WHEN YOU MAKE JAM OR JELLY
(See Recipes Below)

"Sugar 'nd spice 'nd everything nice" goes into the preserving kettle, and out of it comes a tantalizing array of jellies, jams, pickles and relishes, and rich fruit butters and marmalades.

This year, why not add to your stock of preserves (and to your reputation as a good cook!) by doing some of your own canning and preserving? It's as easy as A,B,C, if you'll follow a few simple suggestions and use tested recipes.

Most of the equipment you need for canning and preserving you will have on hand; large kettles or saucepans, a colander, coarse strainer, wooden masher, wooden spoons, a skimmer, wide-mouth funnel, glass jars, jelly glasses, jar covers and new rubbers. It may be necessary to buy a few new jars each year, for nicked jars are likely to cause spoilage.

Wash jars, glasses and covers thoroughly in soapy water, and rinse in boiling water. Sterilize them just before using and let them remain in the hot water until you are ready to fill them. Use new rubbers every year, and dip them in boiling water just before you put them on the jars. When jars or jelly glasses are to be filled with hot foods, place the hot glasses on a clean towel which has been wrung out of hot water.

If you have an old-fashioned gravy boat with a spout and handle, use it in filling glasses with jellies, jams and preserves. Allow the jam to cool in the glasses before sealing with paraffin. When the paraffin has set, wipe the glasses with a damp cloth, cover, and label them. To prevent the formation of mold, store jams, jellies, and preserves in a cool, dry place.

Homemade Tomato Soup.
(Makes 6 pints)
1 peck tomatoes (14 pounds)
1 bunch celery
1 quart onions (sliced)
½ cup butter
½ cup flour
½ cup sugar
4 to 5 teaspoons salt
¾ teaspoon pepper

Scrub the tomatoes and celery, and cut into pieces. Add the sliced onion, and cook over a low flame until the vegetables are thoroughly soft (about 1 hour). Strain. Blend together the butter, flour, sugar, and seasoning, and add to the strained tomato mixture. Bring to a boil, and boil gently for 20 minutes, stirring frequently. Seal in sterilized jars. To serve, combine the tomato soup with soup stock or milk.

Sweet Pantry Slices.
(Makes 6 to 7 pints)
1 gallon cucumbers (3 to 5 inches long)
1½ quarts white onions (sliced)
½ cup salt
5 cups sugar
1 tablespoon ground ginger
½ teaspoon turmeric
2 tablespoons mustard seed
1 tablespoon celery seed
5 cups vinegar

Scrub cucumbers and slice thin (without paring). Add sliced onions and salt, and if crushed ice is available, stir in 1 pint which aids in crisping. Cover with a weighted lid and let stand for 3 hours. Drain, and add remaining ingredients. Place over low heat, bring to the simmering point, and simmer for 5 minutes. Pack in sterilized jars and seal.

Strawberry-Rhubarb Conserve.
2 pounds strawberries
2 pounds rhubarb
3 pounds sugar

Wash fruit; hull strawberries and cut rhubarb in small pieces (you'll find the scissors a great finger-saver in cutting the rhubarb). Place fruit in deep pan like a dish-pan and place in cold oven. Set temperature control to 400 degrees and start the oven. Cook about 1½ hours, then add sugar. Cook, stirring occasionally, for ½ to 1 hour, or until conserve becomes thick. (The time varies according to the "juiciness" of the fruit). Pour into sterilized jars or glasses and seal immediately or cool and cover with melted paraffin.

Quick Strawberry Jam.
(Makes 6 glasses)
1 quart strawberries
Boiling water
4 cups sugar

Remove caps from strawberries and wash thoroughly. Then pour boiling water over berries until water is lightly tinted with pink. Drain and place berries in saucepan, add 2 cups of sugar, and shake over low flame until sugar is dissolved and mixture begins to boil. Then increase heat and boil hard for 4 minutes. Reduce heat, add remaining sugar and boil hard again for 4 minutes longer. Pour into jelly glasses, allow to thicken, and seal when cold.

Sunless Sun Preserves.

Take 4 cups of strawberries which have been washed and hulled and 5 cups sugar, place 1 cup berries in a heavy saucepan and cover with 1 cup sugar and continue until all of the berries and sugar have been placed in the saucepan layer by layer. Bring slowly to a boil and boil gently for 9 minutes. Remove from fire and add 3 tablespoons lemon juice. Let stand over night. Next day bring to a boil and boil gently an additional 9 minutes. Remove from fire, skim, and let stand in saucepan until thoroughly cold, then seal in hot sterilized jars. The berries remain whole and retain their natural flavor and color.

Rhubarb Butter.
(Makes 6 to 7 glasses)
2½ pounds rhubarb
2 pounds sugar
⅞ cup vinegar
1 teaspoon ground cinnamon
½ teaspoon ground cloves

Cut rhubarb in small pieces (do not peel). Combine with remaining ingredients and cook for about 2 hours—or until the mixture is the consistency of fruit butter. Pour into sterilized jelly glasses. Cover with melted paraffin.

Chili Sauce.
4 quarts ripe tomatoes
6 apples
2 onions
1½ cups brown sugar
2 cups vinegar
1 tablespoon salt
3 tablespoons pickle spice
2 teaspoons paprika

Peel and chop fine the tomatoes, apples and onions. Add the brown sugar, vinegar and salt and the spices tied in a spice bag. Cook slowly until thick, stirring frequently. Remove spice bag. Seal in hot sterilized jars.

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(Released by Western Newspaper Union.)

Kitchen Polisher

To freshen kitchen cabinets that have become dulled by frequent washings, rub them occasionally with furniture polish. This renews the gloss and makes cleaning the next time easier.

Welsh Rarebit

To prevent cheese from becoming stringy when making Welsh rarebit melt it in the sauce after removing the pan from the flame.

For Sandwiches

Put fresh bread that is to be used in making sandwiches into the refrigerator for an hour and it will cut more easily.

Kathleen Norris Says:

How Dangerous Is College For Your Daughter?

(Bell Syndicate—WNU Service.)

Carolyn will also find at college a wild young group that mistakes freedom for license, and familiarity for love. She will find girls and men who are at home in every night-club and roadhouse for miles.

By KATHLEEN NORRIS

CAROLYN graduated from high school this spring, and Carolyn's mother wants to know whether it's safe to let a girl of eighteen go 500 miles away to college.

Carolyn, of course, is dying to go. She has never been away from home. She has never been on her own. Jean is going. Carolyn and Jean have been schoolmates for all the four years of "high." They have studied and chattered and walked to and fro together since small-girl days; they have danced with the same boys at school dances, and gone to many a movie with boys and without.

It would be really cruel, thinks Carolyn's mother, to refuse to let the child go on into the new experience that means so much to her, that glamorous world of college of which she and Jean have been dreaming for actual years. And yet—

Pitfalls Loom Large.

And yet one hears such disturbing things about girls who are pushed out of the home nest so young, who have to choose their own friends, decide which amusements to take and which ones to refuse, manage allowances, guard health, and avoid all the pitfalls that are always awaiting the inexperienced. The general consensus of opinion, thinks Carolyn's mother, is that college girls are pretty reckless, and that home training is soon forgotten in the independence and exhilaration of university life.

It's expensive, too. Extremely expensive. No, Carolyn's parents think they'll have to say "no."

But what to offer her in place of a prospect so completely alluring? Carolyn has had a week-end at college. She has seen the beautiful dignified buildings set under the great trees; she has heard the laughter of the free and happy groups crossing the lawns and going in and out of the big doorways; she has sat in the memorial theater, so fascinatingly complete in every detail, and listened while girls and boys no older than herself have walked the boards. Friendships, excitement, fun, picnics, theatricals, beaus—summed up, college comprises everything Carolyn's heart or any other girl's heart wants, and she pleads and weeps and promises and argues passionately while the matter is in debate.

"She is so pretty," her mother writes. "She has always been so carefully watched! How can we safeguard her from the danger we know is there? What is your honest opinion of co-educational institutions? What do you think are the chances that she will have the wonderful time she anticipates, and return to us happy and satisfied when she graduates, ready to take up family and home and smalltown life again?"

Questions Mother Can Answer.

Well, the answer to that is, what sort of a girl is Carolyn? From what sort of a home has Carolyn come? In the everyday tests of character how sure of Carolyn is Carolyn's mother?

A hundred years ago Carolyn would have been marrying, at 18, and perhaps departing, bonneted and shawled, on the front seat of a prairie schooner, never to see her homefolk again. She might have been stepping into a lifetime of misery and disappointment, but she would have faced it, plunged into cooking and sewing and farming and bearing children, endured whatever discomfort her mate's intemperance, or unsuccess, or harshness imposed upon her.

College isn't quite so serious a step. And yet it's grave enough, too, and mistakes made in college years can shadow all her future for a woman quite as deeply as even an unfortunate marriage can. Even the most ill-starred marriage has about it a certain dignity. But the girl who creeps home beaten and destroyed from college has to possess superhuman qualities to bring her young, broken life back to anything near normal again.

Groups Vary Morally.

At college Carolyn will find all she dreams in companionship and freedom. She will find that many of the girls and men are fine, come from good homes, hold to a code essentially the same as that their fathers and mothers knew. These love good times, dancing, picnics, house-parties, theatricals, sports, big games, and are continually planning and plotting for all of them. But they take them as rational human beings, the men, however unconsciously, thinking of all women in the terms of their mothers and sisters, and the girls well aware that to hold the respect of desirable men friends they have to preserve their own. So in groups, with the right element of brothers and sisters and responsible persons, they go up into the snows to ski, descend to the beaches to swim, fall in love, fall out again, consult over finals and seminars and extract from a glorious youthful time its very happiest possibilities.

Carolyn will also find at college a wild young group that mistakes freedom for license, and familiarity for love. She will find girls and men who cut classes, entertain a general scorn for teachers and for learning, are at home in every night-club and roadhouse for miles, and believe in giving free rein to the most elementary human instincts. The first boy she fancies will choose some occasion when she has been eating and drinking, petting and dancing to excess, to convince Carolyn that what all the other girls do certainly can't be such a serious mistake, and without caring very much Carolyn will presently find herself involved in the usual sordid affair.

A Sheepskin of Cynicism.

There may be moments when she is genuinely shocked, made uneasy by considering just how rapidly all this has come about, but the telephone ringing, and the voice of some ringleader telling her of the new day's plans will quickly reassure her, and she will plunge back into the whirlpool, glad to escape the need of analysis or giving the matter any great consideration or any very serious thought.

When the inevitable moment comes to end all this, the valuable, the irreplacable element of her life is destroyed. Whether she has had only a dozen petting parties or a hundred, one lover or six, one bewildered half-intoxicated evening in a night-club or twenty, one flunked subject or ten, won't matter. She will come home utterly disenchanted, hardened, cynical. Her old friends will not interest her, but no town or crossroads village will be so small but what she will find in it the sort of superficial Bohemianism to which college years have accustomed her.

Girl Must Make Own Decision.

Some colleges and all sororities try to keep their girls under control by means of permissions, regulations, closing hours, "lockouts." But these only work with the girls who want them to work.

So the problem is strictly Carolyn's. It is for her to decide it; Mother and Dad can't do much.

HOW TO SEW

by Ruth Wyeth Spears

HERE comes the Bride again! Many of you have met her in Sewing Book 5. She is the same resourceful young lady whose adventures with an old dresser, a fish bowl and a piano stool are described in that book; and who remodeled one of the old rockers in Book 5. Today's sketch shows another of her slight o' hand tricks with a chair.

There it was in a junk shop window. "Did you ever see anything so impossible?" I said, "It looks like a pompous old dowager with a pompadour." And the little bride said, "Yes, but I think its personality could be changed; I can see it as a jolly little old lady sitting in the corner with a gingham apron." Sure enough, the next time I went to see the Bride, there was the chair sitting in a corner painted a cheerful green and with white gingham cushions. The legs had been shortened, as shown here, and the pompous top-heavy back had been cut down. That was all, but the change was complete. If you are interested in adventures in homemaking be sure to send for Book 5. It has 32 pages of money saving ideas that you can put to use at once. Send order to:

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