

Rambling Around in the Lake Erie Vineyards

Gathering the Grapes that Provoke Thoughts of Jelly and Other Appetizing Things. Difference in the Grapes Grown in Different Localities.



By EDITH M. BARBER

Bunches of purple, mauve and white grapes were heavy on the vineyards near the shore of Lake Erie as we drove through this part of New York State recently. They were almost ready for the army of pickers and packers who will make them ready for market. This grape belt, as it is called, had, strangely enough, east and west limitations. From it comes a goodly part of the fall supply of what are known as shipskin grapes. The Hudson Valley, New Jersey and Delaware are also contributors of our native bunch grapes which have been cultivated for the tables less than a hundred years.

From California come grapes with heavier skins and more tasty pulp which have found their ideal growing conditions. They were originally of European stock. While many of them are used for raisins and for wine making, the small, white seedless Thompson, the red-skinned Tokay and the white Malagas have been in the market all summer and will be until after Christmas, with the addition in October of a large red grape called the Emperor. These grapes with their contrasting colours are decorative for the fruit bowl and find their largest use at dessert. The little white grapes are particularly good in salads and cups. Either these or the seeded and halved larger grapes are occasionally used in sauces for fowl.

Our own native grapes interest us particularly just now, as they are not only suitable for use in bunch form on the table but also make such delicious jellies and jams. Now is the time to fill those empty jelly glasses which have been staring you in the face

Perhaps you may know of some vines in the country which have not been cultivated for a while and which bear grapes too sour for table use. These can be put to good use either by themselves or combined with market grapes. The same is true of the wild grapes which are so plentiful in certain parts of the country.

If possible, choose grapes that are not quite ripe for making jelly and keep the ripe grapes for jam. After they are stemmed the grapes should be put in a large kettle and pressed until enough juice appears to keep the fruit from burning. When the seeds separate from the pulp the fruit is ready to put in a bag to drip. It is a good idea to let the juice stand twenty-four hours and then to strain it before you add the sugar. This is on account of the cream of tartar crystals which sometimes form and which will make your jelly cloudy.

Now, about the amount of sugar necessary for a perfect jelly. If you use bottled pectin, follow the directions exactly. If you make the old-fashioned type of jelly you will be wise to test the juice. This is easily done by combining one tablespoon of alcohol with one tablespoon of hot juice. Let this stand a moment and then pick up the resulting jelly on a spoon. If it is a solid mass which does not break you may use one cup of sugar to one cup of juice; if the jelly breaks, three-quarters of a cup of sugar to one cup of juice will be plenty.

Grape Jelly

Pick over grapes, wash and remove stems. Heat to the boiling point, mash and cook thirty minutes. Strain through a coarse strainer, then allow juice to drip through double thickness of cheese-cloth or a jelly bag. Measure, bring to the boiling point, boil five minutes and add an equal amount of sugar; boil three minutes, skim and pour into clean, hot glasses. Pour over a thin coat of paraffin and pour over a thicker one next day.

Note—if you use commercial pectin follow the directions which come with the bottle.

Grape Conserve

3 pounds of grapes
3 pounds of sugar
3 lemons
1 cup walnut meats

Remove skins from grapes, cook and put through colander to remove seeds. Add skins, sugar, the lemon juice and thinly shaved rind of one lemon. Cook over a slow fire until thick. The length of time depending on the amount of moisture in the grapes will be from three-quarters to one and a half hours, then add walnut meats and put into jelly glasses.

Grape Preserves

4 pounds grapes
4 pounds sugar

Pick over, wash and stem grapes, press the pulp from the skins. Heat pulp to a boiling point and cook slowly until seeds come to top. Rub through fine sieve. Return to kettle, add skins and an equal measure of sugar; cook slowly thirty minutes, stirring occasionally to prevent burning. Put into hot glasses and cover with hot paraffin.

Grape and Apple Butter

1 pint grape pulp
1 pint apple pulp
2 cups sugar

Prepare the fruit pulp in the usual way by cooking the fruit and pressing it through a sieve. Combine the fruit and sugar and cook mixture until it is thick (about twenty minutes). Seal in hot, clean jars.

Spiced Grapes

7 pounds grapes
8 cups sugar
2 cups vinegar
1 small nutmeg
1/2 tablespoon ground cinnamon
1/2 teaspoon ground cloves.

Wash and slip skins from grapes. Place the pulp in a kettle and simmer until soft. Then press pulp through a fine sieve to remove the seeds. Add grape skins to the pulp with sugar, vinegar, nutmeg, cinnamon and cloves. Simmer mixture one hour. Pack in clean hot sterilized jars and seal immediately.

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Moose Ladies' Night at South Porcupine

Joint Meeting of the Lodge and Chapter.

South Porcupine, Oct. 17th—Special to The Advance.

Thursday evening, Oct. 13th, was Ladies' Night at the Moose Lodge. Following the regular session, a joint meeting of the Lodge and Chapter was held. This took the form of a social evening. Opening with some community singing a variety of talent was discovered and an impromptu concert greatly enjoyed. Mr. B. Bridgman sang. Mr. Melville Kelly recited "Maggie and Jiggs at St. Peter's Gate." Miss Mary King danced the Highland Fling. Messrs Webb, Kinney, Therrien and several others contributed to the entertainment. Mrs. Robert Bulmer was pianist for the evening and deserves great praise for talented accompaniments for the various artists. Mrs. Raymer, winner of the musical arms, received a handsome award from Dictator Joseph Payette. The Ladies of the Chapter served refreshments, and a most entertaining and enjoyable evening was brought to a close by all assembled singing the National Anthem in a wholehearted manner and with such volume as speaks well for the future of Canada in the British Empire.

Beauty and You

by PATRICIA LINDSAY



CAROLE LOMBARD keeps herself impeccably groomed and relaxes in nicely scented baths after tiring days.

WITH SIMPLE SOLUTIONS FACE AND PALM PERSPIRATIONS CHECKED

Many women inquire as to how they can cure excessive perspiring. They are particularly annoyed by palm and face perspiration.

Excessive sweating in any form requires the attention of a physician. It is apt to be some disturbance of the sweat glands. But what causes that disturbance you and I cannot determine. Overweight sometimes is the cause and a sane diet will help considerably.

Of course there are external remedies which will prevent excessive perspiration on limited areas of the skin and there is no objection to your using them, providing the lotions are of reliable content so as not to irritate the skin.

Face Sweating

It is not advisable to use any of the popular cosmetic preparations for controlling malodorous sweating of the face. They are perfectly safe for under the arms and other sections of the body. But you do run the risk of irritation if you apply them to the face.

When the sweating of the face is not

due to chronic ill health a milder astringent may be used in the form of ordinary borated talcum, or one part of talcum with two parts of tannic acid, and two dams of glycerine, in three ounces of pure grain alcohol. Any reliable druggist can mix this for you.

You may also paint the skin once a day with a solution of two dams of tannic acid, and two dams of glycerine, in three ounces of pure grain alcohol. Any reliable druggist can mix this for you.

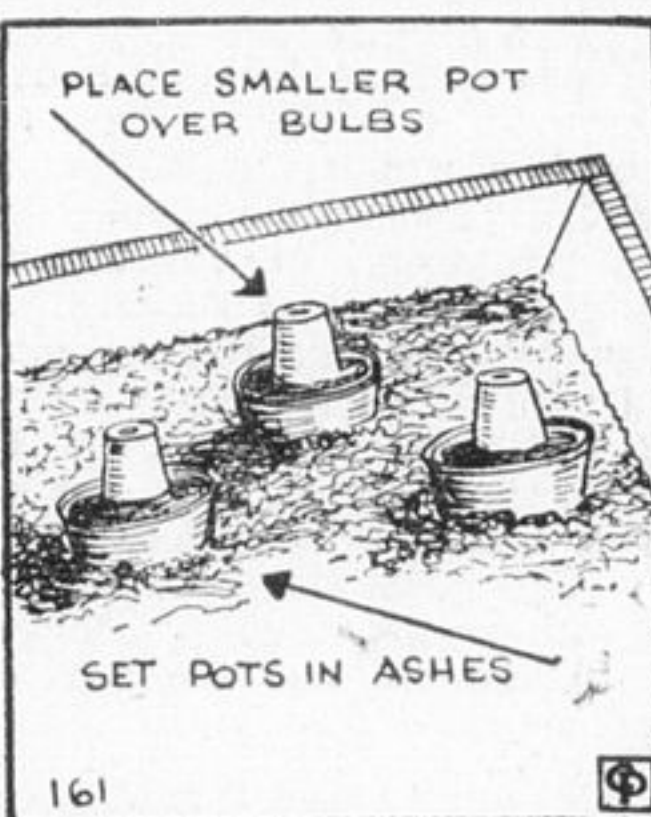
For Sweating Palms

It was annoying to be bothered with moist palms. Gloves are ruined and your hands feel clumsy. Here again, excessive palm sweating is a case for a doctor, but a simple remedy may control it. Swab the palms once a day with pads of absorbent cotton soaked in a 25 per cent solution of aluminum chloride in powdered form and 75 per cent water.

You might be able to purchase a prepared formula for application on your palms. Of course frequent washing is necessary if you perspire too freely. During hot days resort to several daily baths or showers.

Weekly Garden-Graph

Written by DEAN HALLIDAY for Central Press Canadian



Potting up hyacinths for indoor use.

When potting hyacinths for indoor blooms this winter, select only heavy well-ripened, bulbs. Examine them carefully to make sure they are free from blemishes. Use a potting mixture consisting of fibrous loam, well decayed cow manure and sand.

After potting the bulbs place the pots in a cold frame or in the open. Set in ashes as shown in the Garden-Graph. Cover the bulbs either with fibre or soil to protect them in the dark. To protect the new grown as it develops, place a smaller flower pot over each pot of bulbs, as illustrated.

Start to gather leaves as an organic matter. They may be dug directly into the unoccupied spots of the garden.

The moving of the smaller woody deciduous plants can start as soon as they stop growth and start to shed their leaves if moved before this a ball of earth should be dug with the roots. As a rule nothing is gained by moving the deciduous plants too early in the autumn.

Household Hints

By MRS. MARY MORTON

Custard is a model dessert. It introduces more milk into the diet, combines with fruit, nuts, cake and crumbs; is easy to make, is wholesome and nutritious; is liked by and is good for children and adults and finally, although there are countless variations on the custard theme, each and every one is good.

Banana Custard

Banana custard leads our sweet parade. To serve six you will require one-quarter cup sugar, three tablespoons flour, one-quarter teaspoon salt, two cups milk, one egg, one-quarter teaspoonful vanilla and two ripe bananas, diced. Mix together sugar, flour and salt. Stir in milk. Cook until thickened, then cook over hot water five minutes more. Add gradually to slightly-beaten egg and cook one min-

ute longer. Cool. Add vanilla and diced banana.

Coffee Blanc Mange

Coffee blanc mange is next. It calls for two cups freshly-brewed coffee, one cup milk, one-half cup cornstarch, one-half cup brown sugar, one-quarter teaspoon salt and two eggs. Scald milk and coffee in double boiler. Mix together cornstarch, sugar and salt. Add hot liquid gradually to make paste smooth. Return to double boiler and cook, stirring constantly for fifteen minutes. Beat eggs slightly and add, stirring constantly. Cook about two minutes longer. It makes eight servings.

Charming Wedding Saturday Morning

Miss Marjorie Caveney and Mr. John McKane Married.

The Church of Nativity was the scene of a charming wedding on Saturday morning at 9 o'clock when Marjorie, daughter of Mr. and Mrs. J. A. Caveney, of Sandy Falls, became the bride of Mr. John ("Paddy") McKane, son of Mr. and Mrs. McKane, of Belfast, Ireland. Rev. Fr. O'Gorman officiated in the presence of a few close friends and relatives. The church organist played the wedding music.

Given in marriage by her father, the bride was very lovely in a street-length dress of porto wine velvet, fashioned with a shirred bodice, and a wide belt. She wore a velvet turban to match, with a nose-length veil, porto wine gloves and shoes, and a corsage of pink roses.

Mrs. S. Storms attended her sister as matron of honour, becomingly attired in a navy blue crepe ensemble, with matching accessories, and a corsage of Talsman roses.

Mr. Ernest Shaw was groomsman. Following the ceremony, a wedding breakfast was served at the home of the bride's parents at Sandy Falls, where Mrs. Caveney received the guests, wearing an afternoon dress of dark green crepe, with a ruffled lace collar, matching accessories and a corsage of cream roses. In the evening the bride and groom received their numerous friends at a reception, being the recipients of many beautiful gifts and of the best wishes of all who attended.

Mr. and Mrs. McKane will reside at 42 Bannerman avenue.

Parsnip 44 Inches Long Grown at New Liskeard

The New Liskeard Speaker last week had the following paragraph of interest:—"Mr. John Reid, brought to The Speaker office this week a parsnip which measures exactly forty-four inches in length. The sample is not very large, so far as circumference is concerned, but it has anything we have ever seen beaten for length, and it is hard to realize that the tiny root could have penetrated the distance it did in the soil of a New Liskeard garden. Surely, this is some town, this New Liskeard of ours, and we have some great gardeners."

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Wedding at United Church on Friday

Miss Ona Wood and Provincial Constable James Edward Worrall Married.

Rev. W. M. Mustard officiated at a quiet but attractive wedding on Friday evening at 7 o'clock when he united in marriage Ona, daughter of Mr. and Mrs. W. G. Wood, of London, Ontario, and Constable James Edward Worrall, son of Mr. and Mrs. Nicholas Worrall, of London, Ontario. Constable James Worrall is a member of the local Provincial police detachment, and both the bride and groom are very popular in the entire district.

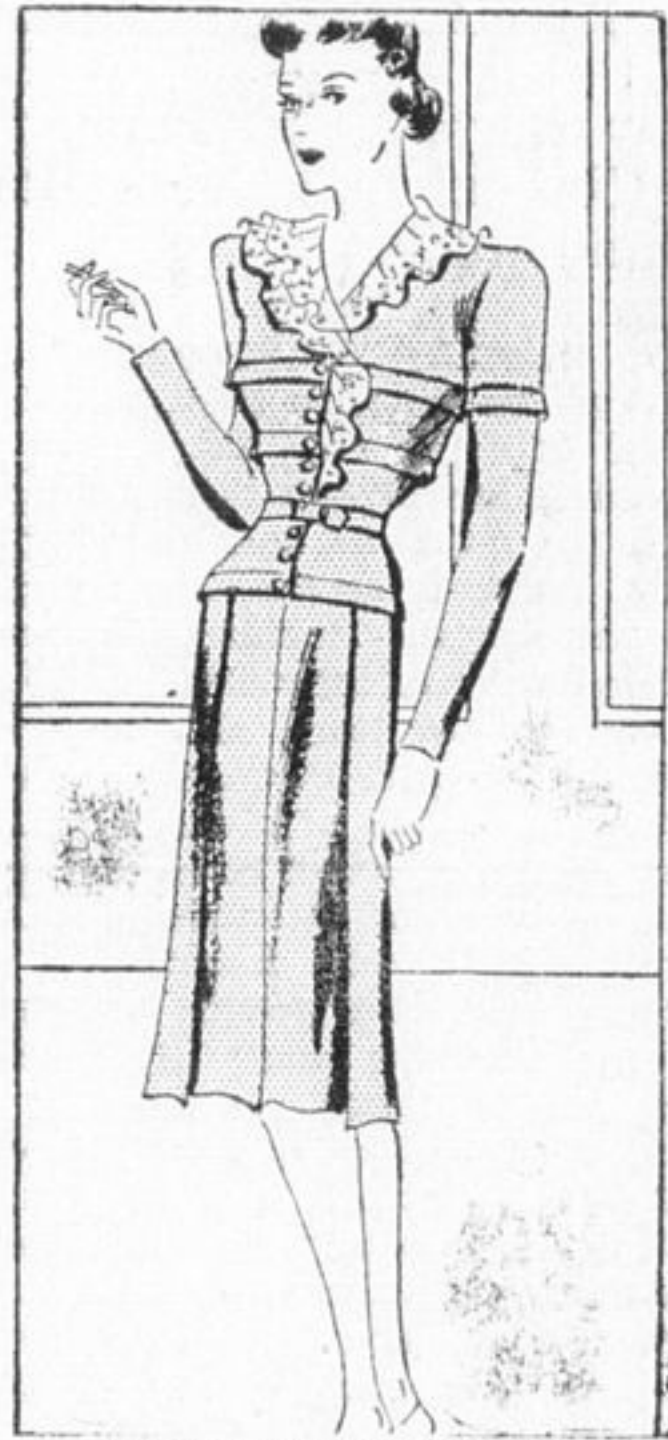
The bride was charming in a street-length dress of blue crepe, with burgundy accessories, and was attended by her sister, Miss Margaret Wood, who chose a brown wool dress with brown accessories.

The groom was attended by Mr. Jack Bibbins, also of London, Ontario.

Mr. and Mrs. Worrall have taken up residence at 113 Hemlock street.

Hints On Fashions

Pretty Dress You Can Wear For Any Occasion



Asset To Any Wardrobe

It's nice to have a neat, charming little dress that can be worn all day for any occasion, the sort of dress that is an asset to any wardrobe. This is such a model; it is effective, yet simple. It is of smoky blue thin woolen, and has a nice arrangement of lingerie at the neck. There are two horizontal folds above the belt and one below the belt. The fold detail is carried out again at the top of the sleeve. The skirt has a centre seam front and back, with two

side pleats facing forwards. It has smoky blue pearl buttons.

Shower in Honour of Bride of Last Week

Many Beautiful Gifts for Miss Theresa Sullivan.

Mrs. R. Turcotte and Miss Dot Turcotte were joint hostesses at a very delightful event, when they entertained a number of her friends at a miscellaneous shower in honour of Miss Theresa Sullivan, bride-to-be, on Thursday evening. Miss Sullivan became the bride of Mr. Hartley Stewart, on Saturday afternoon at 4:30 o'clock, the marriage ceremony being performed by Rev. Fr. O'Gorman at the priest's home of the Church of Nativity.

The home of Mrs. Turcotte, 214 Cedar Street South, was beautifully decorated for the occasion with pink streamers, and with decorated parasols hanging from the chandeliers and ceiling. The hostesses served a very dainty and tasty lunch, and during the evening the many guests joined in a number of games at which the following were the lucky winners: Misses Marie Getty, Margaret Beckett, Mary Guilanardo, Irene Salley, and Mrs. Munro. The guest-of-honour was presented with many lovely gifts, wheeled to her in a baby carriage, attractively decorated with pink streamers. Miss Dot Reeves made the presentation, and Miss Gladys Forsley read the cards and unwrapped the gifts.

Among those present at the event were: Mrs. Munro, Mrs. Gillard, Mrs. H. Lenny, and Misses Irene Salley, Margaret Fairbrother, Irene and Joan McNulty, Marie Getty, Margaret Beckett, Dot Reeves, Esther Larson, Rita Hooker, Hope Taylor, Ann Pigeon, Gladys and Lena Forsley, Marguerite Theriault, Ruby and Geraldine Turcotte, Eileen and Lillian Sullivan, Mary Guilanardo, the hostesses (Mrs. Turcotte and Miss Dot Turcotte), and the guest-of-honour, Miss Theresa Sullivan.

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