

Continue 40 Year Search for Perfect Apple



At Vineland, Ont., there is more to an apple than what meets the eye. At any time horticultural experimenters hope to produce the perfect apple — one which tastes just right, cooked or raw, looks just right, feels just right

and in addition can grow anywhere and can stand long periods of cold storage. They haven't found such an apple yet but they have produced hundreds from transplanting, cross-breeding and grafting. But every new variety of ap-

ple that is produced, such as these being examined, by Francine Mercier and Gladys Smith, is eagerly inspected for indications of perfection. They've been on the job since 1913 and have produced many near perfection varieties.

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Eat Cheese Publicity Coming Up

Canadians will be deluged during October with publicity designed to prove their attitude towards cheese is wrong. If the campaign is successful, it may pull out Canada's cheese industry of the doldrums. All it would take, says E.M. Briggs, dairy products commissioner with the Ontario department of agriculture, is two cheese sandwiches a week on the menu of every Canadian.

Face Expropriation Move Farmers Hunt Forever Deeds

John Stirling of Malvern really started something the other day when he produced a deed to his farm in Scarborough Township dated 1857. He is one of several farmers in the area protesting expropriation of \$2,000 acres for a provincial land assembly project. Mr. Stirling's deed sent farmers scurrying into attics and delving through bundles of old papers in search of similar documents which they feel might aid them in their fight

against expropriation. John M. Thorbeck a railway engineer, is the latest to turn up an old deed for his small farm. It was granted to his grandfather in 1841 and like the Stirling document, bears the clause "forever." Although the original 100 acre farm has been reduced to little more than two acres, Thorbeck says he has no intention of giving it up without a fight. "I would like to know what valid excuses Fred Gardiner (chairman of the Metropolitan Council) can think up for taking over our land without first properly notifying us," said Thorbeck. Thorbeck lives on the small farm with his 76 year old mother and commutes back and forth to work. During 1952 hourly earnings in Canadian manufacturing rose by 10.6 per cent over 1951.

Miss Meyrick Retires After 23 Years' Service

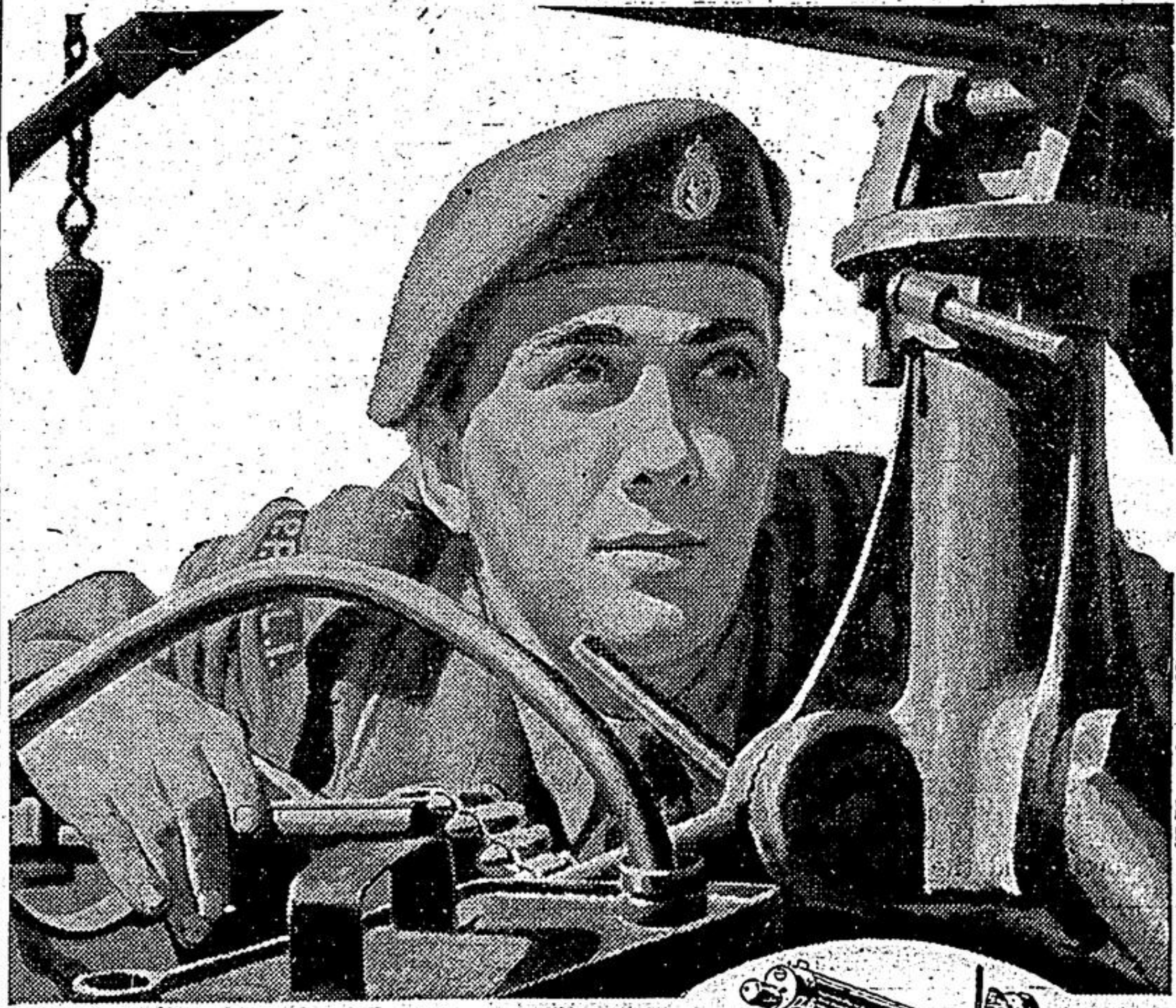
Twenty-three years of service to York County will end shortly for York County clerk Miss Hilda M. Meyrick. At 48 years of age Miss Meyrick has resigned from her position with the County. While declining comment on any new position elsewhere current metropolitan rumors predict she will soon become clerk treasurer of the Toronto and York Roads Commission. A victim of polio at the age of two, this dynamic and youthful woman who for years was the only woman to attend county council meetings, made municipal work her life hobby. "It's no chore," she pointed out, "and I love every minute of it." Miss Meyrick would have to love her work to put in the hours she so often must. It is not unusual for her to work through to midnight on coun-

ty affairs either in her office or her home. This is especially so during and immediately after each tri-annual session of the council. Actually Miss Meyrick got into county affairs quite by accident. Asked to fill in at the Children's Aid Society for two weeks while a stenographer was on vacation she stayed four months. A few months later she was asked to work for the summer in the County Clerk's department. But instead of decreasing, the work increased and 23 years ago Miss Meyrick was taken on permanently as a junior stenographer in that office. In 1937 she was appointed deputy clerk and in 1944 became York County Clerk. The memories of Miss Meyrick's years with the county bring a nostalgic twinkle to her eyes. She loves a battle and was especially happy in which a plan similar to that proposed by the coun-

But there have been a lot of laughs too. Like the time a new councillor was asked to chair the committee of the whole but couldn't until he found his shoes. He'd taken them off under his desk during the open meeting. Miss Meyrick recently was offered but turned down a position as clerk treasurer with the new York County organization amongst the northern municipalities. She admits she has plans. But that's all she's saving for now.

APPLE SYRUP ... The term "syrup" is usually applied to products prepared from fruit juice by the addition of sugar or in which the acid has been neutralized sufficiently to make it palatable in a concentrated form. Both types of syrup have been, and are being, commercially prepared from apple juice. Neither, however, has found much favour as an edible syrup, the sweetened product because of the earthy alkaline flavour im-

parted by the calcium salt, of the fruit acid which is formed in the process. This latter syrup is the familiar "apple honey" used in cigarette tobacco to maintain a moist condition. A more promising line of investigation, states G.W. Hope, Food Technologist at the Experimental Station at Kentville, N.S., has been the removal of acid and metal ions from the apple juice by recently developed, insoluble ion exchangers. These are synthetically prepared polymers which dissociate into a soluble acid or basic ion and an insoluble residue, permitting the formation of a bed similar to the said filtration beds of municipal water works, capable of straining out unwanted acid or alkaline material from the juice. The purified juice may then be concentrated to the consistency and sugar content of corn syrup or honey. Concentration of the juice is accomplished by vacuum and heat. It is possible to trap the escaping water vapour from the evaporator and from it extract volatile compounds with apple flavour. These may be concentrated and added to the sweet syrup, giving it a distinctive apple flavour. In this form it is an attractive table syrup, containing 60-65 per cent sugar, most of which is the readily digested levulose. In contrast to fruit syrups, "fruit juice concentrates" are fruit juices which have simply been concentrated by the removal of water. They resemble the original juice in composition, but are not palatable because of the concentration of the fruit acid.



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Stouffville District High School Board EVENING CLASSES 1953-4 SEASON

The Following Classes Will Be Held at the High School Commencing Tuesday Evening, Oct. 20th at 8.00 o'clock

- Art Fee 8.00 Instructor, Mr. Arnold Hodgkins
- Woodwork Fee 8.00 Instructor, Mr. Douglas Bacon
- Sewing Fee 6.00 Instructress, Mrs. H. Peacock
- Basic English Fee 3.00 Instructor, Mr. W. Sherwood, B.A.

The Classes Are Arranged into Two Terms of 8 Sessions Each :

1st Term — Oct. 20th to Dec. 8th
2nd Term — Jan. 19th to March 10th

Enrolment will be held on Tuesday Evening, Oct. 13th at 8 o'clock at the High School.

Half Fee will be due on Enrolment Night, other half on 1st evening in January.

Those wishing to attend these sessions please phone the High School Secretary, Mrs. Jemmett at 373j any weekday afternoon between 2 o'clock and 4 o'clock before Oct-13th to Register your name.

Sec.-Treas. Principal Chairman
E. A. BRAY GEO. A. PEARCE, B.A. D. R. CHADWICK

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