

Sharp Rebuke Brought Him Memories of Home

A man walked into a restaurant and left the door open. A big fat man called out: "Shut that door. Were you brought up in a barn?"

The man closed the door, went to a table, sat down, and began to cry. At which the fat man looked uncomfortable and went over to the sorrowful one.

Said he: "I'm sorry. I didn't intend to hurt your feelings. I just wanted you to close the door!"

"I'm not crying because you hurt my feelings," came the reply, "but I was brought up in a barn, and every time I hear an ass bray it makes me feel homesick."



Olivia de HAVILLAND
star of the Warner Bros. picture, "Strawberry Blonde," recommends Calox Tooth Powder for teeth that shine.

CALOX TOOTH POWDER

Invest in Liberty ☆
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SNAPPY FACTS
ABOUT
RUBBER



Back in January, American troops recaptured from the Japs the first invaded rubber-producing land. They took possession of Saldor in New Guinea with its 300 acres of rubber trees. All Saldor rubber normally goes to Australia.

Informed rubber officials insist that when peace comes, our synthetic rubber plants will be just as vital to the security of the American people as they are during the war period. They say that the amount of post-war synthetic which will be made in this country after the war will depend upon the total world demand for rubber and upon the crude prices established by plantation operators.

Henry Shaw

In war or peace

B.F. Goodrich

FIRST IN RUBBER

WOMEN IN '40's
Do You Hate HOT FLASHES?

If you suffer from hot flashes, feel weak, nervous, a bit blue at times—all due to the functional "middle-age" period peculiar to women—try Lydia E. Pinkham's Vegetable Compound to relieve such symptoms. Taken regularly—Pinkham's Compound helps build up resistance against such annoying symptoms. Pinkham's Compound is made especially for women—it helps nature and that's the kind of medicine to buy! Follow label directions.

LYDIA E. PINKHAM'S VEGETABLE COMPOUND



Get Into Action For Full Victory!

HOUSEHOLD MEMOS
by Lynn Chambers

Fruit	Preparation Required	Processing	
		Hot Water Bath Time in Minutes	Pressure Cooker 5 lbs. Time in Minutes
Apples	Wash, pare, core, cut in pieces. Drop in slightly salted water. Pack. Add syrup. Or boil 3 to 5 minutes in syrup. Pack. Add syrup.	25	10
Apricots	Wash, halve and pit. Pack. Add syrup.	20	10
Berries except Strawberries and Cranberries	Wash, stem, pack. Add syrup or water.	20	8
Cherries	Wash, stem, pit. Pack. Add syrup.	20	10
Cranberries	Wash, remove stems. Boil 3 minutes in No. 3 syrup. Pack.	10	
Currants	Wash, stem, pack. Add syrup or water.	20	10
Figs	Put in soda bath 5 minutes, rinse. Pre-cook 5 minutes in syrup. Pack, add syrup.	30	10
Grapes	Wash, stem, pack. Add syrup or water.	20	8
Peaches	Peel, pack, add syrup, or pre-cook 3 minutes in syrup, pack, add syrup.	20	10
Pears	Select not overripe pears, pare, halve, pre-cook 3 to 5 minutes in syrup. Pack. Add syrup.	25	10
Pineapple	Peel, remove eyes, cut or slice. Pre-cook in No. 2 syrup 5 to 10 minutes. Pack with syrup.	30	15
Plums	Wash, prick skins. Pack. Add syrup.	20	10
Quinces	Wash, pare, cut in pieces. Pre-cook 3 minutes in syrup. Pack, add syrup.	35	15
Rhubarb	Wash, cut into pieces. Pack. Add syrup.	10	5
Strawberries	Wash, stem, pre-cook gently for 3 minutes in syrup. Remove from syrup and cool. Boil syrup 3 minutes. Add berries and let stand for several hours. Re-heat. Pack.	20	8
Tomatoes	Scald 1 minute, cold dip 1 minute, peel, core, quarter. Pack.	35	10

Fruit Preparation and Processing Guide
(See Directions Below)

Canned Fruit

If you want to assure your family of its basic seven fruit requirement, then busy yourself with putting up fruit at home.

Fruits, commercially canned, have carried a high point value and this has made their serving in many families prohibitive. But lucky indeed are those homes in which there are ample stocks of home-canned fruits.

Fruit canning is infinitely more simple than vegetable canning. The reason for that is that fruits are acid and, therefore, can be sterilized more readily.

A hot water bath is ideal for processing the fruit once it is in the jar. If you cannot obtain one, use a regular wash boiler, fitted with a rack to keep the jars a half inch from the bottom. A cover that fits tightly over the canner helps keep the steam in and does not waste fuel.

Steps in Canning.

1. Select fruit in the peak of condition. Your can will yield only what you put into it.
2. Wash fruit or berries carefully, pare and pit according to directions for fruit in the fruit canning chart given in this column.
3. Fruit is pre-cooked for several minutes in certain cases to shrink it, and to give you a better looking pack with as little floating as possible.
4. Use a light or medium type of syrup in which to pre-cook the fruit or cook in its own juice.

Lynn Says

Canning 'Rithmetic: If the jars and fruit don't come out even when you're canning, better sit down and do some figuring before you start to can. Here are tips to help you:

Apples—1 bu. (50 lb.) cans 17-20 quarts.
Apricots—4 basket crate (1 bu.) cans 20-25 quarts.
Berries—24 quart crate cans 15-24 quarts.
Cherries—1 bu. (56 lb.) cans 20-25 quarts.
Grapes—1 bu. (48 lb.) cans 16-20 quarts.
Peaches—1 bu. (50 lb.) cans 18-20 quarts.
Pears—1 bu. (58 lb.) cans 20-24 quarts.
Pineapples—15 pineapples yield 30 pints.
Plums—1 bu. (56 lb.) cans 24-30 quarts.
Tomatoes—1 bu. (56 lb.) cans 15-20 quarts.

Lynn Chambers' Point-Saving Menus

Frankfurters with Hot Potato Salad
Relish Butter
Buns Cole Slaw in Tomato Cups
Raspberry Cobbler Beverage

5. Pack fruit into hot, sterilized jars and add boiling syrup or fruit juice with which to cover the fruit. Most juice or syrup is added to within one-half inch of the top of the jar.

6. Adjust the cap according to the instructions furnished by the manufacturer. He knows the type of sealing it will need.

7. Process fruit either in the water bath or the pressure cooker according to the time indicated on the canning chart. For a boiling water bath, see that the water boils during the entire processing period.

8. As soon as the jars finish processing, remove them from the canner, set on several thicknesses of paper or cloth and allow to cool. All jars should not be inverted, so watch the manufacturers' instructions on this point.

Oven Canning.

This year, I'm not recommending oven canning of fruits because wartime restrictions in equipment have caused many changes to be made in jars and caps, and this method is not safe. Many women had accidents last year and much fruit was spoiled. Play safe, and use the water bath.

Sugar Syrups.

As long as sugar is still rationed, you'll want to use it sparingly so there's enough for peaches as well as for plums and grape jelly in the fall.

Wise homemakers are using the thin or medium syrups, as these will mellow and ripen the fruit but still not consume too much of the precious sugar supply.

Thin Sugar Syrup.
1 cup sugar
3½ cups water

Bring to a boil, stirring only until sugar is dissolved. Keep hot but not boiling.

Medium Sugar Syrup.
2 cups sugar
4 cups water.

Follow directions above.

If you wish additional instruction for canning fruit or berries, write to Miss Lynn Chambers, 210 South Desplaines Street, Chicago 6, Illinois. Please enclose stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.



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AROUND THE HOUSE

To tell at a glance which are your good handkerchiefs, iron them into triangles and plain ones into squares.

To help in remodeling dated garments, try grandmother's custom of having a "piece bag." In it put all saved zippers, bits of ribbon and lace, and scraps of fabric.

Squirt kerosene on nuts and bolts that are to be loosened, once each day for several days, before the machine is to be worked on. They'll come off much easier.

Never knot the ends of your thread when darning socks as the knot may prove uncomfortable to the wearer. Moistening the end of darning cotton will prevent thread slipping through when taking the first stitch.

A bit of flour sifted into hot fat will put a stop to spattering in a jiffy.

For cleaning a coffee-stained percolator, put in a cup of salt, fill with water, and let the mixture percolate as for coffee.

THINGS for You TO MAKE



5739

A BIG coverall apron for summer has a "basket" pocket of dark green and bright red cherries, green leaves and basket handle appliqued onto the body of the

apron. Make the apron in colorful checked cotton—it's a splendid kitchen "shower" gift!

To obtain complete applique pattern and apron pattern for the Cherry Basket Apron (Pattern No. 5739), sizes: small (34-36), medium (38-40), and large (42-44), send 16 cents in coin, your name, address and the pattern number.

Send your order to:

SEWING CIRCLE NEEDLEWORK
149 New Montgomery St.
San Francisco, Calif.

Enclose 15 cents (plus one cent to cover cost of mailing) for Pattern No. _____

Name _____

Address _____

Human Grasshoppers.

When Olympic games are held again we shall certainly see a team of high jumpers from the Belgian Congo. They will be members of the Watussi, tallest tribe in the world, whose average height is about 6 feet, 6 inches. Their tribal dances are exciting and strenuous, and give them wonderful, springy thigh muscles, which enable them to leap prodigious heights.

Some of their best performers can fly over a bar eight feet from the ground, and on one ceremonial occasion a whole platoon of them jumped seven feet, or two inches higher than the present world's record.

Our Pride

It seems rather extraordinary that pride which is constantly struggling and often imposing on itself to gain some little pre-eminence, should so seldom hint to us the only certain as well as laudable way of setting ourselves above another man and that is by becoming his benefactor.



Drink Kool-Aid
Makes 10 BIG DRINKS

Mighty Good Eating!
Kellogg's
CORN FLAKES

"The Grains are Great Foods"—*Kellogg*

• Kellogg's Corn Flakes bring you nearly all the protective food elements of the whole grain declared essential to human nutrition.



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