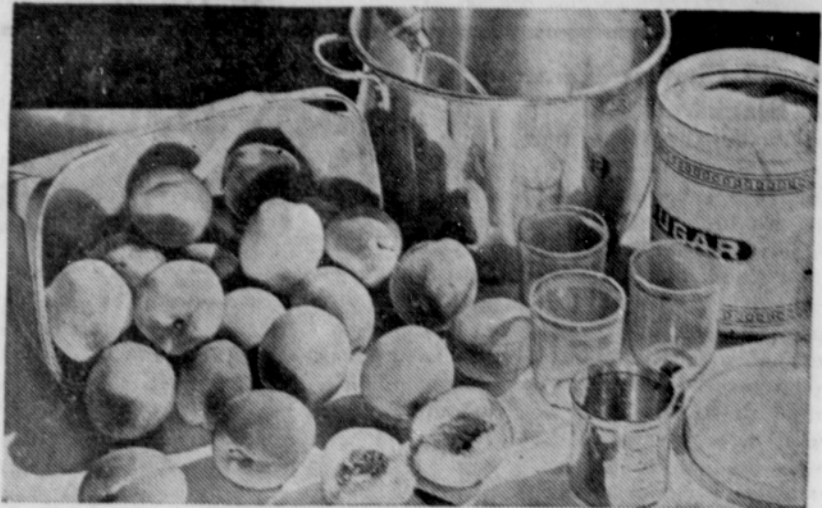


Household News

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
¾ 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
- *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 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 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

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 Washington MERRY-GO-ROUND

DREW PEARSON & ROBERT ALLEN

Washington, D. C.

BIG DAY FOR NEWS MEN

Twenty newspaper men leaned forward around the long blue baize table in the ante-room of the secretary of state. At the extreme end stood tall, austere acting secretary, Sumner Welles. On his face was an expression of grim-lipped intensity. In his hand was a typewritten statement. He read it aloud. It was a scathing, carefully worded blast against Japan.

At the opposite end of the table stood three Japanese news men, short, affable, eager. For months and years they had been attending press conferences, given the same privileges as any American news men. For months also they had waited for some such bombshell.

Now it came.

One split second after Welles finished reading his statement, the Japanese were out the door, patting down the marble corridor to the press room telephones. It was a big day for Japanese news men.

Finally Ickes Wins.

It was also a big day for certain members of the Roosevelt cabinet. For months and years they also had been waiting. For months and years also they had been urging Roosevelt to embargo oil shipments to Japan.

At a cabinet meeting just before Japan moved, Secretary Ickes, as new oil administrator, raised the embargo question again. He proposed to stop oil shipments to Japan. But the acting secretary of state said no. Japan, he said, was going to make a move toward Indo-China and it would be wiser to wait.

Once before, Ickes had stopped a shipment of oil to Japan and aroused the wrath of the state department. Last June a Philadelphia manufacturer complained to him that a Japanese ship was loading 240,000 gallons of lubricating oil.

"I can't get oil myself to speed up my own defense orders," wrote the manufacturer, "and yet I see in front of my nose this shipment of oil going to Japan. To hell with defense, if the government is as screwy as that."

So Ickes called the coast guard and asked them to act before the oil was loaded. They did.

Then things began to boil. It did not leak out at the time, but the state department complained to the White House that Ickes' action had interfered with the policy of appeasing Japan so she would not go south to the Dutch East Indies.

However, Ickes held his ground. He insisted that he was not meddling in foreign policy, but that it was nonsense to ration oil and gas on the Atlantic seaboard and at the same time let Japan ship oil away from the Atlantic seaboard.

Bombard Tokyo.

Naval strategists make no secret as to what they would do to curb Japan. They consider it foolhardy and suicide to send a lot of U. S. warships across the vast expanse of ocean to Singapore or the Dutch East Indies.

They figure we are going to get into the war anyway, and it is good strategy to deal knockout blows in the very first round. They favor sending waves of U. S. bombers from the Philippines to raze the paper and bamboo cities of Tokyo, Yokohama, Kobe and Osaka. They also favor sending the fleet, plus airplane carriers to the coast of Japan.

They favor doing this immediately. There is no use, say the navy men, of punching at a man's legs when you can strike for his heart.

CLOSING PANAMA TO JAPAN

Secretary Stimson was telling the absolute truth when he denied that the discovery of a time-bomb was responsible for keeping 10 Japanese ships out of the Panama canal. For this was not the reason.

Real reason why the canal was barred to the Japanese was the discovery that two of their ships were floating bazzars being rushed to the east coast of South America to grab off the trade which Axis operators were forced to abandon as a result of the U. S. blacklist.

Apparently the Japs had a tip that the blacklist was going to be issued, because the two ships hastily left the west coast and were waiting to go through the canal, when suddenly the blacklist was published. Equipped with elaborate merchandizing displays, and carrying high-powered, Spanish-speaking salesmen, the ships were literal arsenals of economic warfare. With them, the Japanese would have invaded the most lucrative markets in Latin America before either the U. S. or the Latin Americans could have moved to block them.

MERRY-GO-ROUND

U. S. authorities are quietly keeping an eye on Andre Maurois, well-known French writer, who has departed on a mysterious "private mission" to South America. Maurois is strongly pro-Vichy and is suspected of going south for the purpose of plugging the Nazi-controlled French regime.

The army's new heavy tank is equipped not only with machine guns and a 75-mm. gun, but also with a nice shiny horn to keep soldiers themselves from getting in the way.

PATTERNS

SEWING CIRCLE



1360-B

HERE'S one of those very satisfying everyday dresses that's decidedly out of the ordinary in charm and practicality. The lines are really as good as those of your favorite afternoon dress. The skirt

sweeps, from a high, small waistline, to a flare that ensures working comfort and looks pretty besides. You can draw the waistline in as slim as you please, by means of the back-tied sash belt—and adjust it to give yourself plenty of leeway for reaching, stretching, sweeping, dusting and so on. This design (No. 1360-B) is simple to make and it really is necessary to a busy day.

Checked gingham, flowered percale, plain-colored chambray or seersucker all look very attractive made up like this, with braid and buttons to match or contrast. You'll enjoy following the pattern which includes a sew chart.

Barbara Bell Pattern No. 1360-B is designed in sizes 12, 14, 16, 18, 20 and 40. Corresponding bust measurements 30, 32, 34, 36, 38, and 40. Size 14 (32) requires 3½ yards edging. Send your order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Street
San Francisco, Calif.
Enclose 15 cents in coins for
Pattern No. Size
Name
Address

Lockless Suez Canal

The Suez canal is a sea-level "ditch," requiring no locks. The narrow ditch in the sand runs for 104.5 miles through desert and marshy land from Port Said on the Mediterranean to Port Taufiq on the Gulf of Suez. Its channel depth is now 45 feet, and its narrowest width is 70 yards. Although it has been concreted at some places to halt erosion, the banks are chiefly sand or gravel.

The northern half of the canal cuts straight through the desert; the southern half leads through a chain of small lakes which act as "expansion chambers" to help take up the flow of the four-foot tide from the Red sea.

Clever and Varied Stitchery for Linens



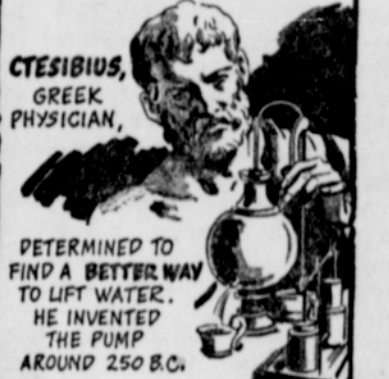
Pattern 7004

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 6½ by 8 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



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 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!

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 world-wide 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.

These physicians, too, approve every word of advertising you read, the objective of which is only to recommend Doan's Pills as a good diuretic treatment for disorder of the kidney function and for relief of the pain and worry it causes.

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 world-wide acclaim than on something less favorably known. Ask your neighbor!

DOAN'S PILLS

If you bake at home, use
FLEISCHMANN'S FRESH YEAST
RICHER in VITAMINS
The Household Favorite of Four Generations!

Use of Satire
A satire should expose nothing but what is corrigible, and make a due discrimination between those that are not the proper objects of it.—Addison.

"Driving a cross-country bus is a man-sized job,"
says Bus Driver WALTER STINSON

"That's why I go for the
Self-Starter Breakfast!"

THE "Self-Starter" BREAKFAST
A big bowlful of Kellogg's Corn Flakes with some fruit and lots of milk and sugar.

It gives you
FOOD ENERGY! VITAMINS! MINERALS! PROTEINS!

plus the famous FLAVOR of Kellogg's Corn Flakes that tastes so good it sharpens your appetite, makes you want to eat.

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.