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RICHMOND HILL, ONTARIO, THURSDAY, SEPTEMBER 21st, 1939.

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JOHN FRASER

The death occurred at Newmarket on Friday, September 8th of John Fraser, who was in his 86th year. Deceased was the husband of the late Eda O'Brien. Funeral services were held from Roadhouse & Rose funeral chapel Monday afternoon with interment in King cemetery.

York county workers have announced that offices for the voluntary registration of Canadian women will soon be opened in King, Maple, Schomberg, and other points.

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Way Back in the Liberal Files

FORTY YEARS AGO

From our Issue of Sept. 21st, 1899
Fall wheat last season was not a
good crop in this section of country.
There were some exceptions,
however. Mr. John Tyndall had a
yield of about 25 bushels to the acre
and the sample was excellent. He
sold at his barn for seed this fall
300 bushels at 75c. a bushel. The
wheat went 63 lbs. to the bushel.

The new city buildings in Toronto
were formally opened on Monday.
Various bands played from noon to
10 o'clock p.m. The main door of
the building was unlocked by Mayor
Shaw, by a golden key presented by
Ryrie Bros.

At the home of the bride's parents,
Sherwood, on Wednesday, September
13th, a very pretty wedding
took place when Mary Alberta (Bertie)
youngest daughter of Mr. Henry
Keffer was united in marriage to
Mr. Wm. B. Campbell of T. Kinnear
& Co., Toronto.

THIRTY YEARS AGO

From our Issue of Sept. 16th, 1909
Wednesday afternoon the citizens
around the hub were in a state of
excitement for three hours. At 1
o'clock Queenie, the two year old
daughter of Mr. Jerry Smith, was
not to be found. Every place of any
possible danger was searched, but
to no avail. At 4 o'clock, however,
the little girl was found sleeping
soundly under the counter of her
father's shop.

Mr. John Palmer and son Wesley
had an unpleasant experience with
Flossie Simand, their three-year-old
driver on Tuesday. They were singeing
the young mare under the jaws,
when she took fright at the flame,
rearing on her hind legs, taking Wesley,
who had a twitch on her nose, up
in the air. After a plunge she
came down, striking Wesley on the
hip, skinning his leg and landing on
Mr. Palmer's foot. The doctor in
dressing the injured limb found that
the great toe was broken.

In the death of Mary McLellan,
wife of Mr. Gerard Wiley, on the
7th of September, 1909, there has
been removed from the Village one
whose life had been busy and useful.
Mrs. Wiley was born in Schenectady,
N.Y., of Nova Scotian parents
who came of U.E. Loyalist ancestry.
She always took a deep interest
in children, for thirty years
she taught in the Richmond Hill
Public School, and it is safe to say
that every pupil entertained the
kindest feeling for Mrs. Wiley. She
belonged and took a keen interest
in many organizations in the village.
The funeral was held Thursday
and interment followed in
Thornhill Cemetery.

Mr. J. W. Breakey of Thornhill
has purchased the Arnold estate just
south of the Village, which he has
very much improved. Mr. Henry,
manager of the Sterling Bank at
Thornhill, has taken the new house
now being vacated by Mr. and Mrs.
Breakey.

Death

LEEK—Suddenly on Monday, September
6th, 1909, Charlotte Leek, at her
home, Richmond Hill, in her
70th year. Funeral was held on
Wednesday with interment in Head-
ford Cemetery.

FIFTEEN YEARS AGO

From our Issue of Sept. 18th, 1924
The powers that be are certainly
making it difficult for the bus men
to operate on Yonge street. The
restrictions and charges will, in all
probability, drive them off the road
altogether.

A re-union of unusual interest
took place last Saturday afternoon
at the home of Mr. A. E. Plewman,
Richmond Hill, when old friends to
the number of seventy-five gathered
in honor of Mr. and Mrs. T. Edgar
Plewman who recently arrived home
on furlough after sixteen years on
the mission field in West China.
Most of those present were associated
with Mr. Plewman in Choir,
Sunday School and League work of
Parliament Street, Methodist Church.

Death

THOMAS—At Maple, on Thursday,
September 11th, 1924, Elizabeth
Bailey, widow of the late William
Thomas, in her 76th year. Funeral
from the residence of her son-in-
law, W. T. Cook, on Saturday, Sept.
13th, to Maple Cemetery.

Save Coupons, win votes to help
someone win valuable cash prizes.

Honey in Preserving

Honey may be used very satisfactorily
in preserving and in certain
fruits (peaches and plums especially)
the flavor is decidedly improved.
This is also the case in preserves
consisting of a combination of two
or more fruits and where spices are
included as in pickles and relishes.

Either cold pack or open kettle
method may be used when canning
with honey but care must be taken
to avoid boiling over as honey has
a tendency to foam when heated.
Also the honey should be cooked no
longer than necessary since its delicate
flavour is readily destroyed.

General Proportions for Canning
Heavy syrup—1½ cups honey and
1 cup of water.

Medium syrup—1¼ cups honey
and 1 cup of water.

Light syrup—¾ to 1 cup honey
and 1 cup of water.

Apple Jelly

Cut up green apples, without paring
or coring and cook in a very little
water until pulpy. Strain juice
through jelly bag, measure and boil
20 min. Add ½ the volume of honey
estimating from the measurement of
the juice before boiling. Continue to
cook until the jelling stage is
reached and pour at once into sterile
glasses. This jelly is delicious if a
few bits of stick cinnamon are cooked
in the apple juice before the
honey is added and then strained
out.

Apple Ginfer

Wipe, pare, core, quarter and finely
chop sour apples. There should be
10 cups. Put in preserving kettle
and gradually bring to the boiling
point. Add 2 cups honey and then
shavings of rind of 2 lemons and a
2 in. piece of ginger root. Simmer,
stirring frequently until the apples
are transparent. Great care must
be taken during the cooking to pre-
vent burning. Can in sterile jars.

Peach Jam

2 lb. peaches
1 lb. honey
½ cup water
1 tbs. lemon juice
1 inch ginger root
2 tsp. cinnamon bark
1 tsp. whole cloves
Tie spices in cheesecloth bag; cook
all materials together until of de-
sired consistency. Remove bag of
spices. Seal while hot in sterile
jars.

Ginger Pears

2 lb. sliced pears
2 lb. honey
¼ cup water
1 lemon (rind in thin strips)
½ oz. ginger root, in small pieces
Simmer together until as thick as
marmalade. Seal in sterile jars.

Grape Juice

Wash grapes thoroughly and re-
move from stems. Crush with the
potato masher or fruit press. Then
set the kettle containing them into
the oven for 10 min. at 250 degrees
or heat slowly on top of stove to
185 degrees (just below boiling).
Drain through jelly bag. To 4 cups
juice allow ¼ cup honey. Mix, stand
over night, fill sterile jars, partially
seal and sterilize 5 min. Seal.

Honey Grape Jam

2 baskets grapes
3 cups honey
1 cup water
Separate skins and pulp of grapes
and cook separately, then sieve pulp
and add to skins. Reheat, add honey
and water. Let come to boil and
seal in sterile jars.

Cucumber Pickles

2 quarts cucumbers
¼ tsp. ginger
¼ tsp. cinnamon
½ tsp. allspice
1 tsp. celery seed
2 cups honey
4 cups vinegar
Mix spices, vinegar and honey.
Bring to boil, pour over cucumbers
and seal.

Apple, Peach or Pear Pickles

3 cups honey
3 cups vinegar
spices
2 cups water
1 tsp. salt
Bring to a boil, add fruit, cook
till tender. Pack in sterile jars and
seal. For apples, tie spices (cloves
and stick cinnamon) in cheesecloth
bag and boil in pickling syrup. For
pears and peaches stick cloves (2 or
3 each) into fruit and allow stick
cinnamon to cook in the syrup.

Worrying over making a fool of
yourself seems boastful. The rest
of us do it so often that one more
time doesn't matter.

Chick'n Chats

By H. E. LeMasurier

Paralysis in birds may be caused
by a variety of conditions such as
tuberculosis, tapeworm infestation
and duodenal coccidiosis etc. In
these cases the paralysis is only a
symptom of a disease, but paralysis
may be caused by a virus infection
and this type is generally known as
range paralysis. Some authorities
claim that the disease is inherited.

Range paralysis is very often ac-
companied by some other condition
such as duodenal coccidiosis. As the
condition is due to a blood stream
infection, any inflammation or lesion
on the intestinal wall provides a port
of entry for the virus. The infected
birds may lose the use of one or
two legs and the wings may
droop in varying degrees. When the
bird loses the use of its legs com-
pletely, they usually die of starva-
tion. On post mortem, the bird may
show nothing, except the nerve sup-
plying the leg or wing may appear
enlarged, irregular and nodular, in-
stead of being regular and smooth.

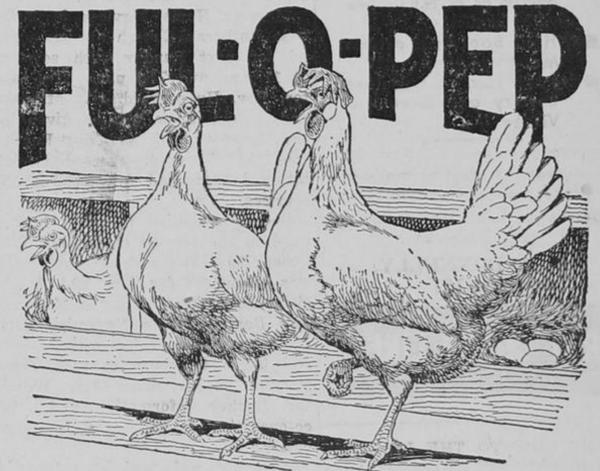
There is no cure for the virus type
of paralysis. The best precaution
to take is keeping the breeding stock
free by constant culling and super-
vision, and making sure that all
breeding stock is at least two years
old, to insure that the breeders have
a proven resistance to the disease.
Of course, when paralysis first ap-
pears, an investigation should be
made to determine the type of par-
alysis present, and if the findings
show other disease conditions al-
ready mentioned are present, make
every effort to treat and cure these
conditions. The results of such pro-
cedure will generally show a drop in
mortality. It has been observed that
cold weather usually slows up the
disease.

Questions on any subject pertain-
ing to poultry will be answered
through this column. Address your
questions to "Chick'n Chats", c/o
The Liberal, Richmond Hill. We in-
vite you to tell your poultry prob-
lems to us.

SUSPICIOUS

Resort Hotel Manager: "Mr. Goof,
us, come out here and look at this
marvellous goose!"
Cautious Goofus: "How much extra
is it?"

Valerie Hunter, 8, and Evelyn
Hunter, 4, daughters of Mr. and
Mrs. Fred Hunter of Schomberg
added to their laurels at the C.N.E.
music competitions when Valerie
won a bronze medal in vocal and
elocution contests, bringing her life
time awards up to 15, including seven
gold medals. Evelyn tied for
first place in the elocution contest
for children under 8, sharing honors
with a seven-year-old contestant.



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