

TRAVEL NOTES

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Hello Homemakers! Today's the day we melt paraffin to prevent the freshly made jam and jelly from spoiling. For this little job we always place the tin in a basin with some water in it. Although we can melt paraffin on an electric element turned low without smoking it is wise to use the basin of hot water to ensure safety. Usually we squeeze the tin to make a spout which may cause the lower edge to leak, then, too, when more melted paraffin is needed there is no need to worry about the highly inflammable product dripping on the range from the spout.

There are several other good protective covers for concentrated preserves such as circular pieces of cellophane and plastic caps.

TAKE A TIP

1. These are the fruits which possess good jellifying properties: sour apples, currants, gooseberries, Concord grapes, sour plums. With the addition of an acid such as lemon juice the following fruits are also good for jam or jelly: blueberries, raspberries, quinces, sweet plums.
2. Apricots, peaches and strawberries are good for jam but not for jelly.
3. We believe inexperienced homemakers should not attempt using sour cherries, elderberries, pears or strawberries without commercial pectin.
4. Use a mixture of ripe and slightly under-ripe fruit in the proportion of 1 cup ripe fruit to 2 cups under-ripe for good flavour and colour.
5. Wash fruit and remove stems and blemishes. Do not peel or core.
6. Instead of adding lemon juice combine certain fruits together for a successful jelly: blueberry with rhubarb; raspberry with red currant; and strawberry with gooseberry.
7. When cooking the fruit pay particular attention to the amount of water added. If too much water has been added the prolonged heating will destroy some of the pectin and flavour. For 1 quart of mashed raspberries, grapes and blueberries add 1 cup of water. For 1 quart of mashed currants, gooseberries and plums add 2 cups water. For 1 quart of cut apples add 4 cups water.
8. Simmer (never boil) the prepared fruit and water until soft and mushy.
9. Moisten a jelly bag (a clean cotton bag or piece of factory cotton). Pour hot fruit into bag and press gently with spoon.
10. For a second extraction measure the pulp left in the jelly bag and add an equal amount of water. Cook slowly for 20 minutes and strain again.
11. To be assured of firm jelly test for pectin. Pour one spoonful of extracted juice into a saucer and gently pour in a teaspoon of rubbing alcohol. Do not stir. Let stand one to three minutes. Press the small mass to see if it is firm and has no liquid. Be sure never to taste the alcohol mass as it is poisonous and be sure to wash it down the drain in case it is mixed with the food.
12. The test determines the amount of sugar to be added. If the teaspoonful of substance is firm add 1 cup of sugar for each cup of juice. If it is lumpy add 1/2 cup of sugar per cup of juice. If the test has liquid add 1/4 cup sugar per cup of juice.

13. Use a deep saucepan and boil the sugar and juice rapidly. A quart requires about 15 minutes but keep testing with a spoon. Allow liquid to drip at the rounded part of the spoon. When two drops tend to pull together forming slanted edges the jelly is done. Remove from heat at once.

14. Let hot jelly or jam stand 1 minute then remove scum. Let stand another 3 or 4 minutes to remove any air bubbles then pour into clean jelly jars.

15. Pour a very thin coating of melted paraffin over hot jelly. When cold add another thin layer of wax.

THE QUESTION BOX

Mrs. R. K. asks: Why does jelly ooze around the edge of the wax?
Answer: A thick layer of wax may weigh down the jelly to the extent that syrup will form. When, too, a second layer of wax is necessary when the jars are cold because glass expands slightly when hot.

Mrs. W. H. asks: What is the temperature of jelling on a thermometer?
Answer: The jelling point on a candy thermometer is 220 degrees F. but it is not always an accurate test.

Mrs. T. B. asks: What causes a weak but sweet jelly?
Answer: It is either because the fruit boiled instead of simmered before juice was extracted or the use of too much sugar.

STEWARTTOWN

School Work Shown At Annual Picnic

The school children held their picnic in the school grounds on Wednesday afternoon. It might have been called "open house" for the exhibition of work in the school was remarkable. Every blackboard was full of sketches and drawings done by the pupils depicting art, industry and history. The children's work books were displayed on their desks for parents and friends to inspect and admire. We would like to congratulate Miss Frank on the display and the enjoyable afternoon everyone had with games, races and lunch. Friday the children all took home their report cards with their standings.

Junior Auxiliary meeting was held Monday at Mrs. Baily's home. Ruby Tennant chose the hymn and conducted the worship service. The year's work was finished up and laid out for display to parents and friends before packing. Next meeting will be the first Monday school is open after holidays.

St. John's Guild meeting was held at the home of Mrs. John Standish Tuesday evening. Plans were made to hold a lawn tea and home baking sale at Mrs. Cecil Smith's Friday, July 6th. (Further details in coming events column). A crochet doily made and donated by Miss Beatrice Standish was drawn for. Miss Evalonne Smith was the lucky winner with number 658. The next regular meeting of the Guild at Mrs. C. Smith's on Tuesday evening, July 10th.

Happy birthday to Barbara Ann Carhart who will be eight years old on Friday, July 6th.

Congratulations to Mr. and Mrs. Ronald Cash (Eleanor Overland) who were married last week.

We are pleased to report that Miss Beatrice Standish is home from the hospital and gaining in health; also that Mrs. Maxwell is improving.

Miss Mae Patterson of Toronto was a week end guest with Mr. and Mrs. C. A. Grant.

Mr. and Mrs. P. R. Baily, Dawn and Stephen of Islington were visitors with Mrs. Baily Sunday.

Mr. Bob Lawson of Port Elgin was home for the holiday week-end.

The service at St. John's Church next Sunday, July 8th, will be Holy Communion at 10 a.m. as a service of witness is being held at Appelby school grounds, Oakville, in the afternoon.

On Tuesday, June 26th, Robert Harris, Jr. had a picnic party to celebrate his fifth birthday. Sixteen of his friends were invited to the picnic which was held at De Vries flats. Guests at the picnic were Carol and Danny McCleem, Kenneth Grant, Gordon Shoebridge, Pat and Jimmy Harris, Joanne and Kenneth Hodge, Gail and Richard Braisby, Jeanne and Donald Gambell, Dennis and Terry Hancock, Barbara Lusty and Betty Humphreys.

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FARM NEWS

Guernsey Field Day At Valley Crest Farm

Saturday of last week was Guernsey day in Halton. It was the occasion of the Guernsey field day, sponsored by the Halton and Peel Club, and was held at Valley Crest Farm, near Palermo. Well over 200 breeders and their families were present. Numbered among the guests were breeders from the York-Simcoe Club; the "Big Four" Club in Durham, Ontario, Victoria, and Peterborough; the Quinte Club in Northumberland, Hastings and Prince Edward Counties as well as other points in Western Ontario.

Prof. Geo. E. Raithby of the Ontario Agricultural College, was in charge of the judging school held in the morning. Following the lunch an excellent programme was run off under the direction of President Arthur Spencer and Vice President John Y. McNabb, of the Halton Peel Club. This included short addresses by Dr. A. R. Campbell, Secretary of the Canadian Guernsey Breeders' Association; Prof. Geo. E. Raithby of the O.A.C.; and Agricultural Representative J. E. Whitelock; a programme of sports for the young folk and a parade of prize winning Clydesdales under Bert Berry, Manager of Valley Crest Farms. In the tug of war event the Halton-Peel team outpulled their fellow breeders from outside points. Despite threatening weather the event was a huge success and reflected much credit on the directorate of the Halton-Peel Club and also on the hosts of the day, Mr. and Mrs. Bert Berry of Valley Crest Farms, who had left no stone unturned to make the event an outstanding success.

You can help make a better paper each week by turning in a list of any guests or places you have visited. Phone No. 8.

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