

Household News

by Lynn Chambers



GOLDEN-RIPE JUICY PEACHES FOR LUSCIOUS JELLY
(See Recipes Below)

IT'S CANNING TIME

With food taking on a greater than ever importance under the national defense program, you'll want to make a thoughtful selection for stocking a shelf of extra good jams and jellies for later use.

When winter comes you'll glow with deep satisfaction over your canning efforts of the summer.

Since a record breaking peach crop, the third greatest in the history of the country, is expected, plan to put up many, many jars of this golden ripe fruit, not only as jam, jelly, or marmalade, but as conserve combined with other fruits.

***Ripe Peach Jelly.**
(Makes 6 medium sized glasses)
2½ cups juice
3½ cups sugar
1 box powdered fruit pectin

To prepare juice, pit and crush thoroughly (do not peel) about 2½ pounds fully ripe peaches. Add 1 cup water, bring to a boil and simmer, covered 10 minutes. Add a few peach pits, crushed, to mixture while cooking. Place fruit in a jelly cloth bag and squeeze out juice.

Place the juice over a hot fire, and add fruit pectin. Mix well and continue stirring until mixture comes to a hard boil. Add the sugar, stirring constantly. Bring to a fully rolling boil, boil hard 1 minute, remove from fire, skim, pour quickly into glasses. Paraffin at once.

***Peach Marmalade.**
(Makes 11 small glasses)
4 cups prepared fruit
7½ cups sugar
1 bottle fruit pectin

To prepare fruit, peel off the yellow rind of 1 medium orange and 1 medium lemon with sharp knife, leaving as much of the white part on the fruit itself. Put rinds through food chopper twice. Add ¾ cup water and ½ teaspoon soda, bring to a boil and simmer covered 10 minutes.

Cut off the tight skin of the peeled fruit and slip the pulp out of each section. Add pulp and juice and the juice of an additional lemon to the rind, simmer, covered 20 minutes.

Peel 1½ pounds of ripe peaches. Pit, grind or chop fine. Combine with fruits. Mix sugar and fruit, place in a large kettle. Bring to a boil, boil gently 5 minutes. Stir constantly while boiling. Remove from fire, stir in bottled pectin. Then stir and skim by turns for 5 minutes to cool slightly and prevent floating fruit. Pour quickly and paraffin at once.

Preserved pears make a good accompaniment either for the meat course or for muffins and rolls served at luncheon. You'll like:

***Pear Chips.**
8 pounds pears
4 pounds sugar
½ pound ginger (preserved)
4 lemons

Wipe pears, remove stems, quarter and core. Cut into small pieces. Add sugar and ginger and let stand overnight. Add lemons cut in small pieces, rejecting seeds and cook slowly 3 hours. Put into glasses.

LYNN SAYS:
To test when jelly is done, dip in a clean spoon and hold it high. When the last drop sheets or flakes off the side of the spoon, remove from the fire. Another way which I like too, is to see if two drops drip off the side of the spoon simultaneously. If they do, the jelly will jell.

Fresh fruit which is ripe should be used for jams, jellies, conserves, marmalades, and preserves. Remove any spots or bruises as they may cause your whole batch to spoil. Cook them as short a time as possible so they will retain their lovely colors and look as though they were brought from garden to glass jars.

Pick a rainy day or a day before you start canning to look over your equipment and get it clean for use. Dirty jars should be boiled in soda water and washed in soap suds. Boil old lids 20 minutes in soda water using 1 teaspoon soda to 1 quart of water.

FOR YOUR JELLY SHELF

- *Ripe Peach Jelly
- *Peach Marmalade
- *Apple Butter
- *Pear Chips
- *Gooseberry and Raspberry Jelly
- *Harlequin Conserve
- *Recipe Given

seal, label and store in a cupboard. Apple butters have long been family favorites since they're so especially nice for children's lunches or snacks when they come in from playing or a hurry-up batch of filled cookies.

Thick and delicately spicy, apple butter fills the bill and uses much less sugar than jams and jellies.

***Apple Butter.**
(Makes 6 pints)
4 quarts cooked and sieved apples
2 cups sugar
1 teaspoon cloves
1 teaspoon allspice
1½ teaspoons cinnamon
6 cups sugar
2 cups cider vinegar

Combine apples, 2 cups sugar, and spices; cook until thick. Add remaining sugar and vinegar. Cook until thick, stirring constantly. Pour into hot sterilized jars and seal immediately. This may also be cooked in a pressure cooker or in the oven to prevent sticking.

Since some fruits do not convert into jelly easily, a commercial pectin is usually employed to make the fruit jell properly. Often fruits which jell easily, that is, those which have sufficient pectin in themselves are used in combination with fruits which do not. Crabapples, unripe grapes, currants, gooseberries, cranberries, quinces, huckleberries, and blackberries jell well. If enough of them are not used in the combination, better use the pectin and play safe.

Here's a bright and quivery jelly which you'll like to have on hand for fair weather or foul. It's a grand accompaniment for chicken or hot breads:

***Gooseberry and Raspberry Jelly.**
(Makes 11 medium glasses)
1 quart ripe gooseberries
½ cup water
1 quart red raspberries
6½ cups sugar
1 box powdered fruit pectin

Crush and grind thoroughly the gooseberries, add water, bring to a boil. Simmer, covered, for 10 minutes. Crush thoroughly the raspberries and combine with gooseberries. Place in jelly bag and squeeze out juice. This should make about 4½ cups juice. If there is a slight shortage of juice add small amount of water to the pulp and squeeze again.

Put juice into a 5 to 6-quart saucepan. Place over a hot fire, add fruit pectin, mix well and continue stirring until mixture comes to a hard boil. Pour in the sugar. Let boil hard for a half a minute. Remove from fire, skim, and pour into jelly glasses. Add hot paraffin immediately.

Conserves ought to have a place of honor on the canning shelf for there's nothing quite so yummy as these sweet, jamlike mixtures of several fruits delightfully enhanced by nuts and raisins. Serve them forth on relish trays or as garnish on meat platters and they'll make a delicacy of the most humble meal.

***Harlequin Conserve.**
(Makes 15 6-ounce glasses)
25 ripe peaches
10 red plums
1 fresh pineapple
1 pound white grapes
1 orange
Sugar

¾ pound walnuts or pecans
Wash fruits thoroughly. Prepare peaches, plums, and pineapple; cut in small pieces. Halve grapes and remove seeds. Slice whole orange very thin. Cook fruits slowly over low heat until soft. Measure, add ¾ cup sugar for each cup of fruit. Cook over slow heat for 20 minutes, then add nuts. Cook slowly, stirring occasionally until thick and clear, about 1½ hours. Seal in hot sterilized glasses.

(Released by Western Newspaper Union.)

Kathleen Norris Says: Upon Making the Most of Our Luck

(Released by Western Newspaper Union.)



The serene belief that we are entitled to everything good in this life, often blinds a girl to the fact that marriage is not merely a stepping stone to individual advancement or pleasure.

By KATHLEEN NORRIS

ONCE there was an aviator who took an Arab from the heart of a burning desert into one of the garden spots of Europe.

The Arab for the first time saw magnificent hotels, shops, gardens, trees. He was disturbed. Could it be possible, he asked, that any God was greater or kinder than his God?

But it was when he saw a river that his whole philosophy suffered a terrible shock. Here was crystal, icy, miraculous water racing along, free to whosoever would have it, inexhaustible. He asked how long the gods would continue this exhibition, and was told that as far as men knew the river had always flowed and would always flow.

"Here is a strange thing," he pondered. "In my country we must dig through the dry, dry sand for water, and when we reach it, it is scanty, warm, and tastes of camel manure." And he decided, when he returned home, and was relating to his people the marvels he had seen, to make no mention of the river.

Fall to Appreciate Advantages.
This exquisite little story is included in "Wind, Sand and Stars," St. Exupery's book. Here was crystal, I've ever read has ever brought to me more clearly the blessing that is cold clean water, and the shameful thought of our unappreciation of everyday privileges. We take so much for granted!

Another story that brought that home with terrible force I read in a newspaper a few weeks ago. It was contained in one of the many gallant letters from England that are filling our press today. It was written by a woman who had had a fearful experience in London raids.

She had served the suffering in a dozen capacities; advising, cooking, guiding, nursing, reassuring. For 13 days and nights she had lived through horrors of fear. She was bruised, sore, exhausted; her feet burned by hot ashes.

When it was over she went down to a friend's house in the blessed quiet country. She revelled in a hot bath, a clean bed. But she found herself so overwhelmed by the sheer luxury of relief from danger, hot water, fresh sheets, and above all, by the bliss of having her feet bare at night, that she could hardly sleep.

Simple Needs Rule Life Elsewhere.
Almost everywhere in the world the basic, simple needs of life rule the thoughts of men and women. To obtain work, food, shelter, these are the burning anxieties of their lives. Just to have a roof at night, to be able to put a loaf of bread or a bowl of macaroni or potatoes on the table three times a day; just to feel that for a few months at least there will be work, and pay for that work — these are the favors for which millions and millions of our fellow creatures humbly ask their gods.

Millions of the women in oriental countries have one gala costume, and it lasts them all their lives and is handed down to younger women when they die. Millions of them use blackened old iron pots and pans that have seen generations of servants. Not for them the pleasantness of beauty shops, perfumes and soaps, lace underwear, spring hats, whipped cream, bottled cherries, bridge parties. Families there could live year in and year out on just what the up-keep of a car comes to; 45,000,000 cars are moving about our country today.

APPRECIATION LACKING

American women reading this article will travel in fantasy with Miss Norris to visit other women in London, China and an Arab philosopher in the desert. She etches the pattern of their life in well chosen chapters, revealing their humility for small favors, which most Americans accept casually as their birthright.

When I was last in China an amah who had been the nurse of my sister's children came to the hotel to make herself useful to us. She took entire charge of our rooms and slept on a rug in the bathroom; we could not persuade her to anything more comfortable. During the course of this stay I happened to give her a length of heavy dark green felt that I had used as a typewriter cover.

The next day the amah appeared with the neat squares of it sewed to her clothes, on elbows and knees. The autumn weather was insufferably hot, and it seemed a strange time for her to make any warmer the suffocating bundle of patched, cleaned, mended old garments that she wore.

"What else could she do?" my sister said. "Amah has no bedroom closet, no bureau, no place to store things. She lives in a dusty open compound with a rabble of children and grandchildren, cousins and relatives swarming about her, to say nothing of a goat, a dog, a few chickens, wash buckets, cooking furnace, fodder pile, chopping block, all the accumulated possessions of centuries of Chinese life. The cold weather is coming, and Amah put the warm cloth just where it would do the most good."

Find Joy in Simple Things.
Well, there is something to be said for the reality of that sort of living. It never grows monotonous and it never grows dull. Just the race to keep food inside you and famine at arms-length is a thrilling business. A feast, two or three times a year, is a real feast; the whole family anticipates with joy the moment when the roasted pig or goose, the rice and hot tea, the sauces and pastes shall be ready, and remembers the occasion for months. A new garment, a few extra pennies, and unexpected bit of good luck give these peoples joys that we never know. Most of them live, and they have developed a strangely stoical philosophy about those who die. Being always face to face with death seems to rob it of most of its terrors.

But it is a pity that we take so quietly for granted the advantages of our own position. If we appreciated them there is not a woman in America who would not feel herself fortunate, would not take a changed attitude toward life and toward her own problem, and would not want to put herself from now on in a position of giving rather than of taking.

Taking love for granted is one of the dangers of this serene belief of ours that we are entitled to everything good in this life, and that it is the duty of everyone around us to see that we get it.

Love is a wonderful, perishable, changeable thing. Nine divorces out of ten are caused by husbands and wives who regard it as a settled, accepted fact; a thing that needs no further consideration or culture. Too many wives forget that marriage is not merely a stepping stone to individual advancement or pleasure, and that to have love in your life is to be counted among the privileged of mankind.

ASK ME ANOTHER?

A General Quiz

The Questions

1. What South American country has a Colorado river?
2. What writer described the Broddingsnagians?
3. What is the weight of a gallon of pure water?
4. What is believed the world's oldest city still inhabited?
5. The bundle of rods on the back of a dime is called what?
6. What is the largest star known?
7. Is a pound of feathers heavier than a pound of gold?
8. How many names of U. S. Presidents begin with A?
9. If a boat is clinker-built, what is its distinguishing feature?
10. What is a canon in music?

The Answers

1. Argentina.
2. Swift (in "Gulliver's Travels," people of a country where everything is of enormous size).
3. One gallon of water weighs 8.355 pounds.
4. Damascus.
5. Fescues.
6. Antares (90,000,000 times larger than our sun).
7. Yes. Gold is weighed by the troy system, 12 ounces to the pound, while feathers are weighed by the avoirdupois measure.
8. Three — John Adams, John Quincy Adams and Chester Arthur.
9. Its planks or plates overlap.
10. A canon is a piece of music (usually religious) in two or more parts, echoing each other. An early specimen is "Non nobis, Domine," composed by Birde in the Fourteenth century.

JUST SAYING

If That's Expression
Evelyn—Helen sings with a great deal of expression, doesn't she?

Joy—Well, she makes awful faces when she does it.

Something About Him
"My dear, I never imagined you would marry the man you did," said Gladys.

"Neither did I, my dear," replied her friend. "I disliked his ways, but I adored his means."

That's Her Count
"Bobby, how old is your sister?"

"Twenty-five."

"Twenty-five? She told me she was just twenty."

"Oh, I expect that's because she was five before she learned to count."

The man who counts in this world is the cashier.

Flush—Not Flush
Boogy—See how the bride is blushing?

Woogy—Go on, man. That's not a blush. That's the first flush of victory.

Ump's Choice
Fan—What we want is more action and not so many words.

Baseball Ump—I don't exactly agree with you. I would much rather you fans would yell at me than throw pop bottles.

It's A GOOD AMERICAN CUSTOM

READING THE FUNNIES
Sunday comics had their origin when Jimmy Swinnerton's cartoons first appeared in 1892 in the San Francisco "Examiner."

SMOKING mild, fragrant King Edward Cigars is another American custom in popular favor everywhere. For genuine smoking pleasure, light up a King Edward today.

2 for 5c

KING EDWARD
WORLD'S LARGEST SELLER Cigars

Benefits to Our Readers

THE PUBLIC nature of advertising benefits everyone it touches. It benefits the public by describing exactly the products that are offered. It benefits employees, because the advertiser must be more fair and just than the employer who has no obligation to the public. These benefits of advertising are quite apart from the obvious benefits which advertising confers—the lower prices, the higher quality, the better service that go with advertised goods and firms.

CLASSIFIED DEPARTMENT

BINOCULAR REPAIRS
BINOCULARS repaired and refitted—All makes—Foreign and Domestic. Lenses—Optician. MARYLAND LAB., 822 N. Enoch, Baltimore, Md.

LUMBER WANTED
Lumber wanted: Square edge white pine & spruce. Can take immediate delivery or send saving order for 1 car load to a million ft. Cash basis. Write Crowley Taylor Lumber Co., 1625 G. E. Terminal, N. Y. C.

Effect of Society
Society is the atmosphere of souls; and we necessarily imbibe from it something which is either infectious or salubrious.

WE FOUND A BETTER WAY

CTESIBIUS, GREEK PHYSICIAN

DETERMINED TO FIND A BETTER WAY TO LIFT WATER. HE INVENTED THE PUMP AROUND 250 B.C.

THE BETTER WAY TO TREAT CONSTIPATION DUE TO LACK OF PROPER "BULK" IN THE DIET IS TO CORRECT THE CAUSE OF THE TROUBLE WITH A DELICIOUS CEREAL, KELLOGG'S ALL-BRAN... EAT IT EVERY DAY AND DRINK PLenty OF WATER.

Early Saving
The habit of saving, so as to be before-hand with the world, if it is to be acquired at all, must be acquired early.—Earl of Derby, K.G.

DRINK Kool-Aid
Makes 10 BIG DRINKS

Failures Teach
Every failure teaches a man something if he will learn.—Dickens.

ARE YOU BLUE?

Take a Red Cloud Berry today! A bright world tomorrow. Follow the instructions on the wrapper. Every bottle guaranteed. At your dealer or write: H. CLARKE & SONS, INC., BALTO., MD.

From Choices
Look out for choices; they run into habits, character, destiny.—Maltbie D. Babcock.