

da Citrus Sweets And Economical

Winter vacationers who send back baskets of delicious citrus fruits to who stay home, that it's better to be on the road. This year, in particular, grapefruit are large and juicy; the oranges are beautiful. Gift baskets with the beautiful little tangerines filled with tangerines.

lucky enough to receive baskets right from the source where the fruit is harvested, you may have a problem at all in using it. Baskets of juice, salads, cups will take care of a hurry if you've a fresh fruit.

a small family, so much as once may present a problem, for to retain its flavor, it should be kept in a cooler than let any of this some of it to make con-marmalades and jelly, and it for months to come.

Really takes just a few pieces to make several jars of tangy, tooth-some sweets. Here are recipes for three Florida favorites:

FLORIDA MARMALADE
1 Florida grapefruit
2 Florida oranges
3 cups water
1/2 teaspoon soda
Sugar (about 6 cups)

Remove peel in quarters from fruit. Remove half the inner white part from grapefruit peel with paring knife; discard. Cut remaining peel into fine shivers. If desired, cut part of peel in fancy shape with small cutters. Add water and soda. Bring to a boil; cover and simmer 20 minutes, stirring occasionally. Dice pulp, removing core and seed. Add pulp and juice to undrained rind. Cover; simmer 10 minutes. Measure: add 1 cup sugar for each cup mixture, bring to boiling point, stirring constantly, until sugar is dissolved. Cook mixture rapidly, stirring frequently, to prevent until thick and clear, about 20 minutes, or until syrup runs off side of spoon in two drops which "sheet" together. Pour into hot sterilized jars or glasses; paraffin at once. Yield: 6 8-ounce glasses.

ORANGE CONSERVE
6 Florida oranges
5 cups water
5 cups sugar
4 tablespoons Florida lime juice
1 2-inch piece stick cinnamon
1/2 cup raisins, ground
1 cup chopped nuts

Using the point of a paring knife, remove orange peel in quarters. Dice pulp, removing center membrane and seeds. Put peel through food chopper, using coarse blade. Cover ground peel with water and bring to a boil. Cook until peel is tender, about 20 minutes. Add pulp and juice to undrained rind. Continue cooking, about 20 minutes, until mixture reduces to about 1/2 its original volume and measures approximately 4 cups. Add sugar, lime juice, cinnamon and raisins; stir until sugar is dissolved. Cook until thickened, about 30 minutes, or until syrup runs off sides of spoon in two drops which "sheet" together. Stir in nuts. Pour into hot sterilized jars or glasses; paraffin at once. Yield: 7 8-ounce glasses.

GRAPEFRUIT JELLY
4 cups sugar
3 cups fresh Florida grapefruit juice
Red food coloring, optional
1 2 1/2-ounce package powdered pectin

Measure sugar; set aside. Pour grapefruit juice into a large sauce pan. If desired, add a few drops food coloring to tint. Place over high heat; add powdered pectin and stir until mixture comes to a hard boil. At once, stir in sugar. Bring to a full rolling boil and boil hard one minute, stirring constantly. Remove from heat; skim. Pour into hot sterilized glasses; paraffin at once. Yield: 6 8-ounce glasses.

January's Birthstone

January's birthstone, the amethyst, is said to be the favorite stone of St. Valentine. It was one of the stones used by Cupid, popularizing it for lovers and making it particularly appropriate in times as a St. Valentine's season of sentiment.

St. Valentine is said to be the legend of repentance, the ancient Greek god of love, and patron saint of the hunter and patron saint of Diana's. Bacchus, the god of wine, is said to have been the first to approach Diana's shrine. He was a beautiful young virgin who had been made a threat to be devoured by Diana. She intervened and turned him into a statue of pure stone. Repenting his deed, Bacchus poured a libation of wine over the young maiden, turning it into a delicate violet hue.

by the Crusaders, amethysts of inner serenity long felt to be amulets against unrest. They are traditional in bishop's robes and appear in the English service and the coronet of Prince of Wales. They are in Uruguay, Brazil, Ceylon, and Madagascar.

In jewelry designers are amethysts increasingly, in stone rings for men and in pins, clips, bracelets and necklaces which they are grouped with contrasting gems.

Scouts

Area Planning Board of the Area Girl Scouts will hold a meeting of 1953, Saturday, Feb. 21 from 10 a.m. to 2:30 p.m. at the Fremont school.

should take a sack lunch. Troop should send representatives to this meeting at which plan what they want for the coming year. The plan is then considered by the committee.

O'Donahue, Troop No. 15, Mrs. Hugh Simpson leader, Mrs. Carolyn Nancarrow, No. 26 with Mrs. W. W. Dewar, is secretary-treasurer. Discussion at the board will be the annual election of the junior camp committee, organization of a senior board, camping plans, Little Low Birthday celebration 12 and local troop committee to the Juliette Low World Camp Fund.

Treasurers will be instructed how to care for troop funds. Girls will also plan an exhibit held at the fairgrounds. It will be a song and game

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Spic Span Large 31¢

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ICE CREAM Rich Maid Qt. 49¢
MARGARINE Durkee's "Gold Standard" lb. 27¢
TUNA Ferry Boat—White and Dark Meat. No. 1/2 tins 19¢
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Pork Sausage Country style, seasoned just right lb. 39¢
Sirloin Steak Good grain fed beef lb. 69¢
Rib Steak Good grain fed beef lb. 69¢
Spare Ribs Country style, lots of meat lb. 49¢
Sliced Bacon Standard quality lb. 49¢

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Asparagus, Zuyder Zee, Spears No. 2 26c 4 for 1.00
Tomatoes, Market, Solid Pack No. 2 1/2 21c 5 for 1.00
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Pears, Bagley, Bartlett No. 2 1/2 26c 4 for 1.00
Peaches, Bagley, Freestone No. 2 1/2 26c 4 for 1.00
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