cherries, wash raisins and currants, blanch and brown the almonds. Add the floured fruit, and fold in the sifted dry ingredients alternately with the liquids. Prepare the greased, lined tin. Pour in batter. Bake in a preheated electric oven for about 4 1/2 hours at 275 degrees (no higher temperature).

**CARROT PUDDING**

1 cup grated raw carrots, 1 cup chopped suet, 1 cup brown sugar, 1 cup raisins, 1 cup currants, 1 1/2 cups flour, 1 tsp. baking soda, 1/2 tsp. salt, 1 cup grated raw potato.

Mix and sift dry ingredients, then mix all together. Place in greased mould having mould two-thirds full. Cover loosely with parchment paper. Place in steamer and steam 3 hours. You may add 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1/2 tsp. cloves if you like it spiced, or add 1 tsp. almond flavoring, 1/2 cup chopped, blanched almonds and 1/2 cup mixed peel. For a still richer pudding, add 1/2 cup glazed cherries, 1/2 cup chopped candied peel, 1/2 cup chopped dates. In either case add an extra tablespoon of flour to the mixture. It's sort of fool-proof pudding, so develop your own special brand.

**TAKE A TIP**

- Rules for successful cake baking
1. Have all necessary utensils and ingredients ready before beginning to mix cake and make sure that the oven is at proper temperature when cake is ready to be baked.
  2. A round bottom bowl and a wooden spoon are two suitable utensils.
  3. All ingredients should be fresh and of good quality.
  4. Fine granulated sugar or soft brown sugar makes a fine textured cake. Sift coarse white sugar.
  5. Fruits and nuts should be thoroughly cleaned and allowed to dry then dredge with one-quarter of the flour before adding to other ingredients.
  6. Fruit cakes take a lot of stirring to distribute the materials and should be poured into tins lined with 2 or 3 thicknesses of oiled paper.
  7. Place cakes on rack one-third to one-half of the distance from bottom element. Do not use top element during baking and do not open door.

**Funeral Services For John Miller Wilson**

A funeral service for John Miller Wilson was held from his late home, on Tuesday, November 4th at 8 o'clock, when a large number of friends and relations gathered to pay their last respects. Rev. J. C. MacNeil conducted the service, during which deceased's favourite hymn "Rock of Ages" was sung. Interment was in Nassagaweya Presbyterian Church Cemetery.

Pallbearers were neighbours: — Gordon Currie, Russel Ingles, John Early, Wallace King, Geo. Dredge and Harold Bell. Flowerbearers were Harry Wood, Roy Wood, William Wood, Edgar Howden, Charles Martin, Herb. Player, John Harris and Thomas Harris.

Floral tributes were received from Grandchildren and Great-grandchildren, Doug. and Rae, Hiram, Heck, Lionel and Raymond, Mr. and Mrs. John Frank, Mr. and Mrs. John Harris and Thos. Harris, Local 121 Textile Workers of America, Mr. and Mrs. James Martin, Mr. and Mrs. John Stroble, Mr. and Mrs. Charles Martin, Margaret Irving, Mary Shuttleworth, The Combers, Busy Bees Women's Institute.

Mr. Wilson was the son of the late John Wilson and Isabella Mil-

ler, Newcastle-on-Tyne, England, and was one of a family of three girls, Margaret (Mrs. Wardell) Susan (Mrs. Aikens) and Mary (Mrs. Bennett), and two boys; his brother predeceased him in his youth. He left England in care of the Bernardo Home at the age of 13 years and was placed on Lot 17, Concession 5, Nassagaweya, spending his entire life in the same district. In 1900 he made a trip back home to see his family and in 1908 he married Hannah C. Player of Nassagaweya. Their new home was Lot 12, Con. 5, until 1912 when they moved to the farm above. Two years ago they sold this farm and went to live with their son on the adjoining corner farm where Mr. Wilson died.

Four daughters and one son blessed their home, Velma (Mrs. J. J. Kennedy), John W., Margaret (Mrs. Neil Martin), Mary (Mrs. Chris. Frank) of Nassagaweya, and Vera (Mrs. Albert Harris), Acton.

Mr. Wilson was 69 years old last May. He was a successful farmer and "although" never taking an active part in the community he was always greatly interested in its doings and success as well as any venture undertaken by friends and neighbours, especially a poor boy starting out. He never joined the church, but as a boy and young man seldom missed a Sunday attending and as a father sent his children to both Sunday school and church. He loved his God and respected His laws. The Sabbath was strictly observed as a day of rest and thanks to God. He made regular yearly donations to Nassagaweya Presbyterian Church and the Bernardo Home.

He had been under the doctor's care the past two and one-half years and on September 15th was taken to Guelph General Hospital. Upon his plea to return home the doctor gave his consent. On October 17th he suffered a stroke that left him partially paralyzed. On Saturday evening, November 1st at six o'clock he took an attack in his sleep and suddenly passed away, leaving his widow to suffer the loss of a loving and devoted husband, who will miss his cheerful companionship. Besides his widow and family he leaves to mourn his loss three granddaughters and three great-grandchildren.

**THE QUESTION BOX**

- Mrs. D. P. asks: What causes soggy fruit cake?  
Answer: Fruit and nuts were too dry or too much sugar or fat.
- Mrs. W. C. asks: Why does cake rise evenly?  
Answer: Overheating, too much flour or uneven heat of oven may cause this.
- W. M. J. asks: What would you substitute for cassia?  
Answer: Use requested quantity of cinnamon.

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