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Hello Homemakers! For sure results, the quickest way to make excellent jelly or jam of small fruit, is the pectin method. Using either commercial liquid or crystal pectin is easy. In fact, jelly making is now so easy, it's a temptation to slight the few easy-but-right rules.

TAKE A TIP

1. Select good to look at, ready to eat fruit and prepare exactly as directed in the recipe accompanying the package.
2. Scrub, scald and drain jelly jars and tin lids.
3. When a recipe states simmering time, bring mixture to boil, reduce heat, cover and turn heat to simmer or lowest you can. A quart of fruit will simmer on a closed element turned to Off position for 10 minutes, covered.
4. To drain off the juice, spread a square (about 1 yard) of Canton flannel over a colander in a pan and pour in the prepared fruit. Bring corners of cloth together and twist gently. Press the bag with potato masher.
5. If there is a slight shortage of juice, mix a little water with the pulp in the cotton bag and squeeze again.
6. Be sure to measure accurately. Use the same 2-cup measuring cup for both sugar and fruit or juice.
7. Use a large, deep saucepan as the sweetened juice comes to a full, rolling boil. This is a tumbling boil that cannot be stirred down but boiling period is short. Use wooden spoon to keep fruit from scorching on bottom of kettle.
8. After pectin is added, skim off any scum with metal spoon.
9. Fill jelly jars to within 1/2 inch of top and apply a thin film of melted wax. When jelly is cold, pour on a little more wax. Leave

lids off if there is any danger of pressing wax on jelly or jam as this causes seepage and then spoilage.

REQUESTED RECIPES

- Rhubarb Jelly**
- 2 1/2 cups prepared juice
 - 3 1/2 cups granulated sugar
 - 1 box pectin crystals (2 1/2 oz.)
1. Wash and trim about 2 lbs. fresh rhubarb. Put through a food chopper and place in jelly cloth and squeeze out juice. Add 2 drops red coloring.
 2. Measure out sugar.
 3. Measure juice into a large kettle and place over high heat. Add pectin crystals and stir constantly. Add sugar and bring to a full, rolling boil. Then time fast boil for 1/2 minute by the clock. Remove from the heat immediately, skim and pour into jelly glasses. Cover with paraffin. Label and store.
- Red Currant Jelly**
- 6 cups prepared juice
 - 6 1/2 cups white sugar
 - 1 box pectin crystals
1. Crush 3 quarts washed, ripe red currants. Add 1 1/2 cups water, bring to simmer, cover, cook 10 minutes. Place in jelly cloth and squeeze out juice.
 2. Measure out sugar.
 3. Measure out juice and bring quickly to full rolling boil. Add sugar as liquid heats and stirring continues. Boil fast for 1/2 minute. Remove from heat; skim and bottle. Cover with thin layer of paraffin, then a thicker layer when cold. Makes about 12 small glasses.
- Sweet Cherry Jam**
- 3 1/2 cups prepared fruit
 - 4 cups white sugar

A NEW ALARM CLOCK

"Yes, we've alarms." (How alarming the prices) Said the smiling man in the jewelry store, "Alarms that will wake you in spite of the vices, You may have indulged in the evening before."

"Now this one is known, as the Melody Hummer, Soothing on temper and vile words it saves, Every morning it warbles The Last Rose of Summer, (He flicked a lever) or, Over the Waves."

"This one here is a little more drastic, But plain to be seen, a wonderful clock, The volume and range a little fantastic, Like the motor bikes that roam round the block."

"This one we term the dispeller of slumber, It shatters the calm of the morning — still, Like the hot rod emitting its spluttering thunder, Or raving in death half way up the hill."

And so I purchased the slumber dispeller, I needed something drastic you see, Something to shake the attic and cellar, No use a melody hummer to me.

Respectful its features, not without glamour, Faithful it ticks the hours off the night, And yet as I stumble to stop its wild clamour, Does it jerr at me with a fiendish delight.

Bill Taylor, Water Street

1 box pectin crystals

1. Pit about 3 lbs. washed, fully ripe cherries. Chop fine, or put through a food chopper.
2. Measure sugar into bowl to be used later.
3. Use same measuring cup to measure fruit into 8-quart kettle. (May add water to make up a small fraction of cup of fruit.)
4. Add pectin crystals to fruit and bring to boil.
5. Stir in sugar and use wooden spoon to keep mixture from sticking to pan. Bring to a full rolling boil and time period for 1 minute by the clock. Remove from heat.
6. Skim with a metal spoon and ladle out into scalded glasses to within 1/2 inch of top. Makes about 7 glasses. Seal with thin film of melted wax, then thicker layer of wax when cold.

THE QUESTION BOX

Mrs. T. E. asks: Do you remove skin from rhubarb when making Rhubarb-Strawberry jam?
Answer: No. Leave skin on rhubarb.

Mrs. C. M. asks: Can you substitute molasses for sugar to make black currant jam?
Answer: No. The molasses flavour "overpowers" the fruit.

District Fairs Hold Meeting at Collingwood

A meeting of fair board executives in District 5 was held in Collingwood on June 17th. Attending from Georgetown were Mr. and Mrs. Nels Robinson, Mr. and Mrs. Perc Cleave, Mrs. J. L. Ellerby and Miss Charlotte McCullough, who is secretary of the association.

F. A. Lashley, associate director of the Ontario Department of Agriculture was at the meeting to explain the special subsidy given for commercial features at the fairs. Many fairs have never applied for this grant which is made to those meeting certain requirements. In featuring products which typify the district, Georgetown has hopes of getting it for dairy cattle this year.

Gordon McArthur, the "out king" who is president of Collingwood Fair, spoke on "Juniors at the Fair" and Miss Mary Swenson, Caledon, explained the work of lady directors. During an open discussion period, such topics as weather insurance, horse races and midways were discussed. The Collingwood Ladies served refreshments after the meeting. J. N. Duncan, of Brampton, district director, was chairman for the meeting.

SCHOOL BOARD TOURS NEIGHBOURING SCHOOLS

To get helpful ideas to embody in the new Georgetown school, members of the public school board inspected Glenwood School near Burlington on Monday. Today they are going to see the new school in Fergus which is reputed to be one of the finest in the province.

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Answer: No. The molasses flavour "overpowers" the fruit.

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GLEN WILLIAMS

Was Hard Hit by the Spring Floods.

Heavy property damage was caused when the Glen United Church basement was flooded.

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COME TO THE

MONSTER GARDEN PARTY

Friday, July 14th

AT THE LACROSSE GROUNDS

You'll enjoy an evening of entertainment by Chris Gardner and his magic show, with other outstanding artists.

... and you'll help to pay for the flood damage, for all-proceeds will be used for this purpose.



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