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... OF ...

Interest to Women

RECIPES FOR MANY DELICIOUS JELLIES

Marjorie Mills Says That Preserve-Makers Like to Put Up Currants Because of Their Pleasing Tang and Iron Content

Currants and gooseberries have with paraffin. made their appearance on the market in profusion and during the few weeks when these berries are available, jelly-making usually occupies a large share of the homemaker's attention.

Especially does the jelly-maker go after the jewel tones and pleasing tang of the currant. Currants are a rich source of iron.

Here are recipes for jelly using currants and gooseberries, and a few muffins and desserts using the berries in the 'raw' and in their jellied state.

Currant Jelly

Pick over and wash berries. Heat slowly until juice flows freely; then simmer ten minutes. Drain through a jelly bag. Measure juice and boil ten minutes. Add sugar, one cup for each cup of juice. Boil rapidly until mixture sheets from the edge of the spoon. Pour into glasses. When cool, cover with paraffin.

Spiced Currant Jelly

5 pounds currants
1 ounce stick cinnamon
1 tablespoon whole cloves
Sugar
Wash currants but do not remove stems; wash slightly to start juice; cook slowly till currants look white. Drain in sterilized jelly bag. Tie the spices in cheese cloth and boil in extracted juice ten minutes. Remove spices, measure juice, and for each cup juice, add $\frac{3}{4}$ cup sugar. Boil rapidly to jelly stage. Pour into sterilized jelly glasses.

Currant Preserves

5 pounds currants
5 pounds sugar
Wash and pick over the berries, let cook slowly until the juice is extracted, add sugar, then boil rapidly 20 minutes. Pour into sterilized jars and seal.

Raspberry and Currant Jelly

2 quarts currants
2 quarts raspberries
Sugar
Wash berries and heat slowly until the juice flows freely, then simmer for ten minutes. Drain through jelly bag. Measure, then cook juice for 10 minutes, adding $\frac{3}{4}$ cup sugar for each cup of juice. Boil rapidly until syrup sheets from edge of the spoon. Pour into clean, hot glasses. When cool cover with paraffin.

Gooseberry Conserve

2 quarts gooseberries
2 $\frac{1}{2}$ pounds or 5 cups sugar
1 orange, grated rind and juice
1 lemon, grated rind and juice.
Top and tail the gooseberries and mix with other ingredients. Cook slowly, stirring frequently, until thick for about two hours. Pour into clean hot glasses and when cool, cover with paraffin.

Three Berry Conserve

4 cups currants
5 cups gooseberries
2 $\frac{1}{2}$ cups blackberries
3 $\frac{1}{2}$ pounds or 7 cups sugar
2 cups walnuts
Wash and prepare the berries, add sugar and cook until thick, stirring frequently. It will take about an hour and a half. Remove from the fire and add the nut meats. Pour into clean, hot glasses. When cool, cover

Bar-le-Duc

1 pound stemmed currants
3 pounds sugar
1 cup juice, squeezed from some currants—hold in reserve.

Put juice and sugar in saucepan, cook five minutes, skim closely, then add the pound of whole currants and cook five minutes more; strain out currants, then return juice to fire and boil until thick and clear. Skim and strain through cheesecloth over the cooked currants, then return to fire and boil just one minute. Pour into sterilized jars and seal.

Currant Catsup

5 pounds cleaned and stemmed currants
2 $\frac{1}{2}$ or 3 pounds sugar
1 teaspoon salt
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon allspice
Put spices in cheesecloth bag and boil five minutes in vinegar, add currants and cook until they burst open, work through sieve, add sugar and salt; return to fire and simmer till thick—about 1 $\frac{1}{2}$ hours. Pour into sterilized jars and seal.

Gooseberry and Rhubarb Conserve
1 pound rhubarb
1 $\frac{1}{2}$ pounds gooseberries
1 $\frac{1}{2}$ pound nut meats
2 pounds sugar
Pick and wash the gooseberries, removing both stems and tails, and add the rhubarb, which has been cut in small pieces. Add the sugar and boil until thick. Add the nuts just before removing from the fire. Pour into sterilized jars and seal.

Nit—Do you work in the shirt factory?
Wit—Yes.
Nit—Why aren't you working today?
Wit—We're making nightshirts this week.

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A Glance at Old Quebec City

(Continued from Page Two)
 selves so that they could go to the House and make a disturbance in the galleries. When this was discovered by the Clerk of the Legislative Assembly he immediately called in his white tickets and had a lot of different colored ones printed, red for one day; blue for another; yellow for another, and so on. These were given to friends and when presented and exhausted the doors were closed.

The Legislative Council, the only one left in Canada—which is a small edition of our Federal Senate, is carpeted in red, the walls and hangings are of red. It contains the Speaker's chair and the Lieutenant Governor's chair, both beautifully hand carved.

In the Assembly Chamber the Speaker's chair is also beautifully carved. As each speaker finishes his term as Speaker he is presented with the Speaker's chair which he has occupied, and takes it home with him. It occupies an honored position in the family drawing room, where it is passed down from generation to generation. The Daily Mail representative who was entertained at Mr. Galipeault's home, had a good opportunity to examine one of these chairs. It is beautifully carved, but Madam Galipeault or her maid must have a devil of a time dusting out the small spaces amongst the carving.

The grounds of the Parliament Buildings are very nicely kept. The flower beds in front of the main entrance could hardly be surpassed anywhere. They are in charge of an expert Belgian gardener. The provincial government has its own conservatory in the rear of the Parliament buildings. If the guns which 'decorate' the lawn in front of our Parliament Buildings were removed to a more suitable place and those concrete slabs replaced with flower beds, it would add to the appearance.

One meets some very fine people in Quebec. The professional class and 'the official set' cannot be surpassed anywhere. There is one bunch of people, however, whom the Quebec Tourist Association should get after, if possible. Those are the racketeers. Unless these are curbed Quebec tourist business is bound to suffer. No tourist, no matter how much money he may have, likes to feel that he is being soaked. If he is not a piker he comes to a town prepared to pay his way. If he is soaked double prices and more, either by the merchants, the hotel keepers, or the cafes, he leaves with a bad impression which does damage to the place. A horrible example of how tourists are being soaked is in the city of Quebec and the smaller tourists centres surrounding that city. This does not apply to reliable places like the Chateau Frontenac. People going to a hotel like the Chateau expect to pay high prices and they get the service in return. Surrounding the Chateau, however, and in the vicinity of the Terrace and the Citadel, are scores of smaller cafes, rooming houses, and stores selling souvenir goods, that are conducting the racketeering game to the limit. This has been going on for some years and

tourists are beginning to get onto it. The writer whilst in Quebec City the other day, was given glaring instances of this hold-up game.

One man informed us that the only reasonable people for a tourist to deal with in Quebec was the Chinese. There may be many reasonable cafes and stores in that city, but he was unable to find them. Quebec is one of the unique show places of Canada. It is a bit of the old world, some of it as it was three hundred years ago. It is one place that every tourist should see, but its own people—or many of them—are driving the tourists away.

The same thing applies to the village of Ste. Anne de Beupre. Thousands of visitors and pilgrims visit this famous shrine each year. It is a matter of record beyond dispute that many cures have taken place at this famous shrine each year. But the region in the immediate vicinity of the Shrine seems to have got into the hands of a lot of sharks who charge three and four times the proper price for souvenir articles which they sell. When the visitor is asked to pay fifty cents for an article that could be purchased elsewhere for fifteen cents he may cough up because a false shame prevents him from kicking before the crowd, but he does not go back. It is understood that the authorities who control the Shrine have nothing to do with the prices asked by those who sell the articles, but on the other hand they should not rent these people the concessions on which to sell. In other words they should 'drive the money changers from the temple.' They impose mostly upon women who think that it is the proper thing to purchase these souvenirs for the people at home.

It is to be hoped that we in New Brunswick never fall into the condition that exists amongst certain of the Quebec people who are conducting the racketeer game, and are beginning to lose out as they will in the end, if they keep it up.

Fredericton has won praise for the way it has handled its tourist travel. We have given the tourist the best that we had at reasonable prices. We have used the tourist in a kindly way and have tried to make their stay pleasant. The result has been satisfactory to everyone concerned. Quebec City might well copy our example.

Motoring Hints

At this time of year many of us are taking long motor trips and may journey far from beaten paths. A few health hints may be appropriate. Carry a first aid kit in your car. One never knows when it will be needed to save a life—perhaps your own. This should contain at least a recognized disinfectant for wounds, sterile gauze, cotton bandages, adhesive and a twist of heavy cord for applying improvised splints.

Keep dark glasses in the car. They will save much eye fatigue, a splitting headache and perhaps a spoiled day.

In long drives, rest ten minutes every hour. Change drivers every hour, if more than one can drive. Be eternally vigilant against insidious drowsiness.

Maintain good ventilation despite dust or rain. Unsuspected carbon monoxide poisoning has caused many fatalities. Because of the outward direction of so-called "no draught ventilation," other windows should be open to minimize the drawing in of monoxide charged air from below.

Carry thermos or other containers with your water supply for occasional meals. This is safer than dipping the water from wayside streams, no matter how sparkling they appear.

Unless quite sure of your drinking water, it should be boiled before use or sterilized with the chlorine drop outfits now available from depart-

THEATRE of the AIR

FRIDAY'S PROGRAMMES

CFNB, FREDERICTON, 550 K.

7.40—Listening Post,
8.00—Musical Clock
8.30—M. M. A. Talk
9.00—Birthday Party
9.30—Novelty Program
9.45—Morning Concert
10.15—Thor Program
10.45—Enterprise Foundry Co.
11.00—Happy Warrior Hour
12.00—Purina Program
12.15—Building Products Program
12.30—Canada Star Melodies
12.45—Sherwin-Williams Musicals
1.00—Frigidaire Program
1.30—Royal York Concert Orchestra
2.00—Marconi Band Concert
2.30—Symphony
4.30—Tea Dance
4.45—Strings
5.00—Monitor News
5.15—Popular Songs
5.30—Musical Comedy Memories
6.00—Garden Party
6.15—Canada Cement Program
6.30—C. C. M. Program
6.45—MacDonald Programme
7.00—Valley Motors Programme
7.05—News Bulletin
7.10—Real Life Drama
7.15—Souvenirs in Rhythm
7.30—Canadian Press
7.45—Little Bits of Everything.
8.00—London Review
8.30—Canadian Concert Hall of Air
9.00—From a Rose Garden
9.30—Cesare Soder's Orchestra
10.00—Musical Romances
10.30—I Cover the Waterfront
10.45—News
11.00—Across the Border
11.30—Lullaby Lagoon

CKAC, MONTREAL, 730 K.

5.15—Priere du Soir
5.30—Fireside Program
6.15—Real Life Dramas
6.25—L'Heure Recreative
6.45—Kaltenborn Edit News
7.00—Nouvelles
7.15—Jeanne et Arthur
7.30—CKAC Commentator
9.00—Hollywood Hotel
10.00—Vin St. George Gypsy Orch.
11.00—Molson Sport Talk
11.05—Joe Reichman's Orch.

WABC, NEW YORK, 260 K.

4.00—Vivian Della Chiesa
4.30—U. S. Army Band
5.00—"Terry and Ted."
5.30—Jack Armstrong
5.45—Og, Son of Fire
6.00—Buddy Clark, Songs
6.15—Bobby Benson and Sunny Jim
6.30—Social Announcements
6.30—News
7.00—Myrt and Marge
7.45—Boake Carter
8.00—Flying Red Horse Tavern
8.30—Broadway Varieties
9.00—Hollywood Hotel
10.00—Richard Himber
10.30—The March of Time
10.45—Mary Eastman, Soprano
11.00—Frank Dailey and his Orchestra

WEAF, NEW YORK, 660 K.

5.30—Terri La Franconi
5.45—Top Hatters
6.00—Flying Time
6.15—Esso News Reporter
6.30—News
6.35—Baseball Resume
6.45—Billy and Betty
7.00—Amos 'n' Andy
7.15—Uncle Ezra
7.30—McI-O-Rol Jamboree

ments of health.

Outside of large centres—and not always there either—it is uncommon as yet to find milk pasteurized. Ask if the cows are tuberculin tested. Moreover to minimize the danger of acute dysentery (cholera infantum) milk should not be given to small children unless it is absolutely fresh, or has been brought almost to the boiling point.

Unless you know the source of the ice, do not put it directly into liquid refreshments.

8.00—Cities Service Concert
9.00—Waltz Time
9.30—Court of Human Relations
10.00—Studebaker Champions
10.30—Marion Talley
11.00—George Holmes, News
11.15—King's Jesters
11.35—Esso News Reporter
12.00—Earl Hines' Orchestra
12.30—Ted Lewis Orch.

WJZ, NEW YORK, 760 K.

4.00—Betty and Bob
4.15—Backstage Wife
4.30—How To Be Charming
4.45—Magic Voice
5.00—Airbreaks
5.30—The Singing Lady
5.45—Little Orphan Annie
6.00—Esso News Reporter
6.05—Animal News Club
6.15—Mary Small
6.30—News
6.35—Have You Heard
6.45—Lowell Thomas
7.00—Niela Goodelle
7.15—Mario Cozzi
7.30—Lum and Abner
7.45—Songs of the Harp
8.00—Irene Rich
8.15—Drowsy Rhythm
9.00—NBC Music Guild
9.30—Fred Waring Orchestra
10.00—Encyclical Anniversary
11.00—Esso News Reporter
11.05—Phil Levant's Orch.
11.15—Negro Male Quartet
12.00—Shandor, violinist
12.08—Ranny Weeks' Orchestra
12.30—To be Announced

WTIC, HARTFORD, 1040 K.

3.00—Forever Young
3.30—Vic and Sadee
3.45—The O'Neils
4.00—Women's Radio Review
4.30—Happy Jack
4.45—The Motion Picture
5.00—Blue Room Echoes
5.30—Dick Tracy
6.00—Wrightville Clarion
6.30—News
6.45—Rubinoff and Jan Pearce
7.00—Amos 'n' Andy
7.15—Edwin C. Hill
7.30—Variety Show
8.00—Jessica Dragonette
9.00—Musical Revue
9.30—Court of Human Relations
10.00—Richard Himbu's Orch.
10.30—Marion Tarley
11.01—Baseball Scores
11.15—The Jesters
11.30—Earl Hines' Orch.
11.45—Jesse Crawford, organist
12.00—Silent

WGY, SCHENECTADY, 790 K.

4.00—Betty and Bob
4.15—Bridge Forum
4.30—Stock Reports
5.00—Congress Speaks
5.30—Terri La Franconi
5.45—Grace and Scotty
6.00—News Reports
6.30—News
6.35—Evening Brevities
6.45—Jimmie Mattern
7.00—Amos 'n' Andy
7.15—Uncle Ezra
7.30—Col. Jim Healey
7.45—Jack Randolph
8.00—City Services Concert
8.30—Farm Forum
9.00—Waltz Time
9.30—Court of Human Relations
10.00—First Nighter
10.30—Marion Talley
11.00—Esso News Reporter
11.30—Dance Music

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