

HOUSEHOLD MEMOS... by Lynn Chambers



Can Your Most Luscious Fruit
(See recipe below.)

Fruit Preserving

This is the year many women have waited for—the year when they could obtain unlimited quantities of sugar to put up all the fruit in their orchards, and berries in their patches.

For many of us, it has been so long since we put up fruit in any quantity that a quick brush-up of methods is essential. As in all big undertakings, the underlying organizational work is most important, and this can be done the day before.

The day before you begin actual canning, check on equipment to be sure that it works properly. For fruit and berry canning you will need a water bath, which may be a large kettle or broiler, fitted with a rack, and a tightly fitting cover. Or, you also may use a pressure cooker for processing, but this is not as essential for fruits as it is for vegetables.

You will need several large pans and kettles for preparing the fruit and for making the syrup. You also will need to prepare jars, checking them for cracks and imperfections, and washing them in hot soapy suds. Make certain you have enough covers or lids.

Estimating Amounts

Although fruits and berries vary in size and moisture content, it is still possible to make some sort of estimate as to how much syrup and the number of jars you will need.

For sweet fruits, you will use a syrup made of 2 cups of sugar to 4 cups of water; for slightly acid fruit, use 2 cups of sugar to 3 cups of water; for acid fruit, 2 cups of sugar to 2 cups of water is ample. If the fruit is very acid, 2 cups of sugar to 1 cup of water is essential.

The syrup is made simply by adding the sugar to the water and boiling together for 5 minutes.

If you are canning large fruits such as peaches and pears, allow 1 pint of syrup to a quart jar of fruit. For small fruit, or berries, you will need only a half pint of syrup to the quart.

The amount of fruit usually depends upon the size, but ordinarily we count 2 pounds of fruit for the quart jar. This will aid in estimating your yield.

Method of Packing

Some fruits and berries are hot-packed, but most women prefer using the cold pack method for preparing fruit for canning as it takes less time. If the fruit is carefully packed, there will be little floating.

Wash and clean the fruit, peeling and coring, slicing and stoning when necessary. Pack into sterile jars and attach the lid, using manufacturers' directions.

Process by placing the fruits in a boiling water bath, making certain that the water comes to two

LYNN CHAMBERS' MENU

Pineapple Ice
Ham Loaf with
Spiced Peach Garnish
Buttered Parsleyed Potatoes
Harvard Beets
White Bread
Molded Melon Salad
Fresh Berries with Cream
Cookies Beverage

inches above the jars. If the water tends to boil away during the processing time, it's a good idea to have a kettle of boiling water near by from which the supply can be readily replenished.

Count the processing time from the time the water starts boiling.

When processing time is finished, remove jars (with a jar lifter to prevent burning the fingers) and place on thick layers of newspaper to cool.

For many of the new type lids, the manufacturer does not approve inverting the jar to test for leaks. This is one reason for not inverting certain types of jars.

When the jars are cool, wipe them off, label and store in a cool, dark place.

Use This Time Table

If you are using the water bath, which is recommended by most experts, you will want to observe the processing time very carefully. The following fruits are processed for 20 minutes: apricots, blackberries, blueberries, cherries, currants, gooseberries, peaches, pears, plums, raspberries, rhubarb and strawberries.

Apples and pineapple, processed in the same type of water bath, will require 30 minutes, while quinces require 35 minutes.

If you are using the pressure cooker for processing, keep the indicator between 5 and 10 pounds pressure and process all fruits, except pineapple and quinces, for 10 minutes. The two exceptions will require 15 minutes processing.

Queries Answered

How high should fruit be packed for canning? Pack fruit and syrup to within one inch of the top.

How much salt should be added to water in which peeled fruit is placed to prevent discoloration? Add one teaspoon of salt to each quart of water used.

What makes fruit and tomatoes float? Too much processing, too heavy a syrup or too loose a pack may be the causes.

Why should fruit for canning be uniform in size and ripeness? Fruit should be evenly ripe and about the same size so that processing will be equal.

Can I can over-ripe fruit? No, it's too difficult to get a good product. Use over-ripe fruit and berries for fruit butters, as the fruit will have to be mashed and there is enough sugar to act as a preservative.

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To prevent mold from forming on smoked meats such as bacon, ham and sausage, dip a cloth in vinegar and wrap around the meat. Store in the refrigerator.

Use fruit juices for soaking and cooking dried fruits. It will give them better flavor as well as more food value.

Cheese stays moist if it is covered with a thin coating of butter before being stored in the refrigerator. Cheese which has hardened and cannot be sliced should be ground and used in grated form.

Woman's World

Wilted Wardrobes Respond To Kind, Careful Treatment

By Ertta Haley

A LITTLE brushing, a bit of soap and water, a swift treatment with the iron, a neat replacement of button or snap—these are all little things, but they are miracle workers when it comes to giving life to weary wardrobes.

It's because the attention needed is so little that many of us neglect our clothes, but this very thing spells the difference between good and bad grooming. So consider giving some first aid to your clothes in time, and see what real satisfaction there is in stepping into clothes that are perfectly kept. I'll guarantee that you'll never go back to slipshod ways once you've given the idea a fair trial, say of two to four weeks.

You've heard the story that women are not judged by the dresses they wear but rather by their foot gear. Well, let's not start any arguments except to say in passing that a perfect dress can be spoiled if we glance down at a woman's feet and see soiled hose and run-down heels.

There's no good reason why hose should not be laundered every night before you're tucked safely in bed. Hose wash and dry readily, and now that they are plentiful again, we need not be without perfectly kept ones.

Check the hose before you take them off for runs—wash and set them aside for home or professional mending. Always see that you have at least two good pair from which to choose in the morning. I suggest the two pair because one may run as you are putting on a pair, and you thus will need another one.

Darn Your Hose With Care

The usefulness of hose can be lengthened if you follow these tips:

1. See that toenails are filed smooth before you put on your hose. Remove rings and other



Look neater in clean hose...

jewelry on hands before trying on hose, thus cutting down snags.

2. Check washing directions on hose to get longer wear. Always have hose completely dry before wearing.

3. When darning, use a darning egg and thread which is a little darker than the hose itself. Catch runs before they become too large by carrying a tiny mending kit with you when you are away from home.

4. Fasten garters on double hem.

5. Put stockings on carefully, rolling them easily over the foot. Never pull them too tight, as there will not be enough elasticity to give as you walk up steps, etc.

6. Always mend from the right side, catching all small loops so you will not have runs starting from the first run.

Handbags Should Be Cleaned, Too!

Yes, there is such a thing as overworking your handbag! You simply cannot use the same bag day after day without expecting it to become as shoddy as a pair of shoes.

You all know how beautifully shoes, dresses and coats respond to a day or two of rest while you change off to an alternate. Try the same with your handbags.

While the handbag rests, here's what you can do to rejuvenate it. Brush the dust from the folds and lining if the bag is fabric or fabric-lined. Leather bags may be cleaned with a neutral cream such as you use on shoes. Wax treatments are good for those colored bags from which the finish tends to rub off on clothes.

Suede bags, if they are allowed to get very bad, will require professional attention. For daily care brush them with a stiff-bristled brush, or use a suede cleaner on them. Make certain the lining is brushed frequently.

Don't Wear Wilted Veils Or Battered, Dusty Hats

Some women I know are fussy about brushing clothes and shoes, but their hats never come in for their share of brushing. Yes, brushing will improve fabric hats no end, but make certain you do it both inside and out.

If you have a felt hat or one of velvet, steaming will do it more good than brushing. Hold the hat over the spout of a steam kettle, and keep turning as you brush.

Don't jam too many hats into your hat boxes, and have enough tissue

Bicycle Belle



This smart teen-age cyclist wears long shorts made of spun rayon and matching bolero jacket over an up-in-the clouds halter in aqua embroidered with white angels. There is also a dirndl skirt, not shown here, which completes the outfit. The spun rayon is a practical material which may be washed at home and ironed when perfectly dry.

paper to stuff into the hats to help them keep their shape. Stand the hat on the crown to make it keep better.

It's a simple matter to restore a rain-soaked veil. Simply place waxed paper over it when you press. This will restore the crisp-



And fresh lingerie trimmings.

ness. If the veil has holes in it, catch them neatly with needle and matching thread. If it can't be repaired, buy a new one.

Make Old Ties Look As Good As New

Here's a trick that will please your husband and keep up his grooming: Freshen his neckties, by sponging them with dry-cleaning fluid to remove the spots. Then cut a piece of cardboard to fit the tie, insert it and place a pressing cloth over the tie. Press until smooth and the ties will look as good as new.

Be Smart



That middy trend is growing stronger, and the middies themselves are growing longer, close-fitting and ever so smart. Today's fabrics include not only cottons in flower-like pastels, but shimmering white jersey as well, often ornamented with initials or gorgeous buttons.

Remodelling Tips

If a dress is too tight, relieve seam strain at the hips by letting out all skirt seams a trifle. Be careful not to let out any one seam too much, however. You can adjust tight armhole seams easily and inconspicuously, too.

SEWING CIRCLE PATTERNS

Perennial Favorite With Women Well-Fitting Afternoon Style



1617
14-46



8149
34-48

Diagonal Scalloped Closing

EXPERTLY designed to flatter the larger figure, this well fitting afternoon dress has a wealth of charm. The diagonal closing is edged in scallops, softly ruffled, the smooth skirt has an interesting hip treatment.

Pattern No. 8149 comes in sizes 34, 36, 38, 40, 42, 44, 46 and 48. Size 36, 3 3/4 yards of 29-inch.

SEWING CIRCLE PATTERN DEPT.
709 Mission St., San Francisco, Calif.
Enclose 25 cents in coins for each pattern desired.

Pattern No. _____ Size _____
Name _____
Address _____

A CASUAL, neatly tailored shirt-waister—popular the country over. Brief cap-sleeves make it cool and comfortable, the simple gored skirt is easily and quickly put together. It will be handsome in almost any fabric.

Pattern No. 1617 is for sizes 14, 16, 18, 20; 40, 42, 44 and 46. Size 16, 3 3/4 yards of 35 or 39-inch.

Have you sent for your copy of the Summer Issue of FASHION? It's filled with sewing information for every woman who sews for herself and her family. Free pattern printed inside the book. 25 cents.

AROUND THE HOUSE

Put newspapers under grass or fiber rugs to prevent dirt from seeping through. On cleaning day remove the newspapers which have caught the dirt.

Soap and water won't harm furniture; not if you wring a soft cloth out of warm soapsuds and wash furniture with it. When furniture is wiped dry, polish with a good furniture polish.

As you empty fruit jars, wash and thoroughly dry them, then place the lid on to prevent chipping.

Coarsely woven or braided, brilliantly colored table mats in clear ruby red, emerald green, cerise or chartreuse will be a smart vogue for summer tables. Simple china and clear glassware are especially effective with these mats.

Wear dress shields in non-washable dresses, if you perspire under the arms. Keep shields immaculate with frequent washings.

After powder puffs have served their purpose, wash them thoroughly and keep them near the sink or stove. These can be used as pads for scouring powder.

Place a piece of adhesive paper over the crack in the outside wall. If it remains unbroken for a time you may rest assured the settlement which caused the crack has about reached the limit. Repairs can then be made.

Glacier Striped With Bands Containing Grasshoppers

Millions of grasshoppers fill Glacier Striped With Bands, near Cook, Mont. Swarms of insects were carried by the wind to a great height. Frigid breezes over the glacier cooled the insects and they fell into the pit. Snows covered the grasshoppers. Other swarms met the same fate.

In time the glacier became striped with black bands of frozen insects, some of them 60 feet deep, and the dark stripes may still be seen there today.

Greasy containers can be easily cleaned by rubbing with dry cornmeal.

Keep washing machine cords out of water, even though they are waterproof cords.



Dogs I've Known...
by CARL ROSE



Snoophound—Looks everywhere for a bite to eat—except in his feed pan. If only his mistress would fill it with Gro-Pup Ribbon! Crisp. Toasted. Made with 23 essential nutrients. Economical, too. One box supplies as much food by dry weight as five 1-lb. cans of dog food. Gro-Pup also comes in Meal and Pellets. For variety, feed all three.



BUBBLE CHAMPS CHEW BUB

—and parents approve this laboratory-pure, foil-wrapped, quality bubble gum!

Bernard Freund, winner of prize skates in recent contest, says: "BUB gives me bigger bubbles every time!" His mother, Mrs. Ruth Freund adds: "BUB is made to highest American standards of quality and purity!" BUB meets all Pure Food requirements! It's made entirely in the U.S.A.—under the most sanitary conditions!



—quality!
—purity!
—bigger,
better
bubbles!