

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 <i>except Strawberries and Cranberries</i>	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

Can Fruits and Berries This Easy Way (See Recipes Below)

Fruits A-Plenty!

Among the most envied women the past few years were those with large stocks of their own canned fruit. Yes, commercially canned fruit has been a mighty rare commodity during the war, and it's still scarce. If you plan now to do your canning, you'll be among the lucky homemakers when shortages really become acute during the fall and winter.

There are few pleasures greater for the cook than those jewel-like quarts and pints of luscious fruit on the pantry shelf. And besides, it's very easy to can fruit because they are acid and easy to prepare.

You have a choice of two preferred methods, and you are not limited to a pressure cooker in case that is causing you some worry. A hot water or boiling-water bath, as it's sometimes referred to (because the water must be kept bubbling merrily above the jars all during processing) is very adequate for canning fruits and tomatoes.

As you may know by trips to the store, you can buy one of those large kettles fitted with a rack and a cover to hold anywhere from four to six or even eight jars. If you don't want to buy a water-bath, you can rig one up yourself with a washboiler and a rack. Some women have even found lard pails satisfactory because they are deep enough to let the water come the required two inches above the jars, and still broad enough to take four pints or quarts easily, depending upon their height.

Selection Important.

I can't stress too highly the importance of having the freshest possible produce for canning purposes. Perhaps it is best pointed out in this way. You know the rapidity with which fruit spoils as soon as it is picked. You also know how important it is to have unpolluted fruit placed in a can because it easily spoils when preserved. If there are bacteria there that begin working, bluish-free fruit will take less time to put in cans, and the chances of spoiling are cut down. Besides that, the appearance of the fruit is better.

LYNN SAYS:

Here are some canning pointers: To guide you in the approximate number of jars you should have, you'll want this guide. To make one quart of canned fruit you will need these amounts of fresh fruit:

2½ pounds of apricots; 1½ pounds of cherries; 2½ pounds of peaches; 2 to 2½ pounds of pears; 2 medium-sized pineapples; 1½ to 2 pounds of plums; 1½ pounds of rhubarb; and 3 to 3½ quarts of strawberries.

Always use the manufacturers' directions in fastening the cap as caps vary greatly in their use.

Here are fruits which may be cold-packed or hot packed: apricots; berries; cherries; grapes; figs; peaches; pears; pineapple; plums and rhubarb.

LYNN CHAMBERS' MENUS

Chicken With Dumplings
Lima Beans and Corn
Stuffed Tomato Salad
White Rye Bread Spread
Fresh Diced Pineapple Cookies
Beverage

Freshly picked fruit and berries, young, tender and fully ripe, are the best ingredients for canning recipes. Under-ripe fruit does not have mellow flavor, and over-ripe fruit will be mushy. That's why the "prime condition" of fruit is so important.

Look out for bruised spots, signs of decay and other injuries. All these things have a great bearing on the quality of your final canned fruit.

Making the Syrup.

Fruit may be canned in just plain water, but if you have any sugar at all (those extra canning stamps for sugar!) make a syrup, even if a very thin one for canning fruit. The syrup mellows them and brings out true flavor.

Here are some proportions for the lighter syrups which are popular this year:

Light: 1 cup sugar, ¾ cups water.

Moderately light: 1 cup sugar, 2 cups water.

Medium: 1 cup sugar, 1½ cups water.

To make the syrup, combine the sugar and water and allow to boil for five minutes, without stirring. Remove scum and use to fill jars. You'll need from ¾ to 1 cup syrup for each pint of fruit after it's packed in the jar.

If desired, juice may be extracted from fruits and berries by crushing, heating and straining. No sugar is needed. Use it as you would syrup.

In making syrup, one-half corn syrup may be used with one-half sugar. Honey may also be used, but it does

darken the fruit and emphasize the flavor.

Methods of Packing.

Fruits may be cold-packed for canning prior to processing. This means that raw fruit is packed cold into the jars, then processed in the boiling-water bath or pressure cooker. This is suitable for many fruits and berries, and is usually used by women who have a lot of canning to do.

The hot-pack method is sometimes used for fruits. This means pre-cooking the fruits in the syrup a short time before packing in the jars and processing.

The open kettle method gives beautiful fruit, but is not often used today because there is too much danger of contaminating the fruit after it is cooked and transferred to the jars. In this method the fruit is cooked thoroughly in an open kettle in the syrup and then placed in the jars and sealed.

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Woman's World

Brighten Up Home by Making Couch Covers and Slipcovers

By Ertta Haley

EVERY homemaker arrives at the point where everything at home looks happy. Usually this is when the children have passed that gangly stage and don't seem to concentrate on wearing out the furniture since their activities take them outdoors a bit more.

Or, if you don't have children, perhaps you suddenly cast a look about the house and discover that the furniture has faded and is not exactly on the better side of several years wear. It's really a simple matter to cover faded upholstered chairs, and particularly couches.

If the day-bed or couch has no arms or back, it is very easily covered with one of the new informal couch covers. You'll find after getting into the work that the job is even easier than making a dress, so don't let the size of the couch disturb you one whit.

Select the material with the greatest of care as to color and weave. The color should harmonize with the room and yet add some sparkle and newness to the entire decorative scheme. A weave that wears well is desirable, and, if the fabric is plain colored, perhaps you can select one of the new fabrics with a nubby texture or an interesting pattern woven through it that adds so much decorative interest.

Fabric Measured on Couch to Be Covered

To cut the cover to fit the couch, select a piece of material long enough to cover the couch and touch the floor at both ends. The material, when placed on the couch, should touch not only the floor at both ends, but also in the front. If it is not wide enough to extend fully across the couch to the back, the fabric will have to have a seam where it shows least. If a floral pattern is used, match the two pieces together before sewing.

This informal type of couch cover is hemmed with a narrow hem on all sides and allowed to hang free on all sides. If the couch is placed next to a wall, tuck the cover under the mattress on the wall side to make it stay in place and give a better effect.

For the tailored cover, a little more work is necessary, but the re-

Cool, Open Sleeves



A white linen dress, made with open sleeves, scooped out neck and wing sleeves by Adele Simpson spells cool perfection for summer.

sion which will act as a skirt. This should be cut wide enough to reach from the band to the floor, allowing for a seam at the band and a hem. The pleated edge should be cut twice the length of the band to allow for nice, full pleats, or, if you prefer, pin the pleats in and cut accordingly.

To finish, hem the pleat and join the pleating to the band, allowing the corded edge to head the pleats. Cording may also be run down each corner.

Ruffled Edge Looks Pretty on Couch

If you are using a studio couch in an informal sort of room, you might plan to make a ruffled edging for the skirt. This is done much the same way as the pleated edge. Plan to use 2½ times as much for pleating as you use for the band, and be sure to allow for the seam and the hem in cutting just as you do for the pleated type.

Hem the ruffle before attempting to gather it, as it will be easier to work with a straight piece of material. The gathering may be done by hand if you can sew very fine stitches, or it can be done with a very loose stitch on the machine. It is very important that the gathers be very even. If you plan to finish the cover with a piping in contrasting color, baste the ruffled edge to the band before joining the ruffle.

Slipcover Material

Select attractive colors, but don't neglect serviceability when choosing material for your slipcovers and couch covers. A firm weave, as well as fast colors, and colors that wear well are qualities that you will want in the long run.

For cording or piping use contrasting colors, but make sure here, too, that the colors will wear well, and that the edges can be turned under easily enough to avoid raveling.

To get the most satisfaction from your goods, choose a fabric that is designed for the other furniture in your room. In early American rooms, chintz, simple striped effects, cretonnes and homespun are the most effective.

For simple, modern rooms, choose plain solid colors with good weaves. Consider such fabrics as linen, novelty cotton and duck—all of which are very sturdy.

If all of your house is predominantly Victorian, you'll enjoy gingham, calico and novelty cotton. In this case, be very careful that the colors you choose harmonize with the other pieces of furniture you already have.

Summer Fashion Notes

Waffle pique is popular for lingerie touches on black costumes. You can use a touch of it on the neckline, on cuffs or other decorative touches.

Hats are going sensible again, and undoubtedly will carry all the lovely feminine touches that so endear them to women. Rhinestones, roses, veiling and velvet are scheduled to do the trimming job for the season.

For real style in the afternoon dresses, you'll find lovely floral prints in silk. Painters, like Gauguin, seem to have been the inspiration.

If you're young and tiny, you'll be perfectly at home in a shirred bodice and a dirndl skirt. Puffed sleeves are in with all their femininity and should make summer clothes even more eye appealing.

SEWING CIRCLE PATTERNS

Charming, Crisp Button-Fronter Two-Piece Dress for Young Girl



1476 36-52

Versatile Frock

DELIGHTFULLY cool and comfortable button frock for the slightly heavier figure. Easy to care for because it opens out flat to iron. You'll look as crisp as a lettuce leaf these hot sticky days in this go-everywhere dress.

Pattern No. 1476 comes in sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38, cap sleeves, 4½ yards of 35 or 39-inch.

For Dress-Up

A GAY little two piece frock for the miss of six to fourteen. She'll adore it for special dress-up occasions—the brief flared peplum

is edged in dainty scallops and there's a narrow contrasting belt to tie in a bow. Use a pretty flowered fabric and trim with unusual buttons.

Pattern No. 8053 is designed for sizes 6, 8, 10, 12 and 14 years. Size 8 requires 3 yards of 35 or 39-inch.

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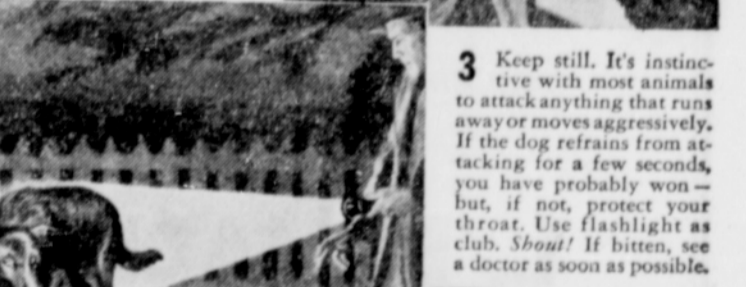
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1 The fact that 999 dogs out of a thousand are friendly, safe and lovable doesn't alter the fact that occasionally—through mistreatment, neglect or disease—a dog may turn vicious.

2 Such animals are dangerous. Especially at night! If cornered outdoors, at night, turn on your "Eveready" flashlight! Shine it directly at the dog's eyes, to blind and perhaps bewilder him. He may leap at the light, however; so don't hold it in front of you. Hold it at arm's length to the side. Most important...

3 Keep still. It's instinctive with most animals to attack anything that runs away or moves aggressively. If the dog refrains from attacking for a few seconds, you have probably won—but, if not, protect your throat. Use flashlight as club. *Shout!* If bitten, see a doctor as soon as possible.

4 For bright light, white light, effective light—insist on "Eveready" batteries. Your dealer now has them. Ask for them by name. For "Eveready" batteries have no equals—that's why they're the largest-selling flashlight batteries in the world. Yet their extra light, extra life, cost you nothing extra!

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