### THE BREVARD NEWS, BREVARD, NORTH CAROLINA

FRIDAY, JULY 28, 1922



Jelly Stock

Apple Jelly

Crab Apple Jelly

**Blackberry Jelly Stock** 

cool place.

Blackberry Jelly

juice; 1 1-2 pound sugar.

the fruit is cooked and juice extract-

ed and strained, it is poured into jars,

sealed, and processed for 20 minutes.

It can then be stored and used just

Cut apples in small pieces, cover

with water and when the boiling point

is reached, cook for 35 minutes. Strain through cheese cloth. Filter

by pouring juice through a heavy flan

nel bag and for each cup of juice use

6 quarts blackberries, 1 pint water.

double cheese cloth and process in

2 pints jelly stock or freshly made

as is the freshly made juice.

## JELLY MAKING

Jane S. McKimmon, State Home Dem. Agt.; Cornelia C. Morris, Asst.

Jellies and jams are perhaps the most popular sweets made from fruits and berries and the process is so simple and results so satisfactory that I am giving receipts to the housewife and am promising her success if she will follow directions to the letter. Selecting the Fruit The fruits best suited for jelly-

a cup of sugar. Crab apples contain a great deal of pectin and are also very acid. The jelly stage will be reached at from 220 to 221 degrees making are grapes, plums, apples, crab apples and blackberries, as these fruits contain the necessary properties for making good jelly-pectin with an acid. The fruit should be firm and in good condition. One-half Blackberry Jelly should be ripe to give color and flavor with one-half under-ripe fruit to supply acid. Strawberries, peaches, and after boiling point is reached, cook cherries are lacking in pectin and will not make jelly unless this is supplied from some other source. Pectin is pint jars for 20 minutes. This will that thing in fruits or berries which yield 3 pints of jelly stock. Store in makes juice jell and its presence can be determined by the following test: Pectin Test

Use one teaspoonful on grain alcohol (wood alcohol can be used but it is a poison and should be immediate ly thrown out) and one teaspoonful cooked fruit juice (cooled to room 'temperature), mix in a glass, and let stand five minutes. Pour mixture gently into another glass. If a solid mass of jelly has formed, the juice wil jell with measure for measure of sugar. If the mass is sightly broken, it will be safer to use three-fourths as much sugar as juice. If only a small amount of pectin is present, one-half measure of sugar to a measure of juice is advisable. Crab apples usually yield a heavy pectin, and an equal volume of sugar and juice may be used. Apples and blackberries contain a smaller amount and will usually require three-fourths as much sugar as juice. Grapes require from one-half to three-fourths as much sugar as juice.

### Cooking the Fruit

Juice is extracted for jelly making by cooking fruit with water until it is soft. This usually requires from minutes.

measuring cups are also necessary. pour immediately into hot, steriliz-A wash-boiler with wooden rack in ed glasses. the botom makes an excellent steri-**Grape Stock** 

lizer for glasses, bottles and jars, and can also be used for processing.

With both bunch and muscadine grapes it is best to extract the juice and can it for future use; cream of During the summer months when fruit is plentiful, it is advisable to tarter crystals are almost sure to form in jelly made from freshly ex-tracted juice and by allowing the can fruit juice and make it into jelly as it is needed. This jelly stock will keep, while jelly, unless it is herematstock to stand from three to six months, the crystals will deposit and ically sealed, will sometimes ferment in very hot weather and lose its delithe juice can be racked off and made into clear jelly. cate, fruity flavor. The method of preparing the stock is simple. After

### Scuppernong Jelly

Grapes should not be fully ripe. Wash, crush, and place in a vessel, both pulp and hulls. Cook until soft (from 20 to 30 minutes). Strain through cheese cloth and filter through flannel jelly bag. Can this stock and after crystals have deposit-ed, make jelly according to the following recipe:

Wash apples and cut into small picces; cover with water and boil Bring 1 pint of stock to boiling point. Add 3-4 pint of sugar. Cook rapidly until jellying point is reached (223 degrees F. or 106 C.). Skim and from 35 to 45 minutes. Strain and measure juice. Test with alcohol to determine amount of sugar to be added. Apples usually require threefourths as much sugar as juice. Cook pour immediately into sterilized glass to 222 degrees F., or 105 1-2 C. Skim and pour into hot glasses.

Send for bulletins ("Jelly, Jams and Preserves" and "Canning Fruits and Vegetables"). Address Dept. of Agriculture, Raleigh, N. C. Telephone 2300.

# THE REAL UNKNOWN SOLDIER

Child of Streets, Picked Up by Kindhearted Brothers, Never Knew

Tragic though the story is of a soldier whose identity was lost after his life had gone out on the field of battle and whose cross in Flanders simply says, "Unknown Soldier," his story is not shot through with such pathetic glory as is the story of a lad who never knew who he was and who gave his life for a country in which he had never known a mother's love or a father's pride. Every mother who does not know just where her som is buried, weeps over the grave of the unknown soldier, thinking that perhaps he is her son. Over the grave of

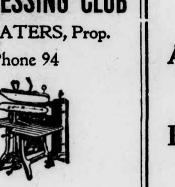
known there are no mourners. real unknown soldier!

When a minister says there is no hell and his parish immediately cuts him off from the salary list, then he knows he has been mistaken. This is the season when it is possible

to size up your neighbor's general view of life by noticing whether he goes out to hunt wild flowers or greens.

That doctor who says that spring fever is a real disease may be right but the trouble is to make the man who pays your wages believe it.





Meals Served at All Hours **Prompt Attention To All Your** Wants A Clean, Sanitary, Attractive Place to Get Your Meals Regular Dinner Every Day From 12 to 3 for only 50 cents. Sunday Dinner 75 cents.

New York Cafe

Main Street

GUS ROMAN, Prop.



25 acres, garden, orchard, 17 room boarding house completely furnishd. All modern conveniences. One mile from center of town. See it.

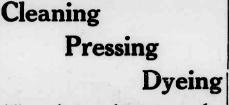
10 room residence, two acres of land. Splendid location. Modern conveniences. Fine forest surroundings with four room servant house and good garden.

624 feet fronting on good street, close to center of town. 3 1-2 acres of land suitable for trucking. 5 room house; out buildings. Here is a bargain. Look it over.

# Who He Was.

F. This jelly is very firm and is ex-Wash berries, place over heat and for 15 minutes. Strain through As soon as the boiling point is reached, add sugar gradually and cook to 222 degrees F. Skim and the boy who has always been ma-

A tiny bundle of humanity was picked up in a Baltimore street some twenty years ago; it was a baby boy. When after a thorough search, no one was found who would claim him, he was taken to be reared by two brothers, who gave him the name of Edward John Evangelist Smith. When he was old enough, they sent him to Mount Saint Mary's school to be educated. In 1917, butore the boy's education was finished, a Marine recruiting officer vfsifed Mount Saint Mary's. His story of the country's need for men caused' "Smith," as he had come to be known, to enlist. He went overseas and took part in every engagement in which the Fifth regiment of marines participated. On the morning on which the armistice was signed, one of the last German bullets flying claimed "Smithy" as its victim. Wells Hawkes, "Smithy's" captain. has started a fund to erect a monument to "Smithy"; a child of the street, an unknown lad in school, the of the estates above named, consist-



All work turned out promptly.

Main Street Brevard

NOTICE

At a meeting of the Democratie nia county held in Brevard on June 19, 1922, it was ordered that a primary be held 19, that in Transvivania county on Sa-turday, August 5, 1922, for the purpose of nominating a candidate for the State Senate. This will be a Democratic Primary

and all members of the Democratic Party are urged to come out and vote for the candidate whom they wish for the State Senate.

The Polling places will be at the usual voting places in each election precinct and the ballot boxes will be open from 9:00 o'clock A. M. 'till 4:00 o'clock P. M. on said date in all precincts except Brevard and Rosman, at which two precincts they will be open from 9:00 o'clock A. M, until sindown.

Again all Democrats are unged to come out and vote. W. E. BREESE, Chairman

MARTHA G. BOSWELL, Sec. LAND DEEDS AT THE NEWS OFFICE.

#### SALE OF PERSONAL PROPERTY BY ADMINISTRATOR

The undersigned Administrator of the estate of A. R. Tinsley and I. C. Tinsley will sell to the highest bidder on the terms named below a

destroys the pectin .

### Straining

After cooking, the fruit is placed in a square cheese cloth and the juice allowed to drip without pressing. It is then filtered by pouring through a flannel jelly bag.

A square of white flannel with the two adjacent sides French-seamed makes the best bag, and this may be hung on nails to drain if loops are

placed at the top. As soon as the juice begins to boil add sugar and cook rapidly until the jelly stage is reached. By adding the sugar at the beginning, there is less danger of crystallization, as sugar is inverted when cooked with an acid.

Too little sugar makes a tough jelly. Too much sugar causes the jelly to be soft and syrupy. Overcooking and the use of too much sugar causes many failures. The old saying a pint of juice to a pint of sugar will hold good only with such juices as quince, .crab apple and currant. Three quarters of a pint of sugar would be safest with other juices.

### Testing Jelly

The skillful use of the thermometer will save many failures in jellymaking. Different juices jell at slightly different temperatures.

A good thermometer costs very little money and will soon pay for itself in materials saved. To test the jellly without a thermometer, take a bile of the boiling juice in a spoon and cool. When the jellying point is reached the juice will form a sheet and break from the side of the spoon when poured out. The use of the thermometer will, however, give more accurate results. As soon as the jelly stage is reach-

ed, skim. There is less waste when this is done at the last.

The jelly glasses should be washed and sterilized, removed from the wa-ter ar 1 drained while hot. When the jell-finished nour it immediately into the head state ilized glasses. Fill the glassic field will shrink

when it is cold and firm. When jelly is cold, cover with a thin layer of melted paraffin to ex-chude the total and use lacquered tin tops for i glasses. If herm caps are used, paraffin

ressary, as the jelly is ressed while hot. will be u sealed and Good jelly bould be firm enough

to hold its share, and should be ten-der, clear and brilliant.

### Equipment for Making Jelly, Preserves and Jam

Only a few utensils are necessary for preserving and ielly making. Have on hand several sharp knives ffor paring and cuttin ; a large kettle for cooking; a colar 'r, cheese cloth and a flannel jelly bag for straining and filtering. Use wooden paddle or spoon for stirring. A thermome-ter is a necessity is perfect products are desired. Oth tests are fairly accurate, but they ke time. patience and experience, a ' even then good material is often ciled by over or under-cooking. 1. curate scales and

Soldiers Classed With Idiots. Soldiers and sailors, along with felons, idiots and insame people are denied the right of suffrage in certain are not allowed to vote in the follow- sale. ing states: Indiana, Missouri, Nebraska, North Dakota, Ohio, Oregon,

Texas and West Virginia.

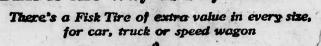
the personal property of every kind and description belonging to either ing af: Household and kitchen furniture; one cow, one hag, one year-

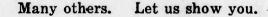
ling; farming tools, etc: Safe will be made at the residence of the late Mrs. A. R. Tinsley, near railway station in the town of Bra-vard, N. C., on Monday. July 31, 1922, at 10:00 o'clock A. M. Terms: states of the Union, it is pointed out All purchasers will pay cash for sales by a writer in the American Legion Weekly. He quotes from the World Almanac, which says that because of their occupation, soldiers and sailors

This July 5, 1922. W. L. AIKEN, Administrator July 28- 4tc. W. L. A.

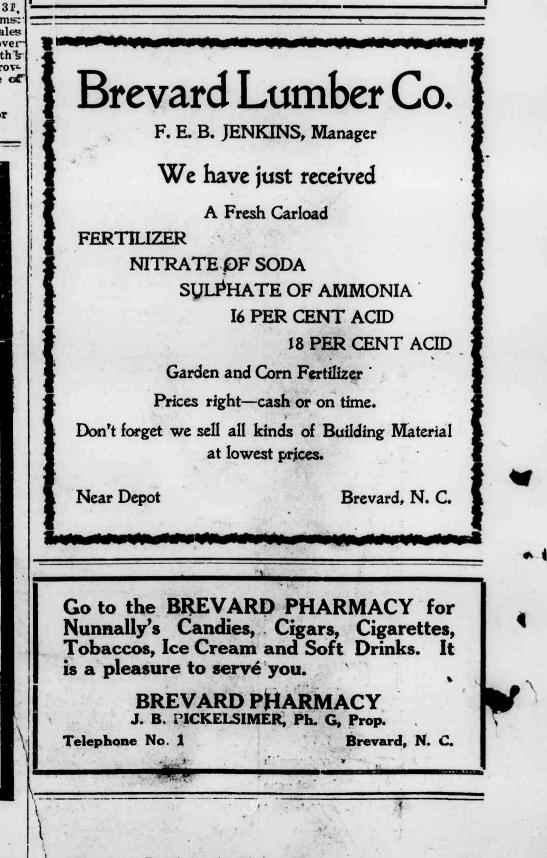
ime to Re-tire?

TELL your dealer you want L to see a Fisk Tire beside any other he offers you. He has it in stock or can get it. See for yourself what the Fisk Tire has to offer in extra size and strength, how its resiliency compares when you flex the tire under your hand, how the depth of the non-skid tread looks beside other treads. This is the way to buy tires!





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