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THE MIXING BOWL
BY Anne Allan
HYDRO HOME ECONOMIST

Hello Homemakers! Many homemakers make the luscious blue grape juice and forget all about other appetizing ways to serve grapes. We suggest that you serve grapes as attractive looking and tasty pie fillings, whips, roly-polys, frozen desserts and pudding sauces. Then, too, folks should not miss their daily treat, at this season, of cool, fresh grapes eaten out-of-the-hand.

Perhaps you realize the fact that when we use more Ontario farm produce there will be more manufactured products sold.

- Grape Upside Down Cake**
5 cups blue grapes
½ cup sugar
1½ cups sifted cake flour
2½ tsps. baking powder
½ tsp. salt
1 cup granulated sugar
½ cup shortening
1 egg, beaten
½ cup milk
½ tsp. vanilla

Remove grapes from stems and wash the grapes. Separate skins from pulp and then cook the pulp until soft. Sieve to remove seeds. Add to the seedless pulp, the skins and ½ cup sugar. Cook until skins are tender—about 10 minutes.

Blend softened shortening and sugar together. Add slightly beaten egg and mix well.

Alternately add sifted dry ingredients and milk to which vanilla has been added.

Line the bottom of an 8-inch square cake tin with waxed paper. Grease the waxed paper. Bake in electric oven at 350 degrees for 45 minutes.

Serve warm with sweetened whipped cream, or hot spicy sauce or remainder of grape pulp sweetened and heated for sauce.

- Spicy Sauce**
1 tbsp. cornstarch
2 cups sugar
¼ tsp. cinnamon
¼ tsp. nutmeg
2 cups water
¼ cup butter

Combine first four ingredients. Stir in water gradually. Add butter and heat to boiling point, stirring constantly. Cook over low heat for about 10 minutes. Serve very hot over puddings.

- Grape Trifle**
2 cups grape juice
6 slices sponge cake fingers
1 package lemon jelly powder
1 cup sliced peaches
1 pint cooked custard
½ pint 35 per cent. cream, whipped

Line large glass bowl with lady fingers and gently pour on the grape juice. Allow it to stand about ½-hour. Dissolve the jelly powder as directed on the package. When cool, but before it is set, pour it over the cake. Allow it to set. Place the peaches in the bowl next and then pour on the chilled custard. Top with whipped cream and garnish with red cherries. Serves 8.

CEDAR GROVE

(Thursday, Sept. 18)

Mrs. Moore, who with her husband, leads the well known folk dancing groups in Agincourt, was guest speaker at the first Fall meeting of the Mother's Group last Wednesday afternoon. After acquainting the mothers with a little of the history and steps of folk dancing, Mrs. Moore spoke in detail of the methods and benefits of teaching the dances to children. With the small ones, four and a half to six, she explained, the concentration is mostly on rhythm so when they graduate to the dances the time and rhythm of the music comes to them very naturally and increases their ability. She stressed the advantages of group participation in folk dancing and the enjoyment for all children whether they are gifted musically or not. Mrs. Moore welcomed questions from mothers and carefully and satisfactorily answered them all. The meeting was held at the home of Mrs. Don Kennedy and was an interesting afternoon for both the mothers and children.

Now that school has begun again under the direction of Miss Regina Killen, we would like to welcome our new teacher, wish her every success and hope that she will be very happy in Cedar Grove.

Caught a glimpse of Jessie Sutherland escaping Toronto's heat wave at the Tapscoff's last weekend.

During the last few weeks, perhaps more than at any other time since we have lived in Cedar Grove I have had an opportunity to know the kindness and thoughtfulness of my neighbours. It has been endless, sincere and very much appreciated. Your cards, good wishes, thoughtful gifts and telephone calls have brightened these tiresome past weeks more than I can say or can ever hope to repay.

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- Grape and Apple Jelly**
1 lb. crabapples
5½ quarts blue grapes
¾ cup water
sugar

Wash apples. Slice thinly without peeling. Place together in large kettle. Add water. Cover and bring to boil. Cook until soft and mushy. Press through a coarse sieve. Measure juice and put on to boil for 10 minutes. (Test for pectin.) Add ¾ cup sugar for each cup of juice. Boil 5 minutes, longer or until it jells. Test by dipping a cold metal spoon in mixture and if jelly falls in a clot it is ready to bottle. Bottle and seal in sterilized glasses. When cool, seal with a thin layer of paraffin. Next day, add more wax.

Grape Juice

Remove grapes from stems, measure and mash grapes. For each quart of grapes, add 1 quart water. Cook until soft. Strain through fine cheesecloth in sieve. For each quart juice add 1 cup sugar. Bring to a boil and remove scum. Bottle in sterilized jars while hot. Seal tightly. Heat filled, capped bottles in electric oven for 15 minutes at 275 degs. Label and store in cool place.

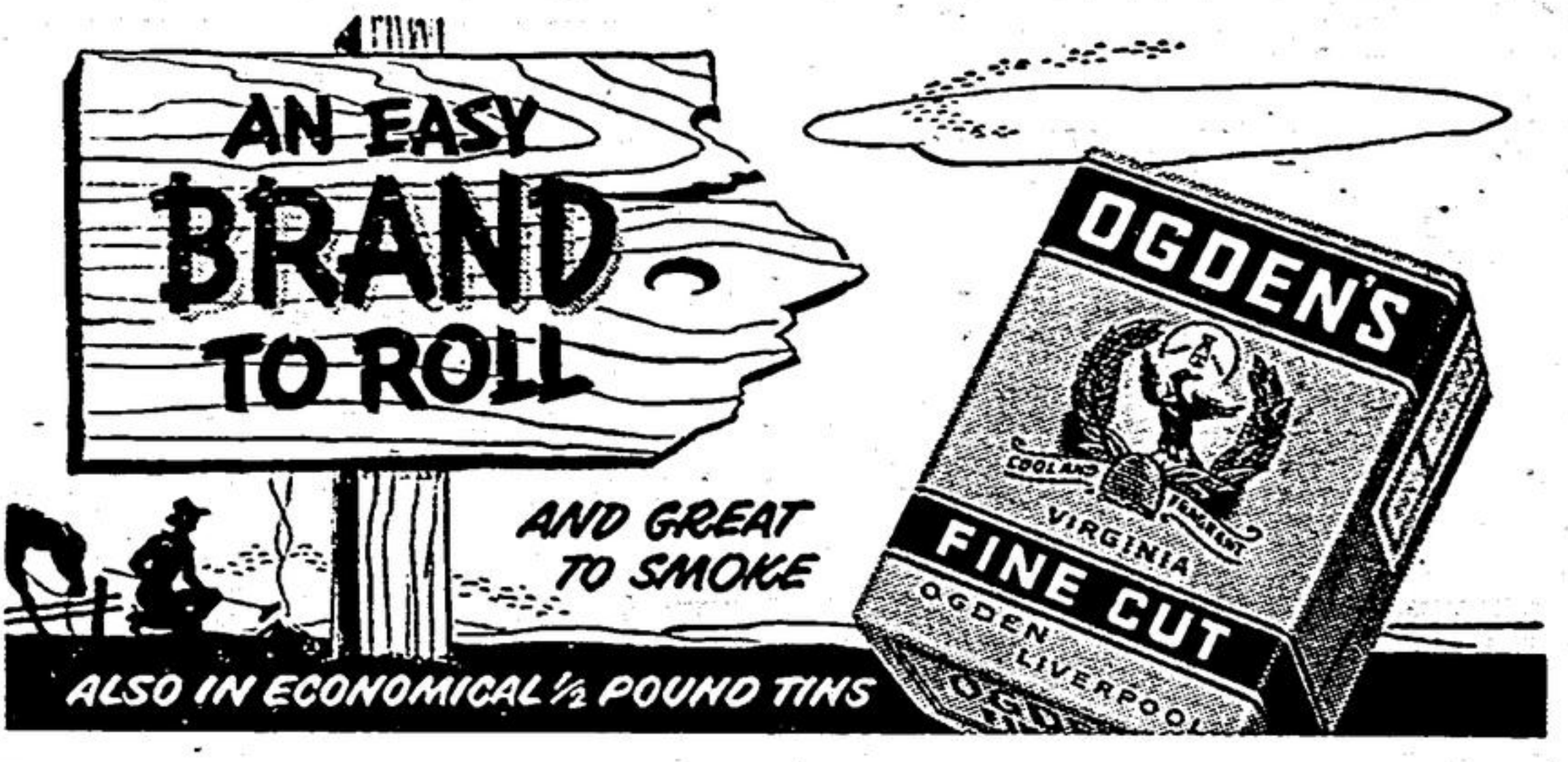
THE SUGGESTION BOX

Mrs. W. H. says: Screens are made rust-proof before storing for winter by coating lightly with linseed oil. Apply oil with scrap of carpet nailed to wooden block.

Mrs. C. B. says: Knife cuts in plastic tablecloths are repaired neatly with small pieces of cellulose tape. Stick tape to underside of cloth to seal cut portion.

Mrs. K. J. says: Place a piece of aluminum foil over the cork of the thermos bottles to prevent odors from soup or beverage in the bottle from permeating the cork.

Mrs. M. C. says: If the lids of plastic storage boxes are difficult to remove, place a piece of wax paper under it before replacing.



Girls Aflame, Rolled in Sand

A flaming pail of gasoline severely burned two little girls before the eyes of their horrified parents, Mr. and Mrs. Ronald Campbell of Langstaff on Sunday.

Lorraine, six, and Debra, two, are in the Toronto Hospital for Sick Children. Lorraine is in "fairly good" condition, but Debra is critical.

Police said the girls were playing in the garage while their father cleaned parts of his car with gasoline from the pail. It is believed a spark from an extension cord ignited the gasoline.

The parents heard the children screaming and found the two a mass of flames. They rolled them in a sandpile behind the house to extinguish the flames in their clothes, but not before both were badly burned.

Treated first by a doctor, they were rushed to Toronto with a police escort.

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