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MARMALADE

Hello Homemakers! People are talking more about marmalade this winter. Homemade preserves are always the favourite. Sweet of the "top and jam crowd." You can make marmalade with pride if you use some care.

Since it will not be long before the favourite Seville oranges are in the fruit stores, here are recommendations for a clear, sparkling marmalade with evenly distributed fruit.

Wash and wipe the citrus fruit. Use a good sharp knife and cut even sized thin slices.

Use measuring cup or scales for quantities in recipe.

Do not double any marmalade recipe more than once.

Let fruit and water stand over night.

Give your undivided attention to mixtures while cooking.

Cook until the jelly test is obtained—that is, until the syrup forms a sheet-like substance as the last few drops fall from the side of the stirring spoon.

Add a thin layer of melted paraffin to filled jars and allow containers and marmalade to cool—then pour on more wax.

SEVILLE ORANGE MARMALADE

12 peeled Seville (or sour) oranges, 6 pints of water, one third of a pint from oranges, sugar.

Wash fruit, remove peel, discard two-thirds of peel, reserving the one-third freest from blemish. With a knife remove any blemish that may be on the peel to be used. Cut this peel into thin slices. Place in a kettle and add 4 times the amount of water. Boil for 10 minutes, then drain. Repeat this process from 3 to 5 times, each time boiling for 5 minutes. Peel should be tender. The bitter taste may be removed by changing the water a sufficient number of times. After the

pool has been removed, cut the fruit pulp into small pieces, place in a kettle and add 6 pints of water. Boil until the pulp thoroughly disintegrates. Pour into a jelly bag and press until no more juice can be obtained. Strain this juice again through a clean bag without pressing. Pour juice into a kettle, add peel and bring to a boil. For each cup of mixture, add 1/2 cup sugar. Make in 2-cup lots for best results. Continue boiling until jelly test is obtained. Pour into sterilized jars and seal.

AMBER MARMALADE

1 grapefruit, 1 orange, 1 lemon, 7 pints cold water, 6 lbs. sugar.

Wash and wipe fruit and cut in paper-thin slices, using a very sharp knife. Add water and let stand overnight. Add sugar and cook until the syrup thickens slightly on a cold dish (218 degrees F.). Pour into hot-sterilized jars and seal.

CARROT AND ORANGE MARMALADE

6 carrots, 3 oranges, 1 lemon, sugar.

Dice the carrots and cook them until they are tender; in as little water as possible. Slice the oranges in thin pieces and add the juice and grated rind of the lemon. Measure the carrot and fruit, and add two-thirds as much sugar. Simmer the mixture until it is clear. Turn it into jelly glasses, and when it is cold, cover it with hot paraffin.

APPLE BUTTER

Wash 10 sour apples, and cut them in eighths. Cook them in a small amount of water until they are tender. Put them through a sieve. To each cup of pulp add four tablespoons of lemon juice and cook the mixture until it is thick. (Grated lemon rind may be added). Pour into hot, clean glasses and seal.

Elizabeth Fyfe Collier Dies

A fall on the sidewalk proved fatal to one of Acton's older citizens in the person of Mrs. Elizabeth Collier, when she passed away in Guelph General Hospital on Sunday, December 28th. Suffering a broken hip and arm in the fall, her days of pain and distress were too much for one her age.

Mrs. Collier was born on the seventh line, Enquising, one mile south of Ballinacra, eldest daughter of the late George and Annie Campbell, in the year 1872. In the year 1896 she was married to William R. Collier and soon after moved to Acton, where she had resided ever since. Her husband predeceased her in 1912 following several years of ill health.

The late Mrs. Collier was well known in this district and many homes had been touched in her life in the capacity of a practical nurse. She was a member since childhood of the Presbyterian Church and was a member of the Ladies Aid. In community work, her interest was with the Women's Institute, where she has been an ardent worker for more than thirty years.

She is survived by two children, Melfort, (Major) M. B. Collier of Canadian Customs, Toronto and (Annie) Mrs. Fred Anderson at the home, three grandchildren, W. M. Collier and Ronald of Toronto, and Donna Anderson at home. Another grandson, Elwood Collier, paid the supreme sacrifice in the great war. There is also one great grandchild, Johnny Collier.

Funeral service was held from the Johnstone and Rumley Funeral Home on Wednesday, December 31 with her pastor, Rev. John Anderson, conducting the service.

Palibearers were devoted friends, Messrs. Thos. Ware, Harding Price, Wm. Denny, Earl Lambert, Chas. Anderson and F. H. Taylor of Guelph.

Flower bearers were relatives and friends, Messrs. Fred Campbell, Wm. Collier, Clarence Price, Jack Greor, George Thurtell, Henry Sheppard and Jack Davidson.

Relatives were present from Toronto, Hamilton, Port Dover, Guelph, Georgetown, Milton and the surrounding district.

Streetsville Publisher Balks School District, Wins Council Seat

A. S. Mendell, publisher of the Streetsville Review, has been critical of attempts to close Streetsville High School in favour of a larger high school district and in order to give vocal as well as editorial expression to his opinions, ran for a council seat and was successful in being one of the four councillors elected. Over 70 per cent of the voters exercised their franchise, to elect Dr. G. A. Montemurro reeve over Victor C. Johnston. Other councillors elected were Leonard Leo, W. McCaugherty and William Arch.

NIGHT WATCHMAN PUT OUT GLEN FIRE

An account of a New Year's Eve fire at the Glen Textiles plant which appeared in last week's Herald failed to give proper credit to those responsible for putting out the fire. John Murdick, night watchman at the mill, and Mr. and George Lane who have living quarters upstairs, had things well in hand before the Georgetown brigade arrived and to them goes the major credit for stopping what might have been a disastrous fire. The Georgetown brigade was called as a precautionary measure and their prompt arrival was appreciated.



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Canon Beattie is New St. Catharines Rector

Canon Beattie has been appointed rector of St. George's Church of England, St. Catharines, replacing Canon Bagnell who has a new position as Dean of Hamilton Diocese. St. George's is the home church of Mrs. W. G. O. Thompson whose father was rector there for many years. Canon Beattie's sister is known in the district where she maintains a summer home at Cheltenham.