

FOSTER GIVES UP BOOKS

Judge McTavish Rules that Public Interests Demand It

CREATES A SENSATION

Toronto, Sept. 26.—After strenuous objections made by himself and his solicitor, Wallace Nesbitt, K. C., and considerable talking on the part of the Dominion counsel, Hon. Mr. Foster reluctantly handed over the stock book of the Great West Land Co. to Mr. Shepley before the Insurance Commission yesterday afternoon.

Mr. Foster gave the following as the list of stockholders in his company, which Mr. Shepley will present as evidence to the Commission this morning: Hon. Robert Rogers, Winnipeg; Matthew Wilson, K. C., Chatham; Lt.-Col. J. A. McGillivray, Toronto; Hon. Geo. B. E. Foster, Toronto; Sir John Boyd, Toronto; J. Walter Curry, K. C., Toronto; G. W. Fowler, M. P., Sussex, N. B.; Rufus H. Pope, M. P., A. Lefurgy, M. P., Nova Scotia; E. C. Boeckh, J. P. Van Dusen, G. P. Schofield, E. A. Dussseau and Fred Diver, Toronto.

Witnesses in Contempt. When the Commission opened, Mr. Shepley stated to the Commission that George W. Fowler, M. P., and A. A. Lefurgy, M. P., had been subpoenaed, and neither had put in an appearance. "Both of these gentlemen," he said, "are concerned in the enquiry, and both ought to be here. Neither is here, although the time has arrived. A representative of Mr. Lefurgy saw me today, and asked me when he was wanted. Mr. Fowler has gone west, and notified the Commission that he will be back after a while or 'in a short time.' That sort of thing, I desire to state publicly, cannot be permitted at all. When witnesses are subpoenaed, they must be on hand. They must obey the subpoena or be in contempt, and suffer the result."

\$148,086.31 From Union Trust. Mr. Elliott Stevenson took the box and counsel read from a statement submitted to the directors of the Great West on Feb. 23, 1904, showing receipts of the following: July 2, G. B. Schofield, call on stock, \$300; Aug. 23, do., \$600; undated, Union Trust advance, \$148,086.31. The disbursements to the C. P. R. on account of land, to Pope and Fowler, and for some minor expenses, and \$3,844 Union Trust interest, amounted to the same total, \$148,086.31. Mr. Shepley commented that the statement seemed to indicate that whatever money was distributed was the amount received from the Union Trust coffers.

A report submitted at a later meeting recited that the Townships Co., on July 10, 1903, took over 153,937.49 acres of land, to Pope and Fowler, for which \$149,000 was to be paid in stock at par. On July 21 the name was changed to the Great West Land Co. On July 3, Pope and Fowler lands to the extent of 8,540 acres adjoining, at \$5 per acre, making in all 202,577.49 acres the total holding of the company.

Learned Better. Mr. Shepley went further into the affairs of the Great West, saying that the minutes of the Union Trust directors' meeting, the first item was the witness' correspondence with Mr. Wilson. Mr. Shepley read from Mr. Wilson's letter of March 3, 1904, in which Wilson said he could arrange for friends to take over lands without any relation to the Union Trust. Witness thought the suggestion was to take over the Union Trust lands and to leave the three gentlemen of the syndicate in possession of the profits. He answered Wilson that he had no particular objection to his original conception of the proposition. At the later meeting new light came to him and the facts seemed different.

"You heard that the Union Trust Co.'s funds were used for further transactions?"

"Yes."

"This removed the impression that the three gentlemen of the syndicate were financing their own interests?"

"Yes."

"That answer was made at the meeting to your protest?"

"That the matter at the outset had been referred to Boyd and Wilson as lawyers, and that they had approved."

"You might have suggested," said Mr. Shepley, "that it was not fitting for Mr. Wilson to be on the board and at the same time give advice?"

Mr. Stevenson Wondered. "I wondered," asserted Mr. Stevenson, "if the laws of Canada were so at variance with the laws of the United States as to permit such things?"

Mr. Stevenson, continuing, said that a strong objection to involving the Trust Co. in the land deal was that the Trust Co. might suffer in the event of loss.

"At all events," said Mr. Shepley, "they would be able to determine a question in their own interests and for or against the Trust Co."

"If they protected the company, the money would come out of their own pockets. I considered the proposition inconsistent with their connection with the Trust Co. They offered a resolution that the Trust Co. should take stock and not security."

"At that time," suggested Mr. Shepley, "all the money had not been advanced?"

"Only \$149,000 up to that time."

"Up to November, 1905, the total was \$320,000."

The next intimation was that the whole burden was to be placed on the Union Trust Co. Mr. Stevenson had asked that action be deferred until Dr. Oronhyateka should return, or, at any rate, until a later meeting. Mr. Wilson had informed Mr. Stevenson that he, Wilson, had been in error in stating that "the three of us had paid for one-half, but I had arranged to pay Foster's share and mine, and McGillivray was mortgaging his property to raise money. Mr. Wilson had added that he could borrow at 4-1/2 per cent, instead of paying 6 per cent. to the Union Trust Co."

Mr. Foster Defends Himself. At this point Mr. Shepley called Mr. Foster to the stand and asked him if he

still declined to produce the stock book of the Great West. Mr. Foster said that he did, and went on to repeat, in his opinion, that the book was not necessary to show the validity of the security held by the Trust Co. There had been no refusal, he added, of any information he could give, and he was willing to give all such which would throw light upon the security, value of land, etc. "It doesn't seem to me that it is necessary or within the powers of the Commission to go into the stock arrangements of a company not related in any respect at all to the insurance company, and I can't see what is the connection which will illustrate the validity of the security, the quality and nature of the security. In making that statement, I do so with the utmost respect for the Commission."

"don't want," said Mr. Shepley, "to prolong the discussion, but I want to let you see my view. You are exercising your own private judgment, and relying upon that as to the relevance of the book to the enquiry?"

"Yes."

Union Trust Co. Subject. "Are you aware that the Commission's ruling that the affairs of the Union Trust are subject to enquiry?"

"All the affairs of the Union Trust? I was not aware of that." In so far as any investment of or for the L. O. F. should be followed up, he had thought was the ruling; but not as to the Union Trust's own business.

"I was not."

"If you had been aware of that ruling, dealing with the capital funds so furnished, subject to enquiry, would that have altered the position you have taken?"

"I don't think that it would. I think there is a very distinct difference between trust funds handed over to the Union Trust to invest under contract by the L. O. F. and funds which have become Union Trust funds by myself, or any other subscriber, subscribing for and purchasing capital stock, which then became their investment. A commission's powers are not so strong but they must have a limit, a boundary, beyond which they must not cross. They are formed, and orders are given them. I ought not to be charged with contumacy of their powers, because, in my judgment, they go beyond their powers. I must have a judgment, though humble. As a public man, I think I do understand something as to the result."

A Witness Rights. "I don't know," he continued, "what rights I have."

"The same right as any witness in the box."

"I suppose that is to answer questions."

"But I give you the right—"

"Then, privilege or right, as illustrating the difficulty of my position, you press a witness (Dr. Oronhyateka) to give his opinion of my conduct as manager. He was reluctant, but did cite, as an instance, where I disobeyed orders. If I have made one, I've made thousands upon thousands of investments. I am put in the headlines this morning. The only way I can be put right is to review the whole situation. I may have made mistakes, no doubt, and I hope many considerations might make me not a bad average manager. If I have that right, to whom can I appeal? What is my tribunal? One of the members (Mr. Langmuir) is manager of a rival institution to the Union Trust, and it is certainly not too much to say that it is unfair and unreasonable treatment that my conduct should be open to investigation of a brother official in a rival company."

"You must see, Mr. Foster, that if every witness' private judgment is followed, the Commission's power and scope must be seriously impaired."

"Each witness must judge for himself," repeated Mr. Foster, "but I am in a rather different position from the other witnesses. I could tell you why."

The court adjourned for lunch.

When the Commission resumed, Wallace Nesbitt addressed the Commission at length and argued that the stock book was not necessary to the transactions of the Foresters' money.

Judge MacTavish Rules. Judge MacTavish said: "We think that it would not be doing our duty not carrying out our instructions if this transaction was not thoroughly enquired into. I think it follows that any book or document that would throw any light or detail upon the subject should be placed at the service of the Commission. Of course, private interests will be respected, but this is a matter of public interest. Mr. Foster is quite proper in the position he takes, thinking it is no part of his duty to volunteer information of this kind."

Mr. Foster took the stand. He had heard the ruling and appreciated the reasons given out by the Commission, but he could not forego his private judgment. It was no use to contest the decision of the Commission at this time. He would produce the stock book, which was at his residence.

Mr. Foster dictated a note and a messenger was despatched for the book.

What the Minutes Show. In the meantime Mr. Stevenson was recalled to the box.

Mr. Shepley took up a minute of a meeting of the directors of the Union Trust Co., held on Sept. 5, dealing with the change of name of the Farm and Town Sites Co. to the Great West Land Co. A minute of the shareholders of the Great West Land Co., Dec. 25, 1905, was given into next, by proxy the Union Trust Co. Then came the members of the directorate at a meeting held last February.

The annual meeting of shareholders was held. Those present were: Messrs. Foster, McGillivray and Wilson. Mr. Wilson acted as chairman and Mr. Foster was secretary. Witness knew nothing about certain changes made in the directorate whereby Mr. Rogers dropped out and Mr. Boeckh was elected in his place. The financial statement was presented to the meeting.

Assets and Liabilities. Assets and liabilities appeared in this statement only. The assets were \$1,140,744, the liabilities were the final liability to Pope & Fowler, to the C. P. R. and the mortgage for \$758,000. To the shareholders the liability was \$162,936.



To His Pleased Customers

The wise grocer studies his customers—knows their likes and dislikes—knows that his best trade want

Mooney's Perfection Cream Sodas

He lets them know that he has their favorite biscuits—and sees that they are not asked to buy something "just as good," which is NOT as good.

Grocers who want to please their patrons always have Mooney's Perfection Cream Sodas. In 1 and 3 pound packages—air-tight and moisture-proof.

Which counsel said would be shown to whom due when the stock book arrived. Mr. Shepley appealed to the witness to have the minutes of the Union Trust Co. produced. There was some hitch at the office. Mr. Stevenson sent a boy for the minutes.

The stock book arrived at this point. Mr. Shepley took up a minute of July last dealing with certain promissory notes given by the purchasers of land from the Great West Land Co. to the Union Trust Co. for endorsement. These were handled to the satisfaction of the Great West Land Co.

The Great West Land Co. owed the Union Trust Co. to date \$337,237. Some of the sales had not been completed. The price of \$7 per acre. The average cost with interest added to January last was \$4.86 per acre, and the net profit on the sale would be \$362,000. There was \$35,840 yet to be sold, which, when sold, would make a total profit for some one on the deal of \$400,000.

Will Invest on Profit. Witness stated here that the Trust Co. would insist on the ratio of profit on the 337-1-2 shares as the total amount of shares outstanding on \$5,840 made on the sale of the land.

The L. O. F. still hold two-fifths of the capital stock of the Union Trust Co.

Mr. Shepley announced that he would make a private examination of the stock book before making it public. Chairman MacTavish assented.

The transaction in connection with the Quebec transaction was a timber proposition, proposed by same parties, McCormick, Irwin and Fowler, in British Columbia, known as the Shields-Ryan property. The option taken was dated October, 1903. This matter was to take place of the Quebec timber transaction. Messrs. McCormick, Irwin and Fowler were to put up 49 per cent, the 50 per cent. to be put up by the Union Trust Co. for the whole. The three gentlemen were to put up their covenant for their shares.

Shields-Ryan Timber Limit. The proposition was to purchase the Shields-Ryan sawmill and timber limit, 100 square miles for \$25,000, at Kamloops, B. C. Mr. Fowler brought the matter to the notice of Mr. Foster, who in turn brought it to the notice of the Union Trust Co. The capital of the new scheme was fixed at \$500,000, and the Union Trust Co. put up \$900 in hard cash, whereas the balance was to be used as working capital. Mr. Foster, acting with and for the Trust Co., was to secure the option, Irwin and McCormick was to examine the land. The Trust Co., having agreed to furnish the money, if the report was satisfactory, Mr. Shepley asked Mr. DuVerne to produce all the books and documents in connection with this deal.

Mr. DuVerne demurred, and Mr. Stevenson said he would get anything that was necessary without further trouble.

Peter Ryan in It Too. Counsel went into the minute of the Union Trust Co. of Dec. 19, 1903, when a proposition was laid before the directorate to purchase certain timber limits in British Columbia from Peter Ryan and George W. Fowler.

On Jan. 26 a bargain was made between Peter Ryan, vendor, and George W. Fowler, M. P. of Sussex, purchaser. This recited the sale for \$225,000 of this parcel of land to Fowler. This was satisfactorily dealt with.

The payment of the \$225,000 was made by a cheque of \$100,000 to Peter Ryan, and several other cheques for the balance made to the Bank of Montreal, two for \$50,000 each, and one of \$25,000, one of which was endorsed by Peter Ryan. This closed the matter, and the company was organized as the Kamloops Lumber Co. These books of this company are in the custody of the Union Trust Co., and will also be produced.

Did Not Know Levesons. "What part in the matter did Mr. Levesons have?" asked Mr. Shepley. "I did not know him in the matter at all," said Mr. Stevenson.

The necessary expenses of the running operations of the company was for timbered from time to time, and a set of books was kept here.

The Shumach Shingle Mill Co. was acquired by the Kamloops Lumber Co. for \$40,000. Fowler also put through this deal for the Trust Co. The Trust Co. paid. Another property at Enderby, consisting of a single hand saw mill was also acquired at \$175,000. Fowler put this deal through. The purchase money was paid into the Bank of Nova Scotia to the credit of Mr. Fowler. The business was owned by a corporation called the Obanagan Lumber Co., of which Fowler, McCormick and Irwin were stockholders.

Then the Union Trust bought \$42,000 worth of logs.

The Commission adjourned to meet at 10.30 to-day.

HOUSEHOLD HINTS FOR WOMEN

A Column Specially Prepared by The Planet for the Busy Housewives of Chatham and Vicinity.

WHAT TO DO WITH PEACHES AND PLUMS.

Canned Peaches.

Dissolve two cupsful of granulated sugar in a little water as possible, using a porcelain kettle, for the purpose. Drop in peaches that have been pared and halved, let them cook until they can be easily pierced with a broom spout, then put them in your glass cans, jarring them to pack them solidly. Place in a tin, pour hot water around it, and set it in the oven to keep hot until the juice flows freely from the fruit, and the fruit itself has settled. We leave ours in the oven about half an hour, then fill the cans full from the kettle, and seal at once.

Pickled Peaches. Pare the white clingstone peaches with a very sharp knife, leaving them smooth. In a porcelain kettle, put eighteen cupsful of granulated sugar, three cupsful of good cider vinegar, and let come to a boil. Put in as many of the prepared peaches as the vinegar will cover, let them boil until they are clear, then take them out as quickly as possible, with a silver tablespoon, and lay them lightly on a stone jar. Continue until all the peaches have been cooked in the syrup, or until the jar is two-thirds full of the fruit, then boil the syrup a little more and pour it over peaches, placing plate in that jar to keep them under the syrup. When they are cool, cover the jar with paper, tying it securely, and set them away in your cellar. In three weeks they are ready to use. They will keep for two years. Do not remove the pit, as it gives them a fine flavor. Don't use spice of any kind. I believe you will agree with me that they can not be excelled.

Peach Syrup. A nice way to use your clingstone peaches is to slice them down to the core, cook until tender, and strain as for jelly. Add granulated sugar in the proportion of one pound to a quart of the juice, and boil until it appears thick on the spoon, then strain into pint bottles and seal. This is just the thing for delicate desserts in winter. It is also very nice when diluted with water and used as a beverage.

Cheese Balls. Roll Neuchatel cheese in small balls. Grind a half-pound of walnuts. Roll cheese balls in walnut meat. Stick tooth-pick in each and serve.

Waterloo. Grouchy was solely to blame for the downfall of Napoleon.

Napoleon would have won the battle of Waterloo had Grouchy prevented the junction of the Prussians with the English army, because he would not have had to fight two battles at once. Few persons realize that the so-called battle of Waterloo was in reality a double battle, somewhat like Jena and Austerlitz. Napoleon fought one battle at Waterloo against the English. On the arrival of the Prussians he was forced to go in person toward Planchenoire and there fight another battle against the Prussian army, leaving to Ney the conduct of the troops at Waterloo. It is a well known maxim in war that a very great or decisive victory cannot be gained unless one commander makes a serious blunder of which the other takes immediate advantage. It is very evident that the fact of the emperor having to fight two battles at once instead of concentrating his attention on one alone enormously increased the possibility of a mistake. Moreover, Napoleon did not have the able lieutenant of his former campaigns. Desaix, Klobner, Lannes and Bonaparte were dead, Massena and Marmont had taken the oath of allegiance to the Bourbons, and Murat had split with the emperor. Napoleon's personal attention was therefore imperative. To Grouchy alone all blame must be attributed, for had he prevented the union of the Prussians with the English the emperor would have had to fight only one battle at a time and could have given his entire personal attention to that one battle.

In the second place, Napoleon would not have been forced to fight with 71,947 men against two armies numbering about 125,000—nearly two to one against him. He would have had 71,947 good soldiers pitted against a raw, undisciplined army of 67,681 men under the Duke of Wellington, which was not only inferior in mere numbers, but far inferior in morale and experience. The chances would have been greatly in favor of the French. Then, too, the French army was commanded by the acknowledged master of modern warfare, whose brilliant successes at Rivoli, Marengo, Austerlitz, Jena, Friedland, Wagram, the Borodino and Dresden had dazzled the whole world. Until then Napoleon had never been defeated in any great decisive battle except Leipzig, and the French were strong in their confidence of the emperor's success. Two of the best writers on the Waterloo campaign, Shaw-Kennedy and Sibourne, both Englishmen, concur in saying that Grouchy kept the Prussians away the English army would have been badly beaten. This view is also held by the ablest writer of all, Mr. Ropes.

The Planet—the People's Paper!

Plum Marmalade.

Take the plums that are left from the jelly making and put through a sieve or fruit press. Put the pulp on the stove to boil, first measuring it. After boiling half an hour add a quantity of sugar equal to the original amount. A pint, and boil for about fifteen minutes longer, taking care that it does not scorch. This marmalade is very thick and rich. A good marmalade is made by taking half as much sugar as pulp.

Plum Filling For Pies. Use this recipe for plum marmalade, with a little less sugar, and put away in sealed cans. This may be used for pies as pumpkin would be used, adding milk, eggs and sugar.

Pickled Plums. The following is a very simple rule for making pickled plums: To seven pounds of plums, wiped, and with the stems left on, take four pounds of sugar, two ounces of stick cinnamon, two ounces of whole cloves, a little mace and one quart of good cider vinegar. Fill a stone jar with alternate layers of plums and spices and pour the sealed vinegar and sugar over all. Let it stand twenty-four hours, then turn into the preserving jars.

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating

Plum Jelly. Place plums in preserving kettle with just enough water to cover, and boil till soft. Dip out the juice, place the fruit in bags to drain, but do not squeeze, as the whole fruit, after dripping, is used for marmalade.

Put the juice, after measuring it carefully, in a preserving kettle and boil for twenty minutes. Weigh out as many pounds of sugar as there were quarts of juice, or the sugar may be measured, a pint weighing just a pound. Place the sugar in a shallow pan or pans, in the oven. Let it get hot enough so that you can scarcely bear your hand in it, but do not let it melt. When the juice has boiled for twenty minutes, pour into it the hot sugar. The sugar should "hiss" when poured in. Stir well, and when the juice begins to boil again, turn into glasses. By this method of heating