

Fruit Butters Made at Home

HELP TO CONSERVE FOOD.

With the present need of real food conservation, such part of the fruit crop as can be made economically into a palatable product should be saved. Although canning and drying will be largely practiced this year as a means of saving perishable fruits, there are other ways of utilizing a portion of them to add variety to the menu and volume to the larder. As much of these fruits as can be handled satisfactorily should be used in making fruit butters. While it is desirable to have only good grades of fruit for making these products, the sound portions of inferior fruit may be used with perfect success.

The usual utensils in almost daily use in every kitchen are all that are needed in the making of fruit butters. It is desirable, but not absolutely necessary, to have an enameled, aluminum, or other good preserving kettle, such as is kept for this purpose only. Other utensils needed are a colander, wire sieve, potato masher, measuring cups, knives, and pans.

The large iron and copper kettles, used so much in the past in making considerable quantities of apple butter out of doors, are still in use in many sections of the country.

Apple Butter With Cider.—Apple butter has probably not lost its old-time popularity, but it does not seem to be made in such generous quantities nor in so many homes as formerly. There is no better way to use good apples and the sound portions of windfalls, wormy, and bruised apples than to make them into butter.

While almost any apples will make good apple butter, those which are of good quality and cook well are most satisfactory. Such old standard varieties as Northern Spy, Rhode Island Greening, Tompkins King, and Smokehouse are excellent for this purpose. It has been found in recent tests by the United States Department of Agriculture that the summer varieties will also make good apple butter. Varieties of coarse texture naturally make a rather coarse product unless it is put through a colander or wire sieve. Such varieties ought to be made into apple sauce and be put through a colander or wire sieve before adding them to the butter.

Apple Butter With Lemons.—Slice four lemons, cover with water, and let stand over night. Next morning put them in a preserving Kettle and 8 pounds of apples, pared, cored, and sliced. Cook for 1 hour, add 3 pounds of sugar, and cook slowly with frequent stirring 1 1/2 hours longer, or until of proper thickness. Pack hot in sterilized containers and sterilize like other apple butter, or cover with paraffin.

Pear Butter.—Pear butter is made like the apple butter without cider. The pears should be ripe enough to cook up well. After being peeled they are cored and sliced, put in a preserving kettle with a little water and cooked slowly until soft. The sugar is then added, 1 cup to 1 quart of sliced pears and cooking is continued very slowly, with frequent stirring, for 1 1/2 to 2 hours. The butter should then be smooth and of the consistency of thick apple sauce. A little lemon juice, with ginger, cinnamon, or other spices to taste, should be well stirred into the hot butter. Pack while hot in hot sterilized containers and sterilize with steam as directed for apple butter.

Peach Butter.—Put the peaches in a wire basket, and dip them in boiling water a few seconds until the skin slips—test by raising the fruit out of the water and rubbing the skin between the fingers. Dip the peaches into cold water, peel, and pit them. Well-ripened, freestone varieties are best. Mash the pulp, and cook it in its own juice without adding water. If it is rather coarse, put it through a colander or coarse wire sieve to make a butter of fine texture. To each measure of pulp add a half measure of sugar, cook slowly, and stir frequently until the product is of the desired thickness. The meats of several pits may be cooked either whole or sliced in each gallon of butter. While still hot, pack in sterilized jars or glasses with tight-fitting tops and sterilize like apple butter or cover with hot paraffin.

Peach Butter Made With Dried and Canned Peaches.—When ripe peaches are not available, peach butter can be made from dried and canned fruits. To each 4 pounds of dried peaches use 2 quarts of canned peaches. Soak the dried peaches in water several hours and cook until tender. Add the canned peaches and rub the pulp through a colander or wire sieve. Stir 2 1/2 pounds of sugar into this pulp and cook slowly, stirring often, for 2 hours or until of the right thickness. Pack while hot and sterilize like peach butter.

Peach Butter With Lemon Juice.—Pare, pit, and slice 15 pounds of peaches, put in a preserving kettle, and bring slowly to a boil in their own juice. Cook 45 minutes and add 5 pounds of sugar. Cook 15 minutes longer, add the juice of 1 lemon, and boil 1 minute longer. Boil slowly and stir often. Pack while hot and sterilize like peach butter.

Plum Butter.—Wash the plums, place them with a little water in a preserving kettle, and cook until soft. Then separate the skins and

colander or a coarse wire sieve. In the case of large freestone plums it will probably be easier and quicker to dip the fruit into boiling water a few seconds until the skins crack, then dip into cold water, so that the skins can be readily slipped off, the flesh split open, and the pits removed.

If the plums are very juicy, the pulp put through a colander will be quite thin and ought to be boiled down to thicken it somewhat before the sugar is added. For each measure of pulp, whether put through the colander or not, use a half to three-fourths of a measure of sugar and cook slowly with frequent stirring until the butter is as thick as desired. If a tart butter is favored, less sugar should be used. Cinnamon, allspice, and cloves should be added to suit the taste when cooking is finished.

Garfield Butter.—Take two-thirds plums and one-third peaches. Pare, pit, and slice the peaches, and if the plums are freestones remove the pits. Cook the peaches and plums together slowly until soft, and rub through a colander or coarse sieve. If the plums are clingstones the pits are removed by this operation. To each measure of pulp add three-fourths of a measure of sugar, cook slowly, and stir often until of the right thickness. Pack hot and sterilize like peach butter.—U. S. D. A.

Apple Butter Without Cider.—Good apple butter is often made without the use of cider. Enough water is added to the peeled and sliced apples to make a thin apple sauce, and this is allowed to cook very slowly, or simmer, over a low fire for 3 or 4 hours. Brown rather than white sugar is usually used, being added when the cooking is two-thirds done. The sugar which settles at the bottom of a barrel of New Orleans molasses is excellent for this purpose. A pound per gallon is usually sufficient; but this amount is a matter of taste, as is also the amount of cinnamon, allspice, and cloves to be added when the cooking is done.

Apple Butter With Grape Juice.—If a grape flavor is desired in apple butter it may be obtained by the use of grape juice. To each gallon of peeled and sliced apples, cooked into sauce and strained, 1 pint of grape juice, 1 cup of brown sugar, and one-quarter of a teaspoonful of salt should be added. These should cook slowly and be stirred often for 2 hours or until of the desired thickness, then stir in 1 teaspoonful of cinnamon and pack hot in hot containers and sterilize as directed for other apple butter.

After Sickness
Mrs. Page Tells How Vinol Restored Her Strength and Stopped a Cough. Brooklyn, Conn.—"Pneumonia left me weak, run-down and with a cough for which I doctored for six months without getting better. A friend from Virginia asked me to try Vinol. It healed my cough, gave me a good appetite, I sleep well and feel well and strong."—Mrs. Thomas Page.
Vinol owes its success in such cases to beef and cod liver peptones, iron and manganese peptones and glycerophosphates, the oldest and most famous body building and strength creating tonics known. Emil Schaefer and druggists everywhere.

AFTER SICKNESS

AMERICAN LEAGUE
At Philadelphia—
Score: R. H. E.
Cleveland 8 12 2
Philadelphia 6 10 4
Morton, Coveleskie and O'Neill; Johnson, Pearson and McAvoy.

NATIONAL LEAGUE
At Pittsburgh—
First game.
Score: R. H. E.
Philadelphia 7 11 1
Pittsburgh 6 11 3
Prendergast, Hogg and Adams; Comstock, Hill, Sanders and Schmidt.
Second game.
Score: R. H. E.
Philadelphia 8 11 1
Pittsburgh 2 8 7
At Cincinnati—
Boston-Cincinnati postponed; rain.

Germany Must Stand or Fall Fighting Says Press
COPENHAGEN, Aug. 27.—The reply of Lord Robert Cecil, British under-secretary for foreign affairs, made on August 23 to the address before the German society two days earlier of Dr. W. N. Solif, the German colonial secretary, and the speech of Senator Lodge of Massachusetts, Republican leader of the senate, continue to be commented upon by the Berlin press along the same lines—that German now must stand or fall fighting.

Theodore Wolff, writing in the Berlin Tageblatt after referring to Lord Robert Cecil's declaration that he himself is an advocate of peace, says: "We are confronted with the tragic inescapable necessity of holding out with quiet determination until Lord Cecil's love for peace shall play itself more peacefully."

Dr. Wolff declares it is untrue that Dr. Solif's speech was of a sort never heard before the fortunes of war changed.

Despite the burdens of war, the Red Cross managers to lend a helping hand to the quarter million Chinese made homeless or hungry by the Tunkiang river flood. Wonderful organization!

LIBERTY LOAN MEETING HERE NEXT SATURDAY
County Director Deckeback Says Campaign Really Starts That Date
McCOURT TO MAKE PLEA
All Details Pertaining to Drive Will Be Arranged by Leaders

While considerable preliminary work is being done throughout the state and especially at state headquarters in Portland, the active campaign for workers in the fourth liberty loan drive will start on August 31, next Saturday, as far as Marion county is concerned. At 2 o'clock Saturday afternoon the chairman and local committeemen of the various banking units of the county will gather in the auditorium of the Salem Commercial club for the purpose of discussing fully all matters pertaining to the work of raising Marion county's quota.

F. G. Deckeback, member of the state committee and manager for this county, will preside at the meeting. John McCourt of Portland will pose of instructing the members on pose of instructing the members on ways and means to be employed in making the fourth liberty loan drive a great success as the previous one. All matters relative to the campaign will be gone into in detail and every delegate to the convention is expected to come prepared with a list of all points and questions that require explanation; so that when he gets back home he may be in position to answer most if not all the points that may be brought to his attention during the campaign. It is therefore very essential and important that every county committeeman attend the meeting in order to become fully prepared to facilitate the work in hand.

Question of boundaries and jurisdiction of the respective banking districts or units will be discussed and settled at this meeting. "We are all very busy at this season of the year," said Mr. Deckeback, "and it is the fervent desire and hope of all officials connected with the active campaign as much as possible. It is taken for granted that the same patriotic spirit controls all of us. The necessities of the government must be apparent to every one. Hardly a family exists today in this country of ours but has a direct, pertinent interest at stake aside from the patriotic interest. Father, son, brother or other close relative or dear one is in the service, and surely this incentive alone will cause every one of us who is able to do his or her utmost to back them up and the country which they serve."

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"Why, then, should it be necessary for committees to make a personal appeal and visit every possible subscriber and solicit support. The honor of all officially connected with the stake. The welfare and care of their own dear ones is in jeopardy. Surely it is not too much to ask the prospective subscriber voluntarily to come forward and proffer his or her quota to the national loan. It is hoped that this spontaneous spirit will fill the entire nation and most particularly the state of Oregon. Under such conditions and circumstances, the work at hand will prove an easy task.

During the coming month, up to September 28, a thorough publicity campaign will be carried on. During that time the people can readily make up their minds as to how much they will be able to subscribe and on September 28, step up to the bank counter or some other convenient place that may be selected and complete the transaction.

To some this idea or plan may seem somewhat Utopian, but the fact is the American nation is in dead earnest and its people are going to demonstrate that fact."

THE INDUSTRIAL VOLUNTEER IN WAR.
Ellis L. Howland, of New York, special representative of the National Industrial Conservation Movement, said recently:

"Whatever else the war has done, it has brought the world into a state of serious thought. Never before have momentous events had so fateful a significance; when not only the fate of empires, but the trend of our whole civilization hangs daily and hourly in the balance.

"The withdrawal of 40,000,000 men directly and 200,000,000 indirectly from the occupations of peace and their employment in the work of pure destruction and waste could not fail to shake human institutions to their very foundation. No one dares calculate the awful cost, in men or in money, or how seriously it will permanently cripple the industries and finances of some of the world powers. Thanks to our own tremendous national wealth of almost \$2500 per capita and the immensity of our business institutions, America seems safe financially; but stemming the tide of exhaustion does not stay the severity of economic drain. By no twist of optimism or involved logic can one cajole himself into a belief that the waste of lives by the thousands and money by the billions is an investment in any sense; it is loss; irreparable loss; and the deluded demon who

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Choice New Spuds, \$3 per hundred. Choice Gravenstein Apples \$1 per box. Fine Pears, 75c Per Box

CANNERS' SUPPLIES

Schram and Economy Jars, 2 quart, per dozen \$1.10
1 Quart Schram Jars 90c
Foster's Seal-Fast Jars, quarts, per dozen \$1.25

If You Want Peaches \$2.25
You'll have to Hurry \$2 box

as P. B. Jones unloaded his last load of Peaches for this year at our door yesterday.

A. W. SCHRUNK

THE FARMERS' STORE OF QUALITY

270 NORTH COMMERCIAL STREET

PHONE 721

started it all can never be regarded other than the foe of civilization.

"From thoroughly dependable data brought down to December 31, 1917, it is calculated that the war has cost no less than \$121,750,000,000; about one-third upon the Teutonic powers and two-thirds on the Allied nations. This equals thrice the total world indebtedness at the opening of the war; four times all the bank deposits and ten times the agricultural production of the United States; twelve-fold our total foreign trade and one thousand times our gold output. The outlay every month equals double the whole cost of the Russo-Japanese war, which lasted eighteen months. Every eight days it rolls up a cost equal to that of the whole Boer war; every three weeks that of the Franco-Prussian war and every fifty days sees totally wasted a sum equal to the whole cost of our great civil war of four long years.

"The six greatest world-wars of the last 125 years aggregated only one-sixth what this one has cost already. It is costing every man, woman and child in America at present 28 cents a day; of England 74 cents; of France 50 cents; of Russia 10 cents; of Italy 22 cents; and of Germany 40

cents, and of Austria-Hungary 21 cents. Every day it levies an expenditure of no less than \$40,000,000 upon Uncle Sam. And all this to gratify the hellish cupidity of an egotistical perversity who would tear down for his own glorification all that the blood of heroes has achieved for human freedom and sound government in a millennium. Surely it ought to impel every loyal American to a new resolve to stand by the government—our government; not that of some potentate—by saving, by sacrifice in giving, by struggling, by firm resolve to bend every ounce of energy to win a speedy peace and stamp forever from man's sight and memory the fiendish idealism of Teutonic philosophy.

"As to the human costs of the war, estimates are bound to vary, but the following are the estimates of one statistician: Total lives lost in the war, 12,400,000; total wounded, 26,000,000; total permanently disabled, 14,000,000; total loss of population, 13,000,000; total prisoners, 5,160,000; total tonnage destroyed (3880 ships), 11,800,000.

"Nothing could better contrast the ideals of two nations—two systems of civilization—than to compare this

fruitage of forty years of Teutonic effort with that of our own country. The one ends in destruction of appalling magnitude; the other in such a flood of prosperity as has never been visited on any nation since human history commenced. For forty years Germany has been preparing for 'the tag' when she could spring at the throat of trusting neighbors and throttle them into a disgraceful subjugation.

"For forty years America has stood with wide-open arms, welcoming men, women and children of every creed, condition, nationality, tongue and idealism—offering the protection of an unselfish and peace-loving government, a free education, an open field and a share in the most precious traditions of patriotism that ever blessed a people. We have poured them all into our great melting pot of public school and the free press and press, and how gloriously the hopes were being fulfilled. Last April, when 10,000,000 young men of all descents marched bravely up to the enrolling table and cast their lot with the destinies of democracy. No man ever shone on a more glorious spectacle.

German Prisoners Now Farming in France



Thousand of German prisoners in France are now engaged in tilling the soil for the benefit of the French army. This photograph was taken on one of the large prison farms over there and shows German prisoners with a cultivator drawn by a pair of oxen. The men look as if they enjoyed their present

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For Infants and Children
In Use For Over 30 Years
Always bears the