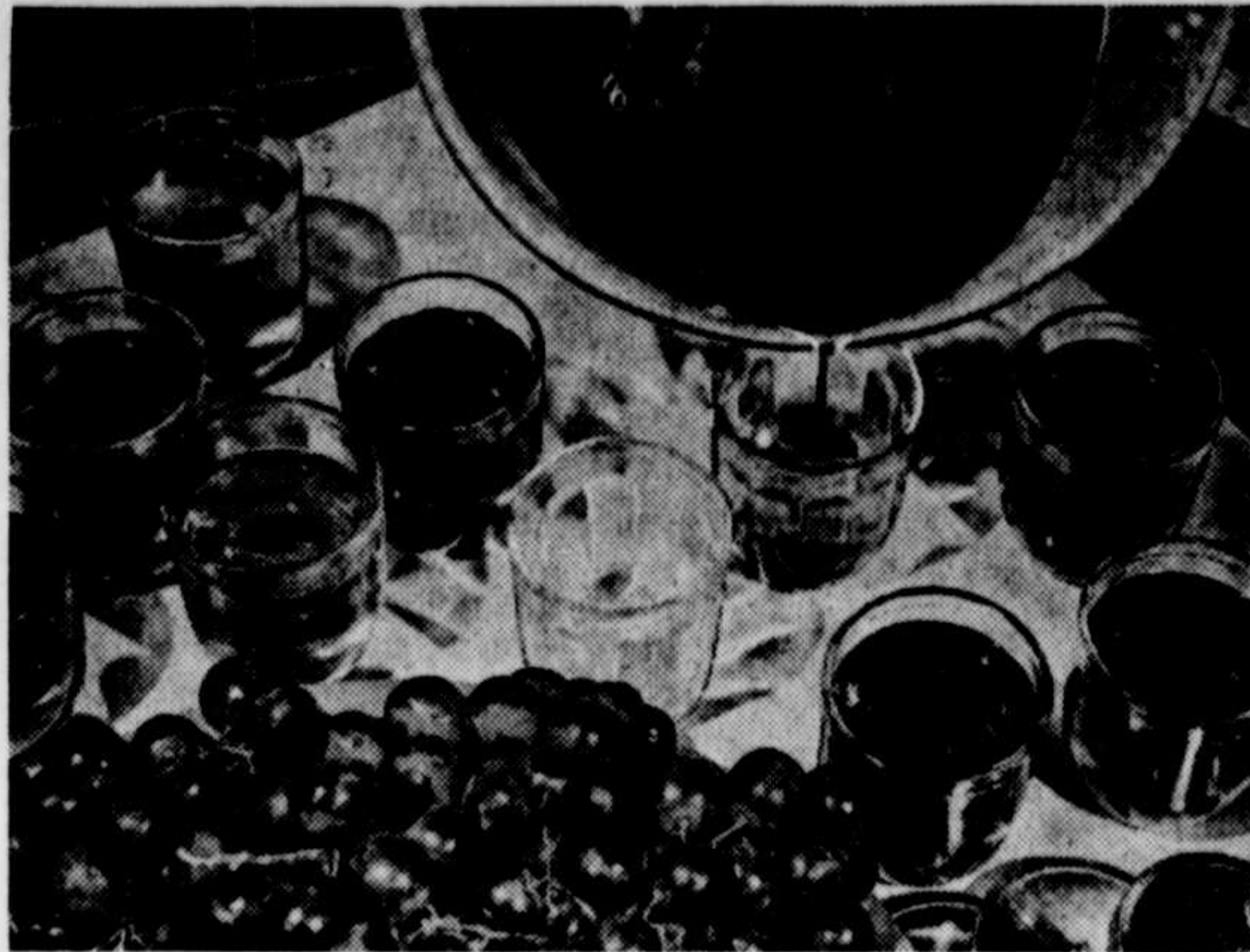


# News of the Week

by Lynn Chambers



ADD ZEST TO MEALS WITH JELLIES AND RELISHES  
(See Recipes Below)

### LINE YOUR PANTRY SHELF!

As full of tang and zest as autumn are these recipes tailored to fit your canning cupboard. Crisp relishes, sparkling jellies, bright tomato catsup, and pickles of cucumber and peach—what a selection you'll have for making your meals a festive board!

Your pantry shelf lined with these sweet, spicy fruits and vegetables will be your line of defense, too, not only for meal planning but in working out a nutrition and food defense program. Generous supplies of fruits and vegetables now will assure you of plenty in fall and winter if you put them up.

Be sure to use a good quality cider vinegar to prevent pickles from becoming soft, tough, or shriveled. Good, full-bodied spices are also vital to successful canning.

**\*Bread and Butter Pickles.**  
(Makes 10 pints)  
25 medium sized cucumbers  
10 onions (medium-white)  
½ cup salt  
1 pint vinegar  
2 cups sugar  
2 tablespoons mustard seed  
2 tablespoons ginger  
2 tablespoons turmeric

Let unpeeled cucumbers stand in water overnight. Then slice cucumbers and onions and place in pan with salt (no water). Let stand 1 hour, then rinse off salt, add vinegar, mustard seed, ginger and turmeric. Boil all ingredients until peel turns yellow (about 40 minutes). Pack pickles in sterilized jars. Seal and allow to stand 10 days before using.

Remember those amber-colored watermelon pickles mother used to put out? I'm sure you do, so here's the recipe which rates high:

**\*Watermelon Pickles.**  
Thinly cut the green rind from watermelon, removing soft part of pink meat. Cut in pieces and cover with salt water made from 1 cup salt to 4 cups water. Soak 12 hours, drain and cook in boiling water until half tender, about 10 minutes. For every pound of rind, allow a sauce made from:  
1 3-inch stick of cinnamon  
8 cloves without heads  
2 cups sugar  
1 cup water  
1 cup vinegar

The spices in a cloth bag. Cook all ingredients 10 minutes. Add rind and slowly bring to a boil. Remove spices. Place rind in sterilized jars, cover with hot syrup and seal.

Spice the fruits from your orchard or carefully chosen material from the market and you will always have something of a surprise to add to mealtime.

Served as a meat accompaniment, garnish or a relish whole, luscious fruit decorated demurely with

### LYNN SAYS:

Cookbooks that will make a difference in your life and also a difference in your meals are worth looking into. Fall's a good time to look when you think of the many holidays in the months ahead and the entertaining you're going to do and the new ideas you'll need.

"June Platt's Party Cookbook," published by Houghton Mifflin, is a classic in that the recipes are given in a conversational sort of way as though your very best friend and best cook were giving you some of her favorite recipes. Here you'll find such treasures as corned beef and cabbage, veal kidneys in mustard, hot buttered scones, and strawberry and almond soufflé.

Dishes you've never thought of and touches that add real distinction to everyday food are given in "Mrs. Lang's Complete Menu Book," also published by Houghton Mifflin. Menus for every kind of occasion are given and recipes, too, for every one of them.

### YOUR CANNING SHELF

- \*Bread and Butter Pickles
- \*Watermelon Pickles
- \*Pickled Fruit
- \*Tomato Catsup
- \*Concord Grape Jelly
- \*Grape Conserve
- \*Recipe Given.

cloves, ripened and mellowed in heavy syrup, fills menu demands beautifully.

**\*Pickled Fruit.**  
(Makes 5 to 6 pints)  
2 cups vinegar  
5 cups brown sugar  
or  
2½ cups each, brown and white sugar  
2 tablespoons whole cloves  
2 sticks cinnamon  
4 quarts peaches, pears, or crab-apples  
Cook sugar, vinegar, spices 20 minutes. Select firm fruit, remove the thin skins from pears and peaches, if using them, but do not pare crabapples, rather leave them with skins on. Drop in fruits, few at a time, and cook until tender. Pack in hot sterilized jars, adding syrup within a half inch of the top. Seal and store in a cool, dry place.

Concord grapes, deep purple, velvety, and plump with juice are one of autumn's favorite fruits. They lend themselves nicely to jelly, either by themselves or in combination with other fruits. As conserves, too, they will help you make menu magic.

**\*Concord Grape Jelly.**  
(Makes 11 medium glasses)  
3 pounds ripe Concord grapes  
½ cup water  
7½ cups sugar  
½ bottle fruit pectin  
Stem the grapes and crush them thoroughly. Add the water, bring to a boil, simmer 10 minutes. Place fruit in jelly bag and squeeze out juice (about 4 cups). Place sugar and fruit juice in large saucepan, mix, and bring to a boil over a very hot fire. Add pectin, stirring constantly, bring to a full rolling boil. Boil hard ½ minute. Remove from fire, skim, pour quickly into glasses. Paraffin at once.

**\*Grape Conserve.**  
(Makes 10 12-ounce glasses)  
7 pounds Concord grapes  
Sugar  
2 pounds seedless white grapes  
4 oranges, sliced thin  
1 pound broken walnut meats  
1 teaspoon cinnamon  
½ teaspoon nutmeg  
Stem the grapes; wash and mash slightly. Cook slowly until juice is free, about 15 minutes. Force through a sieve to remove seeds. Measure pulp. To every 4 cups pulp, add 3 cups sugar. Add white grapes, orange slices, cinnamon and nutmeg. Cook to the jelly stage. Remove from heat; add nutmegs. Seal in hot, sterilized glasses.

Putting up a batch of tomato catsup offers pleasure in more ways than one. You enjoy the lusty, spicy odor of the cooking, and the fragrance seems to permeate the house for days. You'll enjoy seeing the jars of rich red fruit on the shelves, and then again you'll like tartness of the relish as part of your meals.

**\*Tomato Catsup.**  
(Makes 5 to 6 pints)  
4 quarts of tomatoes, quartered  
2 large onions, chopped  
2 cups granulated sugar  
2 cups vinegar  
1 teaspoon salt  
2 tablespoons whole allspice  
½ tablespoon whole cinnamon  
2 tablespoons whole cloves  
1 teaspoon whole black pepper  
2 tablespoons paprika  
½ teaspoon dry mustard  
Simmer tomatoes, onions, sugar, and vinegar 2 hours. Tie the allspice, pepper, cinnamon and cloves in a bag and add with the remaining ingredients, and continue cooking for another hour. Remove the bag of spices and force the vegetables through a sieve. Reheat to bubbling hot and pack in hot, sterile jars.

# Star Dust

STAGE-SCREEN-RADIO  
By VIRGINIA VALE  
(Released by Western Newspaper Union.)

CAREY WILSON, producer of the Hardy Family pictures, was awarded a Master of Arts degree by the Colorado State College of Education recently, in recognition of his "artistic, creative and ethical contributions to the screen and because the Hardy pictures have made an outstanding contribution to clean, wholesome entertainment for the American people."

All of which is pretty impressive. But—right on the heels of all that, the National League of Decency cracked down on "Life Begins for Andy Hardy," the latest of the series, finding it objectionable for children!

Norma Shearer is back in Hollywood after a visit in New York, preparing for her first film since "Escape." It will be "We Were Dancing," based on a Noel Coward stage success, and Melvyn Douglas will be her romantic part-



NORMA SHEARER

ner. He's now occupied with "The Twins," along with Greta Garbo and Constance Bennett—that's the one in which Garbo evidently does practically everything but walk a tight rope.

Lyle Moraine, who writes songs and works in pictures, was inspired by Bob Hope's "Caught in the Draft" to write "I've Been Drafted, Now I'm Drafting You," which Hope and Miss Lamour sang on the air. Moraine announced the other day on the "Louisiana Purchase" set that part of the title had been in the nature of a prophecy. He's set for a compulsory role in the army.

Dinah Shore, who sings "Yes My Darling Daughter" so effectively that it made her famous on the air, has had to defer her picture-making plans. She's been re-signed for the new Eddie Cantor program, which means that she'll remain in New York. Cantor is set to stay there; he's returning to the stage in the autumn in a musical comedy entitled "Banjo Eyes."

The Rudy Vallee program now has an impressively large production staff—six script writers and four song writers, to turn out the original music. All of which doesn't keep John Barrymore from ignoring the script and ad libbing occasionally.

Lana Turner's making it three in a row—three of Hollywood's most popular male stars. She did "Dr. Jekyll and Mr. Hyde" with Spencer Tracy. Then came "Honky Tonk" with Clark Gable. Her next is "Johnny Eager," an underworld story, with Robert Taylor. That one sounds familiar—ex-convict, sored on the world, and society darling who falls in love with him.

As was expected, Ellen Drew lost no time after doing location scenes in Nevada for "The Remarkable Andrew" before marrying Sy Bartlett in the same state. Paramount lost no time in putting her into "Prison Widows," a story of the women who wait outside prison gates for their men to return to them. She's being currently seen on the country's screens in "The Parson of Panamint."

Mildred Coles was heartbroken a while ago when, after a week's shooting in "Scattergood Pulls the Strings," she came down with acute appendicitis and Susan Peters had to take over her role. Now she's happy; she's leading lady in "Scattergood Meets Broadway."

**ODDS AND ENDS**—Ann Sheridan will be in two Warner pictures at the same time for the next two months—"The Man Who Came to Dinner" and "King of the Road." The Mutual chain will bring five championship boxing bouts to the air this late summer and fall. . . . Waite Hoyt never was afraid of anything when he played baseball—but now that he's broadcasting he's afraid of the word "particularly" . . . Betty Harrison, Deanna Durbin's stand-in for five years, will appear on the screen for the first time in Deanna's "It Started With Adam" . . . Tyrone Power won new laurels recently when he returned to the stage at an eastern little theater.

# PATTERNS SEWING CIRCLE



1435-B at once, and make it your next new dress.  
Make this dress in any pastel or dark colored crepe, or in a pin dot cotton or silk crepe. Then the contrast of a white ruffle around the collar will stand out prettily.

Barbara Bell Pattern No. 1435-B is in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36 takes 4½ yards 36-inch material, ½ yard organdy to trim. Send your order to:

SEWING CIRCLE PATTERN DEPT.  
106 Seventh Ave. New York  
Enclose 15 cents in coins for  
Pattern No. . . . . Size . . . . .  
Name . . . . .  
Address . . . . .

## Household Hints

If the cement floor of your cellar has a rough finish, paint with a special paint used for this purpose and sold by paint dealers.

Line your clothes basket with oilcloth cut to fit basket. Fine fabrics will not then catch on loose pieces of cane.

By using a clean sheet of plain wrapping paper to roll pies and pastry on, a lot of cleaning up can be avoided.

Before using new tinware, rub with lard or frying fat, and heat thoroughly in the oven. This prevents rust.

When making pea soup always throw in a slice of bread. It prevents the peas from sinking to the bottom of the pot and burning.

Good potato salad tastes better when slices or wedges of ripe olives are added.

Tobacco tops the gift list with men in the service. They've said so themselves in survey after survey. A gift of a carton of cigarettes or a tin of smoking tobacco is always welcome, and more than welcome the week before pay day. Actual sales records from service stores show the favorite cigarette with men in the Army, the Navy, the Marines, and the Coast Guard is Camel. Prince Albert Smoking Tobacco is another popular favorite. With these sales figures and preferences in mind, local dealers have been featuring Camels by the carton and Prince Albert in the big pound tin as gifts preferred by men in the service from the folks back home.—Adv.

## ASK ME ANOTHER?

A General Quiz

### The Questions

1. Is the American flag ever officially flown after sunset?
2. What "First Lady of the Land" was born in England?
3. What is surrounded by the chromosphere?
4. The minimum age for representatives in the congress of the United States is what?
5. What is the population of Iceland?
6. In the navy, a captain's boat is called what? An admiral's?

### The Answers

1. Yes, but only on the Capitol, the House and Senate Office buildings, in Washington.
2. Mrs. John Quincy Adams was born in London of an American father.
3. The sun (a mass of incandescent gases).
4. U. S. representatives must be 25 years of age.
5. The last census (December 31, 1938) gave 118,838.
6. A gig. A barge.

### Advantages of Difficulty

Difficulty is a severe instructor, set over us by the supreme ordinance of a parental guardian and legislator, who knows us better than we know ourselves; and He loves us better too.

He that wrestles with us strengthens our nerves and sharpens our skill. Our antagonist is our helper. This amicable conflict with difficulty obliges us to an intimate acquaintance with objects, and compels us to consider it in all its relations. It will not suffer us to be superficial.—Burke.

## CLASSIFIED DEPARTMENT

### BINOCULAR REPAIRS

**BINOCULARS** Repaired and Collimated—All Makes—Foreign and Domestic—  
MARYLAND LAB., 823 N. Euter, Baltimore, Md.

## FAMOUS ALL-BRAN MUFFINS. EASY TO MAKE. DELICIOUS!

They really are the most delicious muffins that ever melted a pat of butter! Made with crisp, toasted shreds of KELLOGG'S ALL-BRAN, they have a texture and flavor that have made them famous all over America.

**KELLOGG'S ALL-BRAN MUFFINS**  
2 tablespoons ¼ cup milk  
shortening 1 cup flour  
¼ cup sugar ½ teaspoon salt  
1 egg ½ teaspoon  
1 cup All-Bran baking powder  
Cream shortening and sugar; add egg and beat well. Stir in All-Bran and milk; let soak until most of moisture is taken up. Sift flour with salt and baking powder; add to first mixture and stir only until flour disappears. Fill greased muffin pans two-thirds full and bake in moderately hot oven (400°F.) about 30 minutes. Yield: 6 large muffins, 3 inches in diameter, or 12 small muffins, 2½ inches in diameter.

Try these delicious muffins for dinner tonight or for tomorrow morning's breakfast. They're not only good to eat; they're mighty good for you, too. For several of these muffins will add materially to your daily supply of what physicians call "bulk" in the diet, and thus help combat the common kind of constipation that is due to lack of this dietary essential. Eat ALL-BRAN every day (either as a cereal or in muffins), drink plenty of water, and see if you don't forget all about constipation due to lack of "bulk." ALL-BRAN is made by Kellogg's in Battle Creek.

Once Begun—Dignity increases more easily than it begins.—Seneca.

If you bake at home, use  
**FLEISCHMANN'S FRESH YEAST**

**RICHER in VITAMINS**  
The Household Favorite of Four Generations!

Dignity and Proportion  
Remember this—that there is a proper dignity and proportion to be observed in the performance of every act of life.—Marcus Aurelius.

I LIKE KNOWING THE SCIENTIFIC FACTS ABOUT MY CIGARETTE

SO DO I. AND LESS NICOTINE IN THE SMOKE OF CAMELS MEANS MORE MILDNESS TO ME

THE SMOKE OF SLOWER-BURNING CAMELS CONTAINS  
**28% LESS NICOTINE**  
than the average of the 4 other largest-selling cigarettes tested—less than any of them—according to independent scientific tests of the smoke itself.

**CAMEL**—THE CIGARETTE OF COSTLIER TOBACCOS