

:- MINTO SHOPPING PAGE :-

Of Interest to Women

TOMATO CROP FINEST IN DECADE

Fruit or Vegetables — Tomatoes of Excellent Flavor and Cheap

"Best tomatoes in ten years." "Finest quality I've ever tasted." These are some of the comments heard in the big wholesale market these days as Canadian gardeners bring in their luscious tomatoes. And whether you're one of those people who call a tomato a vegetable, or whether you call it a fruit, just a look at the baskets of sparkling red tomatoes brings memory of the wonderful sunshine of this summer. Dry August weather and chilly days have delayed the ripening of the remainder of the crop so that there will be an abundance of fine tomatoes at unbelievably low prices for some weeks yet.

For salads, sandwiches, and garnish, there is nothing more attractive than the rich red of the tomato. And during the winter, when only canned or imported tomatoes are available, a flavoured relish is a wonderful substitute. It is excellent as an accompaniment for meats and makes the neatest rolled sandwiches with its sparkling red gleaming from the bread.

This recipe for tomato relish has been carefully tested to give a relish with the flavour and colour of fresh, ripe tomatoes.

Tomato Relish

3 cups (1½ lbs.) prepared tomato
6½ cups (2¾ lbs.) sugar
1 cup bottled fruit pectin

To prepare tomatoes, scald, peel, and crush about 2½ lbs. fully ripe tomatoes. Boil 4 cups crushed tomatoes 10 minutes, uncovered, stirring occasionally. Add 1-4 cup lemon juice and grated rind of one lemon. (For use with meats, add ½ teaspoon each of ground cloves, allspice, and cinnamon. Measure sugar into large kettle. Add prepared tomato, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hot test fire. Stir constantly before and while boiling. Boil hard two minutes. Remove kettle from fire and stir in pectin. Skim; pour quickly. Paraffin and cover at once. Makes about 9 six-ounce jars.

Venison Jelly Crown Proud Hunter's Dish

Canadian women have always kept some type of venison jelly in their fruit cupboard, but that made of wild grapes was by far the most popular. Many a good housekeeper had a friend who had some wild grapes and they tried to pick the sour little fruit just at the right time to get a good "set" with their jelly, and that was when the fruit was still underripe and sour enough to pucker the mouth.

Wild grape jelly was highly spiced to go with game and venison. But

CANADIANS BOUND FOR SOUTH SEAS

(Special to The Daily Mail)

MONTREAL, Sept. 19.—Starting out on a 9,500 mile leisurely voyage combining the scenic beauty of the St. Lawrence seaway with the loveliness of Southern Sea waters, the vagabond cruise ship Chomedy, Canadian National Steamships leaves the local port tonight. She will have a good list of sea vacationists, considering the fact that she is a passenger-carrying freighter with accommodation limited to 20 persons. The Chomedy will sail via Halifax for Bermuda, Puerto Rico, Barbados, Trinidad, and British Guiana, exotic colonies where palm trees flourish amidst a medley of people somewhat strange to the northerner and whose style of dress and customs have survived the western influence.

The Chomedy will also carry a good cargo of automobiles, lumber, flour, feeds, fish products, hay, sardines, cheese packinghouse products and a large variety of Canadian manufacturing articles for the Southern colonies.

BRITISH COMPOSER IS CANDID CRITIC

BRIGHTON, England, Sept. 19.—Sir Thomas Beecham, conductor, composer and operatic impresario, who rebuked bejewelled dowagers at a Covent Garden opera once for "chattering" during the overture, caused a new sensation at a concert reopening the Brighton Dome, recently rebuilt by a corporation at a cost of \$350,000. The noted composer, instead of praising the building, launched into a bitterly critical speech.

Complaining of the "warmth" in the building he asserted the windows of

wild grapes don't grow around every fence corner in the big cities now so some of the world's cleverest cooks in the kitchens of a big food plant have developed the recipe for an excellent venison jelly made from either Concord or Niagara grapes—those glossy blue and red grapes that stay on the market until hunters begin to send home snapshots of themselves and their "kill."

Venison Jelly

4 cups (2 lbs.) juice
7 cups (3 lbs.) sugar
½ cup cider vinegar
½ cup bottled fruit pectin
To prepare juice, stem 3 lbs. fully ripe grapes and crush thoroughly. Add ½ cup cider vinegar, 1 teaspoon cloves, and 2 teaspoons cinnamon. Bring to a full rolling boil. Cover, and simmer ten minutes. Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim and pour quickly. Paraffin and cover at once. Makes 11 six-ounce jars.

the dressing room were "hermetically sealed" and impossible to open.

"I have put my stick through three or four of the windows," he announced, "and before I go home tonight I'm going to put it through all of them."

"I am waiting for some celebrated prima donna to visit this building. Then there will be an atmosphere compared to which a tempest outside will be insignificant."

The conductor said he had been forced to walk "three flights of stairs" to his room.

"I congratulate you on this magnificent structure," he said. "I hope it will be some use to you. It is no earthly use to me."

CHICAGO, Sept. 19.—Jimmy, a shaggy black horse, which earns its hay by pulling a milk wagon, today was known as "Racketeer No. 1" and paradoxically as "the Pet of the Loop."

Jimmy daily shakes down the public—and makes them like it—simply by placing his forefoot on the sidewalk and assuming a begging attitude. If the showmanship fails, this equine racketeer pounds the pavement with steel-shod hoofs.

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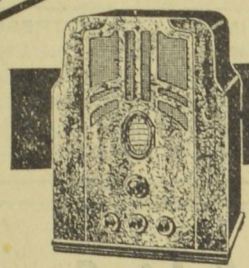
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