



Hello Homemakers! Sweet, fragrant, juicy grapes are on the market once again. Enjoy them "as is," but also use them to provide flavour and goodness in grape jelly on toast, on meats and on crackers for in-between snacks.

Grapes make preserves other than jelly, namely, Grape Jam and Grape Conserve. This tart fruit jells quickly but must be watched carefully for the jelly stage before skins turn bitter and tough. The jelly stage is reached when two drops dropped from a spoonful run together and form a "sheet."

Perhaps you know that grape skins stick readily to a pan and therefore must be stirred constantly or else the jam may jell. Stir with a wooden spoon in one hand and test with a silver spoon in the other.

Your time will be well spent in bottling grape juice this year since imported fruit juices have gone up in price. Although it is not equivalent to the vitamin content of citrus fruit it can frequently be served as a true-flavoured fruit juice.

Canned Grape Juice

Wash and stem grapes, place in an aluminum or enamelware kettle. Heat until the juice flows freely and the colour of the skins spreads through the whole mass. Press juice through a jelly bag (piece of unbleached cotton). Heat juice to simmering point (165 degrees) and pour into sterile bottles. Seal with paraffin-lined caps and pasteurize by heating in hot water bath for 20 minutes at simmering point. Store in a cool dark place for 3 months. If desired, sugar may be added before final processing.

Canned Grapes

Wash and stem grapes and place in sterile jars. Press down with a wooden spoon or masher. Fill jar

with boiling water. Seal jars, loosen bands, and place in pre-heated electric oven at 275 degrees for 30 minutes for quart jars. Remove jars, complete seal, wash them and store.

Thyme and Grape Jelly

½ cup boiling water
1 tsp. thyme
2 cups sugar
1½ cups grape juice
½ cup liquid pectin

Pour water over thyme. Cover. Let stand 15 minutes. Strain through a fine piece of cheesecloth. Measure infusion and add water to make ½ cup.

Mash 1 quart of grapes and cook quickly to extract juice which will make out 1½ cups. Mix sugar, infusion and grape juice. Bring to a high rolling boil for ½ minute while stirring. Remove from electric element and skim. Add pectin and boil again ½ minute. Quickly pour into sterile jars. Cover with paraffin when cool.

Grape Relish

6 quarts Concord grapes
3 large apples
1 pint cider vinegar
5 cups brown sugar
½ tsp. salt
1 tsp. cinnamon
1 tsp. allspice

Skin grapes. Place pulp in saucepan. Cover and simmer for 5 minutes. Strain, combine with skins and apples which have been peeled and finely chopped. Add other ingredients. Cook uncovered, stirring frequently, until thick, about 35 minutes.

Take a Tip

1. Salt raw cucumbers at the last minute to prevent sliced pieces from becoming soft.

2. Stewed greengage plums are tasty food for fruit salad when pitted and mixed with cream or cottage cheese.

MAY CHANGE NAME

The Church of England in Canada may change its name.

The Clerical Secretary of the General Synod of the church, Canon C. Leroy Moers, says the move will be considered during the annual meeting of the General Synod in Halifax this week.

He says several new names for the church will be considered.

They include "The Episcopal Church of Canada," and "The Church of Canada (Anglican)."

MENNONITES UNFRIENDLY, U.K. FAMILY GOES HOME

Kettering, Northhamptonshire, England, Sept. 8. An English family who sought a new life in Winkler, Man., returned today to their home in this Midlands town, disappointed after five months of trying to "make a go of it" in Canada.

W. T. Thorpe, 60, brought back his wife and daughter after spending \$4,000 in the venture. Thorpe said that Mennonites in the Winkler districts refused to mix with them.

"We couldn't settle down," he added. "It's absolutely hopeless for an Englishman to go west of Winnipeg."

3. Small amounts of creamed vegetables and mashed potatoes left from dinner are often quite enough to make a delicious soup for the thermos in a lunch box.

4. Cream sauces as well as chocolate and other dessert sauces can be made up in quantity and then used as needed. They should be stored in the electric refrigerator in a covered jar.

The Suggestion Box

Mrs. N. T. Suggests:

Maraschino Pear Medley
3½ cups minced pear
½ cup chopped Maraschino cherries
2 tbsps. lemon juice
2 tbsps. chopped candied ginger
6½ cups granulated sugar
1 cup liquid pectin

Measure ingredients accurately. Combine the fruits and sugar. Place over electric element turned to high and stir constantly. Boil hard exactly one minute. Remove from heat and stir in the pectin. Allow to stand back on the element turned off for five minutes, stirring and skimming alternately to prevent the fruit from floating. Pour into sterile glasses and when cool cover with melted paraffin.

This makes 8 glasses.

Mrs. R. W. suggests:

Heavenly Grape Jam
1 (6-qt.) basket blue grapes
1½ cups sultana raisins
½ cup orange juice
1 tsp. orange rind
8½ cups granulated sugar

Remove skins from grapes. Cook the pulp until transparent and then press through sieve. Add skins and other ingredients to strained pulp. Boil until thick, stirring frequently, about 25 minutes. Test for jelly stage. Pour into sterile glasses and when cool seal with melted paraffin. Makes 7 jelly jars.

Broke His Neck in Whitchurch, Love Dream Still Possible

On July 2, Bob Griffith broke his neck while diving in Preston Lake, at Vandorf in, Whitchurch Township. He awoke in York County Memorial Hospital at Newmarket encased in a cast from the neck down, his body paralyzed and his happy dreams all but shattered.

With little or no money, Bob arrived in Canada last March. Raised with a pitchfork in his hand, he had farmed throughout the war in Cheshire, Eng. At 24, he left for Canada and a job on a farm north of Unionville. Meanwhile his fiancée, Dorothy Roberts, waited in England for word to join him in Canada.

Bob and Dorothy had often talked of their future together. They wanted a farm of their own. The tales of visiting Canadian tourists and servicemen portrayed Canada as the land of opportunity. So Bob left for Ontario.

Bob took to Canada right off and worked hard towards the day when he and Dorothy would begin their life, together in their new home. Then Bob broke his neck and the future looked bleak.

A short time later Dorothy arrived in Newmarket. She had caught the first boat leaving for Canada as soon as she heard of his accident. She secured a position as nurse's aid at the hospital, to be near him. Throughout the weeks that followed she concentrated on getting him well, while together they continued to plan for their life in Canada.

Meanwhile a fund was started to aid them. Publicized through the local weekly paper, The Newmarket Era and Express, the fund received considerable response. The couple was also helped in other ways. Struck by their courage and devotion, William Johnston, hospital engineer at Newmarket, and his wife provided a home for Dorothy. When Bob was released from hospital a short time ago, he too was provided for by the Johnstons.

Although still encased in a cast, Bob is no longer paralyzed, and looks forward eagerly to the day when he can get back to work and they can start to make their plans come true.

Dorothy and Bob daily pore over maps of Canada, discussing various spots where they might make their home and planning what they will do when Bob's cast is removed in another week.

COULD YOU PASS A TEST?

It is one thing to be born a citizen of Canada and quite another thing to become one. In order to be granted citizenship here the aspirant must pass a test which is by no means easy. Indeed, we wonder how many citizens by birth could pass it without doing some cramming beforehand.

For instance, what type of Parliament has Canada? The answer is—"bicameral"—meaning that it has two chambers. But would that answer have occurred to you if a magistrate had asked you the question out of the blue? Can you name the Federal Courts? They are the Supreme, Exchequer and Admiralty courts, but could you say what each court deals with? And what is the largest river in Canada? No, it is not the St. Lawrence, but the Mackenzie.

The immigrant who becomes a Canadian citizen must know these things and many more. We must be careful not to think that because we were born in Canada, and perhaps boast of pioneer ancestors, we know all there is to know about it.

CAR UPSETS NEAR GREENWOOD, SEVERAL WERE INJURED

Two men suffered compound fractures to their left legs when their car struck a passing transport trailer and turned over in a ditch on No. 7 Highway near Greenwood.

In Oshawa General Hospital are Hartley Sellers, 33, the car driver, and Ronald Gibson, 34, both of Agincourt. Another passenger, unidentified, suffered a broken nose and a fourth was apparently unhurt.

BLIND FARMER FALLS, DROWNS

Taken with a seizure and falling into an 8 by 4 foot cement trough, containing 3 feet of water, George Stollery, 49-year-old farmer of Hoard's Station 5 miles west of Campbellford, was drowned late Thursday.

Although blind since he was 19 years of age, he was quite active, helped with milking 20 head of cattle, gathered the eggs and took care of many chores around the farm.

CHARGE KING MAN IN LIQUOR SALE

A. McLean, of King Township, was taken into custody on a charge of keeping liquor for sale after two York County officers in plainclothes were served beer in his home six miles southeast of Schomberg, in King Township.

While Det.-Sgt. William Martindale and Constable Arthur Moodey, of Schomberg, waited outside, County Constables Frank Fear and James Crouch entered the farmhouse and asked to be served a few bottles of beer. The other officers walked in as soon as the beer was served. Ten cases of beer and six bottles of wine were confiscated.

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PLANE PLOTS ROUTE OF GAS PIPE LINE



This gas-pipe line just completed at Chatham, Ont., connects the Dawn storage field to Kimball field. Kimball is near a gas well, brought in Aug. 3, reported to be one of Canada's six biggest. The proximity of the new well makes the nine-mile-long Dawn-Kimball line more important, company officials state. Shown is the line snaking its way during construction across typical terrain. The line was originally projected on aerial photographs to cover the most direct route.

Rural Power Rates Likely To Be Raised

Increased cost of power to consumers was forecast Saturday by Robert Saunders, chairman of the Ontario Hydro-Electric Commission. Reporting on rural construction progress, he said increase will be necessary because of increased labor costs.

Mr. Saunders said in a statement that costs of materials have gone up. He said an increase is needed "to keep commission on a sound financial basis."

He gave no indication of amount of the probable increase nor of when it may be imposed.

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