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— and —
TERMS IF DESIRED

**Present Prizes at
I.O.D.E. Meeting**

The John Milton Chapter I.O.D.E. held their June meeting at the spacious home of Mrs. M. E. Gowland; the regent, Mrs. F. McNiven presiding.

The meeting opened as usual, with the Chapter Prayer, singing of 'O Canada' and the placing of the standard.

The meeting voted, unanimously, to send a complimentary subscription of Echoes' magazine to the Halton Centennial Manor. Four electric clocks have been placed in the Manor, as a gift from the John Milton Chapter.

Mrs. M. E. Gowland reported having attended the picnic for the Blind, held at the home of Mr. and Mrs. Charters, Brampton. Thirty blind people present joined in several games and seemed to enjoy the afternoon.

Miss Susan Gowland delighted the ladies with two well rendered piano solos.

Guest speaker was Dr. Jean Manary Fisher, while her husband Dr. Kenneth Fisher, showed colored slides of Churchill in the Arctic regions. They had been engaged in research work in this flat, barren country. Dr. Fisher described the pictures as they were shown.

Grass was very sparse as were trees, which had no branches on the wind side. Arctic cotton and flame weed bloom with exotic colors. Lichen grows on the rocks—being ruby red in winter and orange in the summer. Herds of caribou trek through and parman spend the winter around Churchill. The picture of a sunset at 10:30 p.m. was gorgeous.

Mrs. Mackay expressed the appreciation of the meeting, for such an interesting and educational talk.

Another pleasant feature of the afternoon was the presentation of prizes to the Graduation Students of the Public School by Mrs. Goodchild. Winners of prizes were:

General Proficiency—Heather Ann Hayward, Shirley Brown, Sheila Pettigrew.

Manual Training—Wayne Hilson, Home Economics—Shirley Whitney.

Class progress—Murray Crowe, Essay—Jayle Waldi.

Heather Ann Hayward, on behalf of the students, thanked the Chapter members. Lunch was served by the hostesses and committee.

AUCTION SALE

Choice Modern Furniture, Etc.

The undersigned have received instructions from

JOHN BELL

To sell by public auction at his home, Martin St., Milton, on **SATURDAY, JULY 5th**

Commencing at 2:00 o'clock, the following:

3-piece chesterfield suite, upholstered in wine and green; 3 Lip-pert tables, hand carved, walnut; hall tree; 2 corner wall whatnots; fernery; hassock; full width brass fireplace guard with combination fuel chest and fireside seat; 2 floor lamps, trilight; 3 electric table lights; scatter rugs; 2 Ax-minster rugs, 7 by 9', with felts; studio couch; cedar chest; walnut finish bedroom suite including full size bed, way-sagless spring mattress, vanity table with oval mirror, combination chest of drawers and wardrobe with cedar lining; walnut bedroom suite including full size bed with curved foot, springs, vanity table and bench; wool blankets; bedspreads; pillows; sheets; bathroom scales; chrome kitchen table and 4 chairs; chrome kitchen stool with back; odd chrome kitchen table; Frigidaire cold wall refrigerator, 8 cu. ft.; Frigidaire electric stove thrifty "30" with automatic clock, new last Christmas; G.E. washing machine, almost new; Coleman camp stove; Airway San-i-zor vacuum cleaner, with attachments; 2 mantel radios; lawn mower; 100' garden hose; garden tools; plastic cannister set; odd dishes and cooking utensils; empty sealers; wash tubs, crocks, etc.

TERMS: Cash settlement with clerk on day of sale.

Everything sells to the highest bidder as the proprietor has sold his home and is giving up possession immediately after sale.

Anyone interested in good furniture would do well to attend this sale.

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Hello Homemakers! As luscious, colorful fruits ripen we hasten to capture their flavour in an attractive concentrated preserve, either as jam, jelly or conserve. It is only a matter of having wonderful comments of a homemade product and you'll repeat the same recipe with special care again.

TAKE A TIP

1. It is the pectin that makes good jelling properties and is in good quantity in the peelings and cores of slightly underripe fruit. But cooking the fruit juice for prolonged periods tends to destroy the pectin; hence, in preparing the juice cook the fruit at simmering point. Do not boil.

2. Since the amount of acid helps to extract the pectin, it is wise not to add too much water for cooking the fruit.

3. Sugar is added to fruit juice to improve the flavour and the amount of finished product. Too much sugar gives a weak jelly and too little a tough one.

4. Fruits with good jelly properties are: crabapples, currants, gooseberries, grapes, sour plums, blueberries, quinces and raspberries—although the last four may be low in acid.

5. It is advisable to use a commercial pectin with fruits such as strawberries, elderberries, peaches and pears, unless you have a reliable recipe using a combination of fruits.

6. For good flavor and color add 1 cup ripe fruit with 2 cups under-ripe.

7. To prepare fruit: Wash and remove stems and blemishes. Do not peel or core.

8. If fruit is low in acid, add lemon juice to raw fruit. (To each quart of raw, mashed or cut fruit, add ½ cup lemon juice.)

9. To extract juice: (a) Add 1 cup water to 1 qt. mashed raspberries, blueberries or grapes.

(b) Add 2 cups water to 1 qt. mashed currants, gooseberries or plums.

(c) Add 4 cups water to 1 qt. apples.

Heat slowly to simmering point and cook until very soft.

10. Drain fruit through a piece of wet factory cotton or two pieces of cheesecloth. Unless the jelly is for exhibition purposes squeeze the bag gently with two wooden spoons.

11. For a second extraction of juice, measure the pulp and add an equal amount of water. Cook slowly for 15 minutes, then extract as at first.

12. To make the sugar test: Pour one spoonful of fruit juice into a small dish, measure an equal amount of rubbing alcohol. Pour it gently into a dish and do not stir. Let stand two or three minutes and notice the appearance as to the jelly consistency. Remember rubbing alcohol is poisonous—do not taste it. If there is a firm jelly mass allow 1 cup sugar for each cup of juice. If there are a few lumps of jelly add ¾ cup sugar to each cup and if the product is stringy use only ½ cup sugar for each cup of juice.

13. Cook sugar and juice rapidly in a deep saucepan—allowing volume to double.

14. Test jelly stage in about 15 minutes. Lift a spoonful of syrup and allow it to drip slowly from the edge of the spoon. When two drops tend to pull together, the jelly is done. Remove at once.

15. Skim, pour into sterile jelly glasses and let stand about 10 minutes. Cover with a thin coat of melted paraffin. Next day, add another thin layer of paraffin. Label jars and store.

Gooseberry Jam

1 cup gooseberries
1 cup water
About ¾ cup sugar for
1 cup cooked fruit

Grind the berries. Add water and simmer. Measure the cooked fruit. Add sugar and boil rapidly to the jelling point. Skim and bottle in sterile jars.

Tutti-frutti Jam

1 quart currants
1 quart gooseberries
1 quart cherries
1 quart red raspberries
6 pounds (12 cups) sugar

Wash and drain fruits. Stem currants. Stem gooseberries and remove blossom ends. Add 6 cups sugar to currants and gooseberries and let stand one hour. Simmer 30 minutes. Pit cherries and add raspberries and remaining sugar. Let stand one hour. Add to cooked currants and gooseberries and continue cooking 20 minutes longer. Pour into hot sterile jars and seal. Makes 9 (8 oz.) jars.

Red Currant Jam

1 cup currants
1 cup water
¾ cup sugar for each
cup fruit

Add water to currants and cook

slowly. Measure fruit and boil rapidly to jelly stage of two drops forming into one as dripped from edge of spoon. Skim and bottle.

Cherry Conserve

2 pounds stemmed tart cherries
2 pounds sugar
2 cups water
¼ cup chopped almonds

Wash cherries, but do not stone. Heat 1 cup of sugar with water, boil 5 minutes, add fruit and cook until tender. Add remaining sugar and nuts, cook rapidly until thick. Skim and pour into sterile jars. Seal. Makes about 1½ pints.

Both are Delicious!
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Government itself creates and possesses nothing. All it can do is to take something from the citizens and hand it back to them—less a handling charge to pay the wages of government employees and cost of distribution. Taxes are the means by which this transfer is made possible.

Higher wages without higher production per man mean higher prices. If welfare transfer payments are raised because of rising prices then taxes must go up, too. Thus higher prices now mean higher taxes.

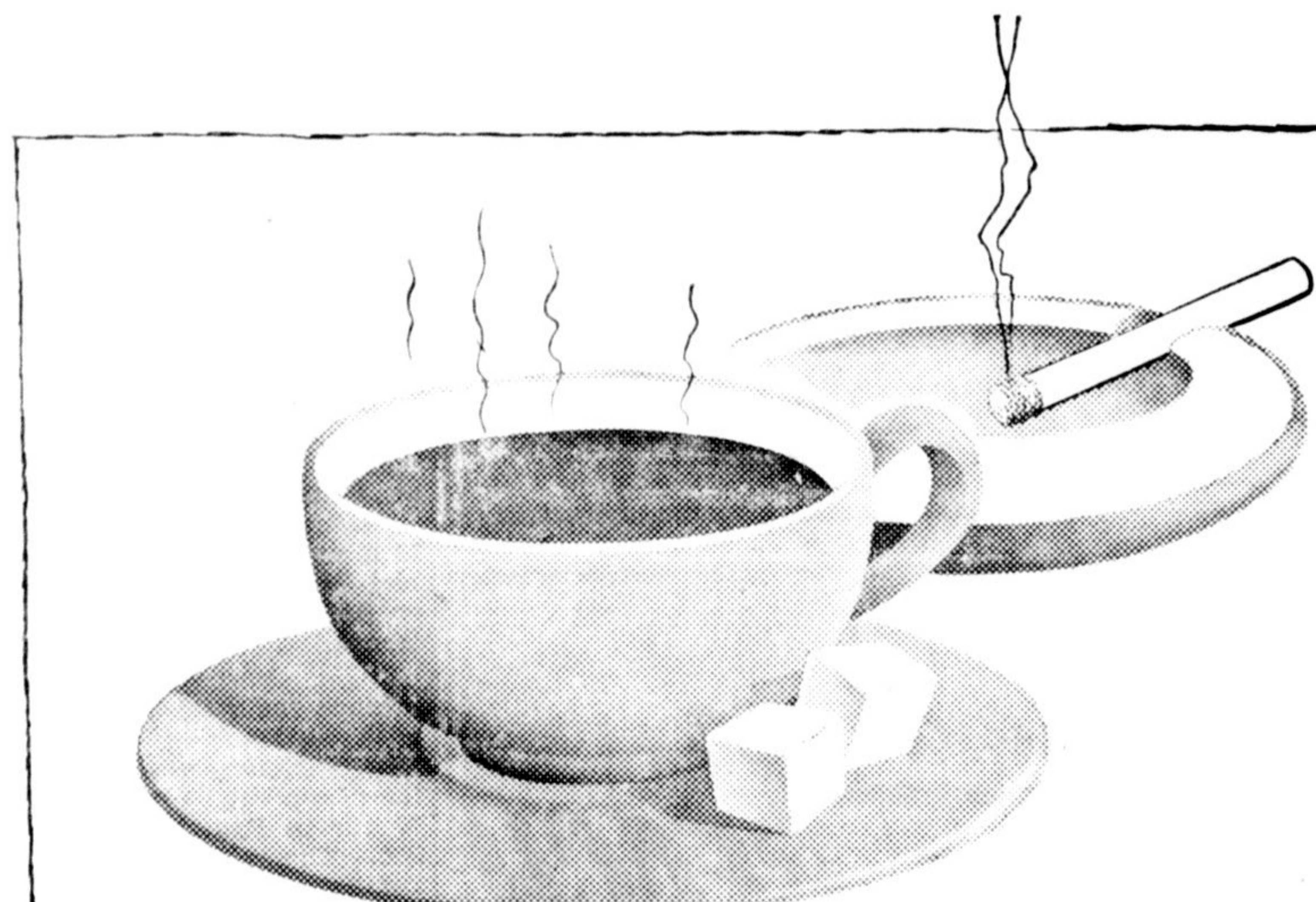
Keep these facts in mind when you read about new State welfare proposals, or about new wage demands that are not accompanied by assurance of higher per-man production.

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Your BNS Manager is a good man to know. In Milton he is H. H. Hill.

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