

In Power Boot Raccotturday

The 28-foot cabin cruiser Vangud, above, owned by
Alvin and Jack Nelson, will up e of more than 20
power look to be a superior of the Brentwood
season. Starting from Swartz ky, craft from Royal
Victoria, Capital City and May Bay yacht clubs will
navigate a 21-mile course to sedwell Harbor, South
Pender Island.

EXPERTS SAY

Hospital

Greater

**Need Here** 

One-Wheel Landing
PARIS (AP)—A French pilot
brought a transport plane down
safely in a one-scheel landing
wednesday. The Air France
transport carried 28 plassengers
and a crew of fire. The plant
landed, rolled smoothly a bloom
landed of the provincial
government will be asked to
share construction costs with the
city.

Poison In Wine

FLORIENCE, Italy (Reuter)—
A peasant woman who put poison
In a priest's communion with
has been sentenced to two and
has the sentenced to two and
has the sentenced to two and
has the sentenced with extra compensentenced and soid, after
almost immediately however, benefitting by the Holy Year
ammesty.

3. A. McLerana, course
3. A. McLerana, course

one group of claimants, said the ing \$1,222,829 are genera conservative" and in ma lower than anticipated.

ome of More than 480,000 bic were built in the Nether sel for in 1949.



# MAKE JAM THE MODERN SHORT-BOIL WAY SAVE TIME, WORK, MONEY Compare These Two Methods -

1. Mrs. A. makes jam the short-boil way with CERTO. She has 2 pounds of fruit prepared, ready to start at

2. The dotted line shows level of the prepared fruit in Mrs. A's saucepan.

3. Mrs. A. adds 3 pounds of sugar. A pound of jam made with CERTO contains no more sugar than a pound made the old long-boil way.

4. Mrs. A. brings the mix-ture to a full rolling boil; Boils hard ONE MINUTE only; removes from stove and adds 3/2 bottle (4 ozs.) Certo. CERTO is the natural jellying substance in fruit in

Mrs. A. is able to pour ad paraffin about 5 pounds 10 glasses) of jam from her



THE OLD WAY

1. Mrs. B. makes jam the old-fashioned long-boil way. She, too, is ready to sart her jam making at 9 o'clock.

2. Mrs. B. starts off with the same amount of prepared fruit in her saucepan.

3. Mrs. B. uses the old "pound of sugar per pound of fruit" standard recipe. So she adds 2 pounds of sugar.

4. Mrs. B. boils the mixture about 30 minutes before the jam thickens to the desired jam thickens to the desired consistency. This evaporates about 34 the weight of the fruit, darkens the color and carries off much of the natural fresh-fruit flavor in

5. Mrs. B. pours and paraf-fins about 3 pounds (6 glasses) of jam from the same amount of fruit. Until it is finished she can-not tell for sure how well her

6. Mrs. B. took 45 minutes to make her 6 glasses of jam.

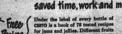
iam will turn out

Gerto gave Mrs. A. sure results... much more jam ... saved time, work and money.

70



(10 glasses) of jam iron.
2 pounds of fruit.
She gets sure results because she follows the CERTO recipe



CERTO