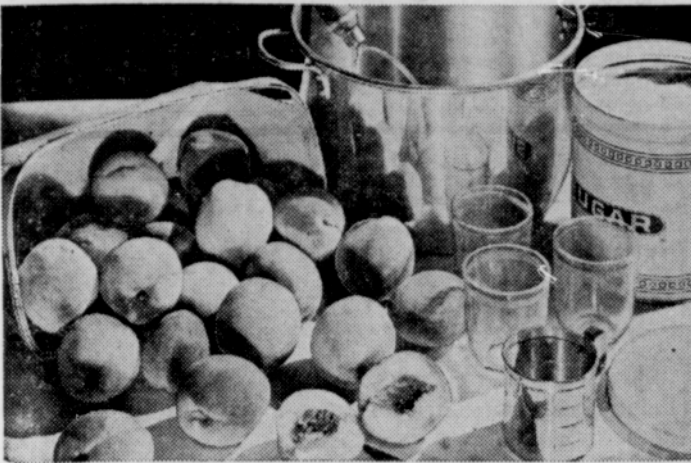


Household News

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 ¼ 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 lemon 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 fruit. 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 set.

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
- *Pear Chips
- *Apple Butter
- *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 jelly properly. Often fruits which have sufficient pectin in themselves are used in combination with fruits which do not. Crabapples, unripe grapes, quinces, huckleberries, and blackberries jelly 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 birds.

*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 nutmeats 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.)



THE PAPERS OF PRIVATE PURKEY

Dear Oscar:
I have not slept hardly a wink since reading about American forces being in Iceland and I wish you would not say like you did in your last letter that the boys sent there are lucky because it is so hot in American draft camps in summer. I would not like it if you were in Iceland of all places and how can you say Iceland is not so bad when all you know is what you have seen in the travelogues at the movie houses.

It is all very well to say that the climate is not so terrible and that it is not at all like the North Pole but when you are in the Arctic zone you are in the Arctic zone and your father says that Iceland is awful and is the place where Peary and Dr. Cook had all that trouble and where Admiral Byrd is always getting stuck in the ice floes.

Our groceryman who used to be a sailor says your father is wrong and has got his geography all mixed up. He says he was in Iceland and that he has seen it a lot colder in this country but if it is so good why did he only make short stops there?

I looked it up in a book at the free public library which was quite a job as every book on Iceland was either out or was being read in the reference room and I had to wait all day in line with a lot of America mothers who are as worried as I am about the place.

It is even farther away than I suspected. I never paid much attention to Iceland but I always had an idea it was just off the North American coast near Labrador. Why, Oscar, it is even farther away than Greenland which is so far away that it is not on any map we ever had in our house.

It looks so close to the British Isles on the map that it almost seems like it got accidentally detached in a storm, and a yellow line with the words Arctic Circle printed in red letters goes right through the top of it in case anybody is in any doubt.

The atlas says it is a volcanic plateau covered by glaciers in the northern part and pastures and meadows in the south but it would be just your luck to get sent to the northern part and it must be terrible to be where there are volcanoes and glaciers all mixed in together. You would never know what underwear to put on.

Your father and I hope you stay right where you are so please do not talk about wanting to go to Iceland any more. I am sending you the things you asked for and will write more soon.

Mother.

Dear ma—Just a line to let you know I dropped the idea of trying to get switched to an Iceland division on account it is too hot in this country just now. Do not worry. You are wrong about Iceland and so is pop. This time of year it has flowers and farm crops and even heat waves and before Americans have been there much it will have Miss America contests.

Even should I ever get sent there I have just read that its principal export is cod liver oil with you half been telling me was good for me all my life. The camp atlas says its best crop is potatoes with its alone enough to keep me from wanting to go there. I never seen so many potatoes since I got into the army and I have personally peeled all but two or three quarts of 'em. I wood want no part in saving any country which had more of them.

So do not worry. Tell pop he must of slept all through his geography classes at school. Lots of love, Oscar.

A draftee contributor who is stationed at one of the hottest camps in the country, heard of the occupation of Iceland with envy. "The lucky stiff!" he cried when told U. S. troops were there. "They must of had infotance!"

"Iceland?" he was heard to remark later. "That's the place that used to be on the gingealer hour."

To casual visitors to America who listen to the radio it must seem that America is a land which has but three major worries: Scalp irritation, intestinal irregularities and diet.

THE EXPLANATION

("Natur und Kultur, a German publication, quotes 10 scientists as saying Hitler and other splendid Aryans could not conceivably have developed from apes.")—News Item.)

There you have The big solution: Those boys had No evolution.

What the Nazi patience needs is a smaller exhaust pipe, if you ask us.



By VIRGINIA VALE

(Released by Western Newspaper Union.)

SUSANNA FOSTER, the 16-year-old who sings Cabove high C, has appeared in two pictures, is being co-starred for the first time in Paramount's "Glamour Boy." Jackie Cooper is her leading man, and thrilled her half to death recently when he came on the set with a huge box for her. It was a present, said he.

The box contained a set-chair—you know, one of those special chairs with a canvas back-rest that stars always have, with their names painted across the back. Susanna took one look at it and burst into tears. Her name had been spelled wrong! Not until a sign-painter had fixed it did she really feel like a star.

Joan Blondell and Binnie Barnes discovered a new way of reducing; in "Three Girls About Town" they had to drag Walter Soderling around—from one room to another, through hallways and down fire escapes. Each girl promptly lost five pounds, and it seemed likely that they'd be mere shadows by the time the picture was finished. Furthermore, the loss of weight began to show on the film. So the director, Sam Bischoff, had a dummy head made, with a face like Soderling's; now the girls are dummy-dragging.

It does seem as if the young people of Hungary would be too much upset at the moment to think of forming a fan club. But one Joseph Hamor wrote to Virginia Weidner recently, from Budapest, to tell her a Virginia Weidner club had been formed. The members wear badges bearing her picture, and are obliged to learn English. Virginia's honorary president.

Corp. James Stewart showed his family around the Metro lot the other day; Mr. and Mrs. Stewart and their daughters, Mary and Virginia, visited the sets of "Honky-Tonk" and "Smilin' Through" and had a chat with Clark Gable.

Laraine Day has been going on and on as Nurse Mary in the Kildare series—the latest is "Dr. Kildare's Wedding Day"—but she has the most important role of her career in "The New York Story," with Edward G. Robinson, Edward Arnold and Marsha Hunt.

RKO Radio received a nice communication, not long ago; it was a letter from Maj. Gen. E. S. Adams, adjutant general of the United States army, saying that "Parachute Battalion" is "the most satisfactory army picture produced to date."

Remember "Ruggles of Red Gap," in which Charles Laughton recited the Gettysburg address so effectively that he's been in demand to do it ever since?

It's been re-issued, which is good news for everybody who missed this hilarious comedy the first time out, as well as for those who want to see it twice.

In Warner Bros.' "The Maltese Falcon" Humphrey Bogart plays his first detective role—sort of a relief from gangsters. So he can play love scenes. He has one with Mary Astor that was a change for both of them; gangsters can't have true loves, under the producers' code, and as for Mary, she said that the last time she'd been really kissed was in "The Prisoner of Zenda."

Speaking of the beautiful Miss Astor, she certainly stacked up laurels for herself in "The Great Lie," playing opposite Bette Davis. If you want to realize what excellent character portrayals the girls gave, see the picture on a double bill with one of those phony B pictures that Hollywood turns out.

Those who loathe the commercials mixed into their radio programs will hail with delight the announcement that the FFC has granted a permit to Muzak Inc. to build a station in New York that will carry absolutely no advertising.

ODDS AND ENDS—Margaret Lind says signed to appear in four more of Columbia's Ellery Queen pictures... Victor McLaglen ended his personal appearance tour because "The Marines Are Ready" was ready... Jack Benny will make "The Widow Wouldn't Weep" for Warners when he returns from his vacation in September... Richard Travis, cast opposite Bette Davis in "The Man Who Came to Dinner," once his big chance to her recommendation after seeing his test... Bob Hope's bad sunburn held up "Louisiana Purchase"... ZaSu Pitts will flutter her hands in RKO's "Week End for Three"...

Jackets! They Play Important Role in the Fashion Picture

By CHERIE NICHOLAS



ACCORDING to fashion's say-so, you must be smartly jacketed everywhere you go. Your play suits, your daytime ensembles, evening dresses and afternoon frocks are all supposed to have complementary jackets, with a few "extras" to be held in readiness to report for duty at the back and call of time and occasion. So no matter how many jackets you have they will be none too many to include in a fashionable wardrobe.

In a program of interchangeable jackets the secret's out, as to how to go victoriously through the mid-season stretch between summer and actual fall with "flying colors" so far as keeping a well-dressed appearance is concerned. Every woman wants to maintain a refreshing up-to-the-moment look in summer hangover apparel until autumn styles are set. This is quite a "trick" in the art of dressing. Interchangeable jackets that flaunt "the latest" in styling details is an answer.

With the thought in mind that the attractiveness of the jacket fashions pictured might inspire you in a sewing spree venture, we are especially calling your attention to the several pen and ink sketches, selected because the numbers are really very easy to make. You can buy up such pretty remnants at this time of year, so reasonable and with the investment of a little time and effort you will find yourself the happy possessor of jackets that, ingeniously interchanged, will set new tempo for your frocks in keeping with every move of fashion.

Referring to the pen-and-ink sketches, the ones at top to right

and left, are of the casual type for town and travel wear. For these remnants of tweed will work up to good advantage and if you want to give them a "last word" touch, embroider a big scroll monogram somewhere about them—on pocket or sleeve or some other strategic point.

Outstanding on the season's program is the sleeveless long-torso jacket, known as the jerkin. It is the schoolgirl's idol and adored by sportswomen. The jerkin sketched at lower right is easy to make, easy to wear! Use bright corduroy or suede cloth. Jerkin patterns are available anywhere they sell patterns.

Coolie coats, the popular choice for evening wear, are ever so easy to make for they require little or no fitting. The "coolie" sketched at lower left is a "perfect little treasure." The material used in this instance is prettily embroidered in quaint little poses. Handsome brocade or metal cloth yields beautifully to the coolie treatment. Women of discriminating taste love coolie wraps made of fine wool or silk crepe in subtle pastel greens, velvet shades, or Chinese reds. The newest thing is to embellish them with a restricted amount of sequin or bead embroidery. Note the model in the lower oval inset. In this instance the sheer crepe is in a soft stone blue, the embroidery done in silver threads and beadwork.

(Released by Western Newspaper Union.)

Sun Hat and Bag



Here is a practical sun-hat and bag that should interest beach strollers who want to protect their complexion from burning sun rays. The large sun hat worn so appealingly by the young lady as she poses in the picture at the top acts as a perfect "freckle fender."

In the pose below you see how this huge brim folds to pancake size so as to fit into the outer pocket of a made-to-match rubber-lined beach bag. This hat has a navy blue brim with red and white striped crown and the color combination is repeated in the bag.

Accent Is on Luxury Blouse Type for Fall

The blouse program as mapped out for fall and winter will use much luxurious fabric. Pastel metal cloth made up in classic simplicity is one of the happy outlooks. Matching the pastel of the metal weave with crepe in identical tone presents endless possibilities for achieving charming effect. In some instances a bit of the crepe used for the skirt is repeated in stylizing accents on the metal blouse.

Wide use will be made of deep-toned satins and they will be made up similar to the manner suggested above for metal weaves. Silk jersey is also a favored medium. Used in vivid reds, greens or blues to wear with black suits, the new jersey blouses are stunning.

Drastic Changes Seen

In New Fall Silhouette

Here are changes you will find as the new silhouettes make their debut this fall. There will be very few if any set-in sleeves. The trend is to deep armhole effects in dolman sleeves, cut all in one with the bodice or blouse top. Bulk above the waistline and slimming of skirts is noted.

Everything is being done to accent lower waistlines, especially with inset belts. Beltless dresses are very new in style stressing sophisticated simplicity.

There will be hosts of pleated fashions that emerge from long-torso lines with pleats manipulated to retain slenderized lines.

Chiffon House Coats

Torrid days call for cool apparel, a need which is filled in very lovely house coats made of pastel chiffons. You can bring the summer to a very happy conclusion wearing one of the very lovely chiffon creations.

Clever and Varied Stitchery for Linens



Pattern 7004

LOOKS like applique doesn't it? But it's just easy cross stitch cleverly used and set off by other quick stitchery. Put these varied motifs on many linens.

Pattern 7004 contains a transfer pattern of 30 motifs ranging from 6¼ by 5 inches to 1½ by 1½ inches; materials needed; illustrations of stitches. To obtain this pattern, send your order to:

Sewing Circle Needlecraft Dept.
117 Minna St. San Francisco, Calif.
Enclose 15 cents in coins for Pattern No.
Name
Address

WE FOUND A BETTER WAY

CTESIBIUS, GREEK PHYSICIAN.

PETERED 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 beforehand with the world, if it is to be acquired at all, must be acquired early.—Earl of Derby, K.G.

Nervous Restless Girls!

Cranky? Restless? Can't sleep? Tired easily? Because of distress of monthly functional disturbances? Then try Lydia E. Pinkham's Vegetable Compound.

Pinkham's Compound is famous for relieving pain of irregular periods and cranky nervousness due to such disturbances. One of the most effective medicines you can buy today for this purpose—made especially for women. WORTH TRYING!

WNW-13 32-41

Effect of Society

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

THE TRUTH SIMPLY TOLD

Today's popularity of Doan's Pills, after many years of worldwide use, surely must be accepted as evidence of satisfactory use. And favorable public opinion supports that of the able physicians who test the value of Doan's under exacting laboratory conditions. If more people were aware of how the kidneys must constantly remove waste that cannot stay in the blood without injury to health, there would be better understanding of why the whole body suffers when kidneys lag, and diuretic medication would be more often employed. Burning, scanty or too frequent urination sometimes warn of disturbed kidney function. You may suffer nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eyes—feel weak, nervous, all played out. Use Doan's Pills. It is better to rely on a medicine that has won worldwide acclaim than on something less favorably known. Ask your neighbor!

DOAN'S PILLS