

Reasonable Ideas for Housekeepers

It is the time for Peaches: Good crop coming this year

It is the time for peaches. This year the crop is very good. A homemaker has herself a large supply of canned peaches for next year. Peaches are not so much missed as they were last year. With that in mind, part of the year's sugar quota has been put aside.

To make a delicious jam or dessert also. Fruit peaches are most popular in hot weather and are appreciated for their fruit flavor suggestiveness.

Home economists suggest peaches of the "V" variety, Rochester's, Elberta's Golden Jubilee.

They may be canned by the "cold pack" or the "hot pack" method. For either method, the peaches are selected to size and degree of ripeness. Good, sound and ripe peaches should be used. Peaches with bad spots should be discarded and the good portions used for jam or desserts. When comes the blanching (boiling water), the case of peaches is to facilitate the removal of peaches, like pears (to be discarded quickly after blanching), therefore should be peeled. The peaches, after being peeled, are quartered and pitted. In the cold pack method, the peaches are packed in sealers, cut and covered with boiling water. The pint glass sealers can be processed in a water bath for 20 minutes. Glass sealers can only be used in a thermostati-

3 peaches, halved and pitted
6 teaspoons brown sugar

Make rich biscuit dough. Roll to 1/4 inch thickness and cut in 12 rounds of 4 inch diameter. On each of six rounds, place half a peach, cut side up, put 1 teaspoon brown sugar in the hollow. Cover with other rounds of dough, press edges together, and bake in a hot oven, 400 degrees F. for 15 to 20 minutes or until browned. Serve with rich milk flavored with a few drops of almond extract or with pudding sauce. Six servings.

Crusted Peaches

1 tablespoon lemon juice
2 tablespoons honey
6 peaches
1 1/2 cups dry ready to eat flake cereal
1 tablespoon butter
1/2 teaspoon cinnamon
Mix lemon juice and honey.

Peel peaches, halve and pit. Dip in lemon mixture. Roll in crushed cereal. Place in greased baking dish, cut side up. Dot with butter and sprinkle with cinnamon. Bake in hot oven 400 degrees F. for 10 to 12 minutes. Serve hot or cold, plain or with custard sauce. Six servings.

Peach Jam

6 cups sliced peaches.
3 cups sugar
3 teaspoons cider or blended vinegar or lemon juice

Prepare fruit then add sugar, mix thoroughly and allow to stand one hour before boiling. Start cooking and when jam begins to boil, add the cider or blended vinegar or lemon juice. Boil jam uncovered for 15 to 20 minutes. Pour into hot sterilized jars, cool, seal. Yield: 4 1/2 cups.

NOTE—Boiling time should be counted from the moment jam comes to a full rolling boil.

Jam should be stirred frequently to prevent sticking. Since boiling time is approximate, jam should be tested for consistency by removing saucerpan from heat, placing a tablespoon of jam on a cold saucer and chilling it quickly. If jam does not set to proper thickness, it should be cooked for a few minutes longer, then retested.

Peach Surprise

Rich biscuit dough (using 2 cups all-purpose flour)



PRINCESSES AT RACE FOR PRINCE OF WALES CUP—The sea-going tradition of the British royal family is evidently to be upheld by Crown Princess Elizabeth, right, and her younger sister, Princess Margaret Rose, left, who are seen viewing the recent international sailing dinghy race for the Prince of Wales cup, which was resumed for the first time since 1939. At the extreme right is their host, Sir Philip Hunloke.

PASSES AWAY IN VANCOUVER

Arni Walter Johnson Dies in Southern City—Funeral Takes Place Today

Arni Walter Johnson of this city, who passed away on Friday in Vancouver where he had been taken for treatment, was laid at rest this afternoon in Forest Lawn Cemetery at Vancouver. He was an engineer at the Prince Rupert Fishermen's Co-operative plant and had been a resident of the city for some ten years. Forty years of age and a native of Manitoba, he had been seriously ill for about three months. Many friends will mourn deceased's untimely passing and will extend their sincere sympathy to the widowed mother, who resides here, the widow, the former Jean Eyclson, and young daughter, Marget.

Mrs. Johnson will return to Prince Rupert from Vancouver on Wednesday of this week.

Modern Etiquette

By ROBERTA LEE

Q. In conversation, shouldn't one avoid talk about ailments, operations, and the like?
A. Yes, such subjects are tiresome, uninteresting, and often obnoxious to other persons.
Q. What is the correct pronunciation of "boutonniere"?
A. Pronounce boo-to-nyar, oo as in boot, o as in no unstressed, a as in care, principal accent on last syllable.
Q. What is the birthstone for October?
A. Opal or Tourmaline.

Briefs from Britain

CHALMONT, Eng. — The "Sweetest Old Lady" over 60 will be chosen during the Bank Holiday fete in this Buckinghamshire village.

TREDEGAR, Wales — When offered a flag captured in Burma, the British Legion rejected it because "the Japanese were not worthy foes."

CHELTONHAM, Eng. — A prefabricated bungalow was erected here by 19 men in 29 1/2 minutes. In one hour, 11 minutes, it was ready for occupation.

LONDON — The London Transport has arranged for windows in all new buses to be made of toughened glass.

LEEDS, Eng. — Candidates for an Arts degree at Leeds University no longer have to study Latin or Greek as a compulsory subject.

Returning Service Personnel Records Are Being Sought

The Daily News is anxious to completely record the arrival of all service men and women returning home from the war. Accordingly, it is requested that information be made available to this office regarding the date of arrival home, the service with which the veteran has been identified, in what theatres of war, if wounded, ill, etc. If inconvenient to call at the office, the information may be written or telephoned in. Pictures would be particularly welcome. Street and Postal addresses and telephone numbers are also requested.

EDUCATIONAL FORCES

GIPPING, Suffolk, Eng. — Newspapers are the greatest educational forces in the country "and we must walk with them hand in hand." Rev. W. G. Hargrave Thomas told a rural council meeting.

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KINGSTON, Surrey, Eng. — "Try to reach your century without another black mark" were the words of the judge when he sentenced a burglar of 88 to six months' imprisonment.

LONDON — Women police are to get their new uniforms in November. Some of the features of the new style include padded shoulders, two breast pockets in the tunic and a six-piece skirt instead of a two-piece.

WIGAN, Eng. — Brides who are late for their weddings cause "discourteous and unnecessary" delays, said Rev. John Lawton in St. Anne's parish magazine.

What a record of baking success!

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WILD ANIMALS ARE FRIENDLY

SOUTH HAZELTON—Wild life has become exceedingly friendly this summer, approaching much closer to the settlements than is usual. An example of this was the visit here from Sunnyside Cannery last week of Henry Wilson to visit a sick friend. First of all, Henry saw what he thought was a cow in the yard of Jim Stewart but it turned out to be a moose nosing around the house. Then, as he neared Thomas Brown's house, he encountered a big black bear which moved calmly off into the bush. Then at Jonathan Brown's he saw what he at first believed to be a dog but which he found to actually be a coyote.

Richard Large, son of Dr. and Mrs. R. G. Large, returned home on the Catala last night after spending the past few weeks camping near Vancouver.

Miss Betty Greig, having resigned from her duties with the Wartime Prices and Trade Board here, left yesterday for Vanderhoof where she will pay an extended visit as the guest of Mr. and Mrs. T. E. Moran on their farm near that town.

Mr. and Mrs. S. M. Johnson are on a visit to Massett, having left for the Queen Charlotte Islands on the Cassiar at the end of the week.

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QUITS TEACHING FOR RACE TRACK

Love of Horses Drew Justine Mosse From the Schoolroom

REGINA — A school teacher turned racehorse owner and trainer is Justine Mosse of Sar Fernando Valley, Calif., who has just completed a successful running of part of her stable at the Regina Exhibition.

Miss Mosse has been training horses and running them in various parts of the United States including Santa Anita, Hollywood Park and Chicago for the past 10 years. This is her first visit to Canada.

She says racing is in her blood because her family have been interested in the sport of kings for generations. Her father, born in England, is at her California home looking after the rest of her string.

It is more than a year since she last saw the San Fernando Valley and she doesn't expect to be home until December. While on the road she bunks close to her horses and superintends all work on the ponies.

Most successful of her horses in the Canadian circuit is The Wunk who won at Saskatoon and placed at Regina. The Wunk is an offspring of Morovich which won the Kentucky Derby in 1922.

She has enjoyed her visit to Canada and her only complaint is that Dominion racing purses are hardly big enough to cover expenses of transportation.

Mr. and Mrs. James McNulty have arrived in the city from Long Beach, California, to spend a couple of months. Jack McNulty left Thursday night for a trip to California.

Mr. and Mrs. H. K. Christiansen are leaving by car on Tuesday next for Vancouver. Mr. Christiansen has finally severed his connection with Chris' Mill Bakery here.

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