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**THE MIXING BOWL**

By ANNE ALLAN  
Hydro Home Economist

Hello Homemakers! Read on for two minutes — then clip out this column and tack it inside the cupboard door. If you follow the directions during the making of preserves, you will have delectable jelly for your cupboard shelves.

**Jelly Making**  
Fruits should be slightly underripe and fresh.

Fruits that jell readily are: currants, gooseberries, sour plums, grapes, crabapples and sour apples. Other fruits, blueberries, sweet apples and blackberries, will jell if an acid juice of lemon or rhubarb is added.

Fruits which are low in both acid and pectin are strawberries, peaches, pears and pineapple. These should be blended with fruits that jell or with commercial pectin. Directions for pectin crystals or liquid should be followed carefully in regard to one minute fast boil.

**Take a Tip**

One quart or 3 pints of juice is sufficient to make into jelly at one time.

Juice should be made by adding little, or no water to crushed or chopped fruit. (Add 1 cup of water to barely cover chopped apples and underripe currants.) Bring to a boil and cook quickly, stirring constantly, for 8 to 15 minutes or until pulp is soft.

Drain pulp through cheesecloth for 3 or 4 hours without pressing the bag. You may drain in a puree placed in a large pan, then strain

**EXPORT CATTLE WORTH \$15 MILLION**

Exports of live cattle from Canada to all destinations in 1947 totalled \$3,233 head, says the Annual Review of the Live Stock Market and Meat Trade, issued by the Marketing Service of the Dominion Department of Agriculture, Ottawa.

Of the total, 29,897 were purebred. Of these 28,248 went to the United States, 310 to the United Kingdom, 797 to China and the remainder were shared by about 20 other countries, mostly in South America and the Caribbean area.

Although beef cattle and calf exports to the United States were restricted throughout the year, cattle for dairy purposes continued to cross the border to the number of 45,800 head. Ontario, Quebec and the Maritimes provided the majority of dairy cattle for export.

through a cloth to obtain clear juice.

Measure the fruit juice into a deep saucepan and then boil rapidly for 8 to 10 minutes and test for pectin quality.

**Pectin test:** To 1 tablespoon cooked fruit juice add 1 teaspoon sugar and 1 teaspoon Epsom salts. Stir until salts dissolve then let stand 20 minutes. If large particles form it will make good jelly. If it does not jell, bottle as fruit juice or add lemon juice or pectin.

Skim the juice. Measure sugar using ¾ cup to each cup of fruit juice and add. If you warm the sugar slightly in a moderate oven it gives a clearer jelly.

Boil only 3 to 5 minutes after adding the sugar. Stir; it boils frothy.

To test when jelly is done, let some of the hot syrup fall from the side of the stirring spoon. When the spoon or when the two last drops form a large drop. Pour into sterilized glasses.

Seal with a thin layer of melted paraffin (softened over hot water) when jelly is cold. Add a second layer next day.

**The Question Box**  
In reply to Mrs. T. C.'s question: Is it wise to make a second extraction from the pulp in a jelly bag? Only attempt second and third extractions with fruit that jells rapidly. Put pulp into saucepan and add enough water to prevent burning, then stir until it is hot and drain again.

**Raspberry — Currant Jelly**

Extract the juice from raspberries and currants separately and use the same quantity of each, or use three-fourths currants to one-fourth raspberries, the raspberries having more pronounced flavour. Use 1 cup sugar to 1 cup of juice. Combine juice and sugar and boil rapidly until jelly test is obtained. (A candy thermometer should register 218 to 222 degrees.) Pour into glasses and seal when cool.

**Gooseberry Jam**  
Wash and top and tail gooseberries. To 4 cups fruit (1½ lbs.) add ¼ cup water. Cook till berries are tender. Add 1½ pounds sugar and stir until dissolved. Boil 5 minutes. Pour into sterilized jars and seal with parowax.

**Matrimony Jam**  
Use equal parts of apples, firm pears, plums and peaches. Wash and core apples and pears but do not peel. Stone plums; peel and stone peaches. Cut all fruit into small pieces. Weigh and add ¾ lb. of sugar for every pound of fruit. Allow to stand until the sugar is dissolved; overnight if possible. Be sure the fruit is covered with the sugar. Bring to a full rolling boil for 20 minutes. Seal in sterilized jars. One pound of each fruit makes about 2 quarts jam.

**AUCTION SALE**

**HOUSEHOLD FURNITURE**

Findlay Coal or Wood Stove  
Electric Washer

The undersigned has received instructions to sell by public auction at

**STOUFFVILLE**  
on Church Street

**Friday, July 23**

the following property belonging to

**Clarence Lageer**

- Large Chesterfield, like new Settee and 3 Chairs
- Rocking Chair
- Electric Lamp
- Extension Table
- Arm Chair, extra good
- 6 Dining Room Chairs
- Small Rocking Chair
- Large Glass Kitchen Cupboard
- 8-day Kitchen Clock
- Electric Table Lamp
- Electric Washing Machine, Easy Findlay Cook Stove with warming closet
- Findlay Large Heater, new, pipes
- Star Oak Heater
- Bake Tray, antique
- Linoleum, 7 yds.
- Number Good Jars
- Number Crocks
- Many Antique Articles
- Mirror, plate glass
- Large Chest of Drawers
- Small Glass Cupboard
- Single Bed Spring
- Sewing Cabinet
- Toilet Set, complete
- Dresser & Washstand
- Steel Walnut Finished Bed ¾ size
- Springs & Mattress
- Square Table
- Kitchen Chair, over 100 years old
- Piece of Oilcloth
- Child's Rocking Chair
- Washstand
- Large Hope Chest
- Set Bed Springs
- Dresser, Mirror, antique
- Large Quantity Bedding, Sheets, Blankets
- 2 Lawn Mowers
- Iron Bed & Springs
- Foot Warmer
- Kitchen Chairs
- 2 Wash Boards
- Numerous Other Articles
- Sale Starts at 1:30 p.m.
- Terms, Cash
- Lloyd Turner, Clerk

A. S. Farmer, Auctioneer

**UNIONVILLE RESIDENT CELEBRATES 95th BIRTHDAY**

Mrs. James Camplin, for 40 years a resident of Unionville, passed her 95th birthday at her home, on July 14, receiving her friends on the vine-covered porch and extending to all a cordial welcome.

Mrs. Camplin who was formerly Miss Rachel Horne was born in Reach Townships near Greenbank. After her marriage to James Camplin they farmed in the above mentioned townships where their family of two sons and one daughter were born.

When they gave up farming they bought property in Unionville where Mrs. Camplin still resides, her husband having died ten years ago.

She is remarkably active having attended to all her household duties until a few months ago and she has all the faculties of good eyesight, hearing and memory and her outlook on life is very cheerful.

**The Editor's Mail**

18" — VI — 1948  
Editor: Stouffville Tribune,  
Dear Friend:

Now 13" — VII — I was hindered from writing promptly to call attention to what I consider was an error in June 17<sup>th</sup> Tribune, Whitechurch S.S. Conv. Resolutions—2nd Col. (2) — you have — That this convention agree with Premier Drew that the recent legislation is working for Temperance." It should read disagree—I think and I would much appreciate your publishing a note calling attention thereto under my name if you like.

It may be entirely unplanned—but I see the big add sponsored by "The Brewing Industry (Ontario)" on the same page, and I hope thee duly received my firm protest to such adds which I addressed to thee promptly after the first one appeared in The Tribune.

Very sincerely for a good clean paper,

Elma M. Starr

nites have fled the "iron curtain," to gain freedom and tolerance in Canada.

The new lease on life they will get here is believed by some local Mennonites to constitute a much safer move, than that being made by the band headed for Paraguay.

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Tormenting flies can cut your cattle's weight and milk yield. Shell Livestock Spray is the sure way to rid your herd of insect pests. Clear the air at milking time, morning and night... spray Shell Livestock Spray directly on cattle before putting them out to pasture—and before bedding them down. Insects and flies are repelled 'round the clock with Shell Livestock Spray—\$1.65 an Imperial gallon.



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Get the jump on flies this year by spraying their breeding places with powerful Shell DDT Barn Spray. On stalls, on doorways, on inside surfaces and eaves, on manure piles—Shell DDT Barn Spray forms a long-lasting 'film of death'... dries hard—stays put—won't blow away. For lasting protection against flies—kill them where they breed—with Shell DDT Barn Spray. \$2.25 an Imperial gallon. Get Shell Livestock Spray and Shell DDT Barn Spray from your local dealer—right away.



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