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**THE MIXING BOWL**  
Ann Allan

Hello Homemakers! From all the foods in good condition at reasonable cost, the wise homemaker will select those that she knows she can preserve safely. Some foods are easier to can than others. Fruits and tomatoes are the easiest foods to preserve by canning because they contain acids which make the heat more effective in killing the yeasts, molds and bacteria that cause spoilage.

Before commencing to can, it is important to see that the necessary equipment is on hand and in good order. Glass sealers must be inspected and those with any nicks put aside for jams. Rubber rings and defective metal bands should be replaced and the balls should have good spring for preserving the others can be put aside for pickles. The water-bath canner should be deep enough to allow water to cover the sealers. This provides sufficient pressure to prevent the liquid from being drawn out, or let into the sealers.

Scrub sealers and glass lids with a brush in hot, soapy water and rinse well with clear, hot water. Sterilize by placing in a pan (with glass lids in place) in the oven with bottom heat on or "bake" position it requires 25 minutes at 275 degrees to sterilize jars in electric oven. Remove from oven as needed and place on dry cloth to fill.

The solid pack method is especially recommended for raspberries, gooseberries, rhubarb, blueberries and cherries. Wash, prepare fruit and measure. Make a medium thin syrup—1 cup sugar to 1 1/2 cups of water which makes 2 cups syrup, and you need 1/2 cup syrup for each pint jar of small fruit. Precook berries in syrup 3 minutes then pack in jars, seal and place in a pan in the electric oven at 275 degrees. Process pints for 20 minutes; quarts for 25 minutes. Remove from oven and let cool, then check for airtight test; label and store.

Raw canning method may be used for raspberries, strawberries and rhubarb. Pack raw fruit in sterile sealers and cover to overflowing with boiling syrup. Completely seal.

Cover the bottom of a tub with several layers of newspaper and place the sealed jars in. Pour boiling water down the inside of the tub enough to cover tops of sealers by three inches. Place a blanket or mat over the tub. Leave 10 to 12 hours. Remove, cool turn upside a moment, to test whether airtight, then store.

**TAKE A TIP**

1. Do not process tin cans in the oven. When processing tin cans in boiling water bath, allow same time for 20-ounce tins, as pints. For larger size tins the same time as quarts.
2. If pressure canner is used for fruits, use the Cold Pack method and allow 5 minutes at 5 lbs. pressure for all sealers and tin cans.
3. Dry sugar can be used instead of syrup for small fruits. For small fruit the equivalent for each quart is 2-3rds cup white sugar sprinkled over top of partially filled jar, then fill with berries to 1/2 inch of top. This allows space to boil without cracking jars.
4. There are about 15 lbs. of strawberries in 24 pint boxes or one crate. From these you obtain from 9 to 11 quarts of berries.
5. A six quart basket of cherries weighs about 8 lbs. The number of quarts you may expect to can is five.
6. Twelve quarts of gooseberries, blueberries, etc., will take 12 quart jars to fill or 22 pints.
7. If an air-tight seal has not been formed use fruit before it spoils, since further cooking will reduce the flavour.

**THE QUESTION BOX**

Mrs. J. K. asks: What makes canned peas cloudy?  
Answer: Cloudiness may be due to over-cooking or using too mature peas. They will not spoil unless further indication of bubbles occur.

Mrs. M. C. says: I always roll my jars of strawberries to prevent floating fruit but it did not prevent it this year. Why?  
Answer: This may be due to too heavy syrup or over-cooking. Rolling does not prevent floating.

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**LOCAL ICE BUSINESS CHANGES HANDS**

A recent business transfer of interest in the sale of Bob Lane of his ice business to Mr. Robert Baigent of Toronto. The business will be operated under the name Roberts' Ice.

The new owner, who has lived all his life in Toronto, has always wanted to own his own business and has come to Georgetown, he says, because he believes it is towns like this where the real future lies in Canada. He is a veteran of over three years service with the RCAF and was a wireless air gunner, serving at many stations in Canada. He recalls that during his attachment to the air station in London, he often flew over Georgetown on training flights, little realizing that someday this would be his home. He is especially pleased with the fine scenery in this part of the country.

We understand Mr. Baigent intends to rent the house on George Street now owned by Mr. Lane which formerly belonged to Mr. Dave Cook. He will operate his business from the former ice house across the road. At present he has no telephone, but will be installing one in his new home. At present he is putting in a new electrical unit which will provide better refrigeration. Contrary to popular belief, he says, artificial refrigeration has not cut into the natural ice business and in fact there is so great a demand at present that it is difficult to supply enough ice throughout the country. As a tip to ice users, he says that it is much wiser to keep refrigerators filled to capacity at all times rather than letting each cake purchased be used up before purchasing another.

**RETURN TO GEORGETOWN TO MAKE THEIR HOME**

Mr. and Mrs. W. R. S. Douglas and children John and Mary Elaine have moved from Toronto to Georgetown and will be living in the home on Charles Street which was formerly occupied by her parents, the late Mr. and Mrs. J. M. Moore. Mrs. Douglas' aunt, Miss Rosetta Clardige, who has been making her home with them in the city since Mrs. Moore's death has also returned to town. They plan to spend part of the summer at their cottage in Muskoka.

**GLEN FAMILY MOVES TO FLESHERTON DISTRICT**

Mr. and Mrs. Marvin Landry have sold their home in Glen Williams and with their family are now living at Maxwell, near Flesherton, where Mr. Landry has purchased a farm. While living in this district, Mr. Landry was employed with Smith & Stone Ltd.

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**THE MAIL BAG**

Dear Mr. Editor:  
It was with great delight we read Steamboat's column last week. It should be moved to the comic section. Two weeks ago he accused Cheltenham Concrete of bending the rules to suit their convenience and last week he blows about receiving Hal Gibson and Ken Nash for the Lions team. We could point out the rule about no changes in the line-up after the end of June, but being true sportsmen and not saddle-headed imbeciles affected by the recent heat wave, we will let the matter drop. Incidentally we have seen nothing as yet of the two broken bats and the worn-out unmentionable offered in trade for these two players.

We hope Steamboat will be able to continue packing his team to the point they become worthy opponents of Cheltenham Concrete.  
— Art Bonn

**ATTEND REUNION IN LONDON**

Mrs. L. Poole, B. Scott, Mrs. J. Norton and Wayne attended the Williams family reunion at Springbank, London, last Saturday. Members of the family came from Detroit, and Dearborn, Michigan, and Sarnia, Strathroy, Lambeth, Midleton, Sheddin, Bromie, Caledonia, Waukegan and London. A similar reunion was planned for the same time next July.

**G.R.C. SCHEDULE**

**Wednesday, July 13**  
7:00 p.m. — Ladies softball play-offs (Public School); Braves - Hawks; Leafs - Credits.  
7:00 p.m. — Men's Softball (Park) Lions - Legion; Glen - S&S.

**Thursday, July 14**  
6:45 p.m. — Bantam lacrosse play-offs (Lions Bowl). Second games, best 2-of-3. Crees & Caribous; Mohawks - Algonquins; Beavers - Iroquois.  
7:00 p.m. — Bantam girls' softball (Public School). Orioles - Cardinals; Eagles - Bluebirds.

**Friday, July 15**  
6:45 p.m. — Midget lacrosse play-offs (Lions Bowl); Second games, best 2-of-3.  
Brampton - St. Kitz; Peterboro - Weston; Owen Sound - Tigers.  
7:00 p.m. — Men's Softball (Park). Meadowglen - Alliance; Norval - Legion.

**Monday, July 18**  
9:15 a.m. — STAY-AT-HOME CAMP OPENS.  
7:00 p.m. — OLA midget lacrosse practice and registration at Lions Bowl.  
7:00 p.m. — Men's softball, Lions - Cheltenham; S&S - Legion (Park); Glen - Norval (Norval).

**Tuesday, July 19**  
6:45 p.m. — Bantam boys softball (Public School). Hurons - Sioux;

Crees - Algonquins; Iroquois - gers; Indians - Braves.  
Sioux. 6:30 p.m. — Intermediate Ladies Softball (Park) Oakville vs. Georgetown.  
6:45 p.m. — Midget boys softball (P.S. lower field). Yankees - Dod-