

HOUSEHOLD MEMOS... by Lynn Chambers

Pickles, Relishes, Jams Satisfy Taste Needs During Meals



Late-in-season grapes are ideal for use as preserves, a jam-like product which gives a true lift to fall and winter menus. A true conserve contains raisins or nuts, or both, but they may be omitted.

Even though most of us like simple meals, well cooked and attractively served, there's an almost universal hunger for something tart or a bit of a sweet that we look for in addition to the basic foods.

This may take the form of a colorful tomato relish, a crisp green pickle, or a thick sweet jam or conserve. These accompaniments are often the finishing, "polished" touches to a meal that make the difference between a success or a failure in the food line.

Now that sugar is plentiful, we can indulge ourselves a bit in the way of sweet fruit mixtures. Pickles and other relishes don't require much sweetening, and there's enough in the gardens and on the markets to make our shelves both bulge and sparkle with other goodies.

Bread and Butter Chips.
3 quarts sliced cucumbers
3 onions, sliced
5 1/2 cups cider vinegar
3 cups brown sugar
1 pod hot red pepper
1 teaspoon cinnamon
1/2 teaspoon ginger
2 tablespoons mustard seed
1 teaspoon turmeric
1/2 teaspoon celery seed
1 piece horseradish

Soak the cucumbers and onions (separately) for 5 to 10 hours in brine, made by dissolving 1/2 cup salt in 1/2 gallon of cool water. Drain well. Add onions, 2 1/2 cups vinegar and 2 1/2 cups of water to the cucumbers. Simmer about 15 minutes. Do not cook until soft. Drain; discard liquid in which scalded. Make syrup by boiling the sugar and spices with 3 cups of vinegar and 1 cup water for 5 minutes. Pack well drained cucumbers and onions in hot jars. Cover with boiling syrup and seal at once.



This next is a variation of chili sauce that has seasonings you'll like. It has the same thickness as chili sauce when you have finished cooking it.

Peruvian Sauce.
24 ripe tomatoes
3 large onions
3 green peppers
1 pod hot red pepper
3 large cucumbers
4 tart apples
3 cups brown sugar
1 clove garlic
1 tablespoon salt
1 tablespoon ground allspice
1 tablespoon mustard seed
1 teaspoon cinnamon
3 cups vinegar

LYNN SAYS:

Use Ingenuity for Breakfasts

When apples are in season during the fall and winter, serve the family apple-spice pancakes. Add 1 cup chopped apples to your pancake batter and serve them dusted with a mixture of 1/2 cup of sugar and 2 tablespoons of cinnamon.

One cup of minced ham, cooked pork sausage meat or roast beef also may be folded into pancake batter.

LYNN CHAMBERS' MENU

Boiled Smoked Pork Shoulder
Mustard Sauce Baked Potatoes
Pureed Squash
Tomato-Coleslaw Salad
Beverage
Baked Pears with Honey

Scald and skin tomatoes, skin onions, remove seeds from peppers, pare cucumbers and discard their seeds if very large, pare and core apples. Run vegetables and apples through a food chopper. Add sugar and cook until thick. Add spices and vinegar and continue cooking until of the same consistency as chili sauce. Pour, while boiling hot, into hot sterile jars. Seal at once.

Pear Pickles.

1 gallon pears
6 cups sugar
2 cups water
4 cups vinegar
2 pieces of ginger root
2 sticks of cinnamon
2 tablespoons whole allspice
1 tablespoon cloves

Select firm pears. Pare and leave small ones whole. Halve or quarter the larger ones. Boil for 20 minutes in clear water. Boil sugar, water, vinegar and spices (tied in a bag) for 10 minutes. Add pears and let stand overnight. Cook until tender. Pack pears into hot jars. Cook syrup until thick and pour over pears. Process for 5 minutes in a hot water bath.

Peach Chutney.

1 gallon peaches
2 onions
1 clove garlic
1 cup seeded raisins
5 cups vinegar
1/4 cup white mustard seed
2 tablespoons ground ginger
1 pod hot red pepper
1 cup brown sugar

Chop peeled peaches, onions, garlic and raisins. Add 1/2 of the vinegar. Cook until soft. Add all other ingredients. Cook until thick. Pour into hot jars and seal immediately.

The above chutney recipe may also be used with apples, pears or plums.



Make your butter go further by having a luscious spread for the bread or an accompaniment to the meat course with relishes and other goodies made now while produce is still available.

Grape Conserve.

2 quarts stemmed grapes
6 cups sugar
1 cup nut meats
1/4 teaspoon salt

For the Concord type grapes, press to remove pulps from skins. Run skins through the food chopper, then boil for 20 minutes in just enough water to prevent sticking. Cook pulps down in their own juice until soft. Rub through colander to remove seeds. Combine skins and pulps with sugar and boil rapidly until thick. Add nuts and salt. Pour, boiling hot, into sterile jars and seal at once.

Plum Conserve.

2 quarts seeded plums
1 lemon
1/2 teaspoon salt
1 large stick cinnamon
6 cups sugar
1 cup raisins
1 cup nut meats

Use firm-fleshed plums. Cook until soft with pulp and grated lemon rind, salt and cinnamon. Add sugar and raisins. Cook until thick. Remove cinnamon and add nuts. Pour boiling hot into hot jars and seal immediately.

Released by Western Newspaper Union.

When you're serving melon, make it the best you've ever tasted with a light sprinkling of mixed and powdered spices.

Do you like a sweet, southern type pancake? Fold in 1/2 cup of rice to batter with 1/4 cup of grated cheese before baking if you want to serve substantial fare.

Use your leftover rice in pancake batter. Fold in 1/2 cup of rice to batter with 1/4 cup of grated cheese before baking if you want to serve substantial fare.

Woman's World

Dressmaking Tricks Remove Traces of Last Year's Styles

By Ertta Haley

IF YOUR clothes are snappy and well fitting, if you keep well groomed and dress becomingly to suit your type, most people won't know whether you're wearing this year's dress or last year's.

That, at least, is the consensus of clothes and beauty experts. If your clothes look attractive on you, you know that is what people notice more than high style, or the last word in fashion.

One of the newest things that has come about this season is the longer hemline, and hems will require adjusting so they look fashionable. But most of you know that hems in many cases can be let out the necessary inch or two for the new hemline.

Before we get deep into the subject of alterations, let's consider what clothing should be altered, for there are basic features for such a project.

Make certain the original fabric is good enough to warrant and survive the change. If the dress is worn thin under the arms and in the skirt, there's no point in wasting the time required for restyling.

Work with a color that's becoming to you; otherwise consider dyeing.

Some styles are not adapted to change. This is true of very extreme clothes, and if there is only a limited amount of fabric, or if the fabric you have is difficult to combine with some other, it's wise not to alter.

When you do make changes in the actual style of the complete dress, be smart and use a regular pattern. When you choose a pattern, though, keep in mind the lines of the original garment.

The parts you recut should be ripped and pressed flat, then treated as new fabric.

If you choose a contrasting color or print to add to the original dress,



Never discard clothing until...

have something that is suitable and becoming. It's hard to match the weave, so it's usually best to choose a plain contrast.

How to Alter Your Hems

Take the old hem out carefully, being careful not to cut the fabric or to pull a thread. This may be done by pulling a thread or cutting the threads with a small pair of scissors or a razor blade, but this requires care.

Press the crease mark from the old hem carefully by laying a damp cloth over the markings and pressing with an iron. Repeat this process until the crease disappears completely. If the material on the outside has faded and does not match that part which was folded under, the dress will probably have to be dyed.

If there is not enough of the original material to be turned under for a hem, you'll have to use one of the matching tapes. If the skirt is full—draped or flared—you'll need only a narrow tape.

Adjust the Waistline If Too Large or Low

If the waistline of a dress is too low, put it on and mark the waistline where it fits best and looks well. This is best marked with pins, then basted when the dress is taken off.

Rip out the placket and separate bodice from skirt. Mark the center

Be Smart!



Norris Conti's fall collection is bringing you a new interpretation of the rounded hip line achieved by magnificently manipulated drapes and subtle cut and good seaming of suit jackets. Only the finest wools lend themselves to such handling.

Sequin Butterflies



Goethe artfully drapes colorful butterflies highlighted with sequins on a black background. Swatches of an intricate drape from the side to the shoulder where it swings loosely may be worn around the head.

front and center back as you do this.

Pin the skirt to the correct waistline marking, following what you have marked with the basting. Match center and side seams. Baste together and try on, checking carefully to make certain that you now have the correct waist. Stitch the skirt to the waist, press and insert the placket.

If your dress is too large at the waistline, the removal of the zipper and side seams is necessary. Press out the folds, then pin to correctness.

Mark the new side seams on back and front with pins, and then do the basting. When you are satisfied that the fit is proper, the seams are re-



You try restyling it.

sewed, and the zipper returned to the dress. Use a cording foot to sew in zipper, thus avoiding much of the usual difficulty encountered.

Certain fabrics seem to develop an unattractive bagginess in the skirt, which is a quick giveaway of the age of the garment. To remedy this, remove the back waistline and side seams of the skirt.

Raise the back of the skirt just enough to bring the side seams into line. Refit side seams and even the hemline.

Restyle Dresses Which Are Too Small

It's easier to make too large a dress smaller, but it is possible to make too small dresses fit.

If you have dresses that are too tight and small, insert a contrasting panel in front. This is most easily done with a pattern by recutting the dress and new panel for it.

If your skirt is too narrow, add a new skirt from a contrasting fabric. This may be done from a new pattern.

Another idea for making the skirt fit is to lower the waist of the dress, if possible, which brings the skirt down lower to give a long-waisted look. Or, use a contrasting fabric that fits the top part of the dress, and use a pattern for the skirt.

If a new dress feels too tight, it's better to adjust it before you wear it even once. Remember, your mending job will be much more difficult if you wait until a seam actually splits or pulls apart!

SEWING CIRCLE PATTERNS

Scalloped Charmer for Women Junior Dress Has Side Closing



1662
36-52

Afternoon Frock

A SOFTLY styled afternoon dress for the slightly larger woman with scallops to edge the front closing and brief sleeves. Pattern provides a set in sleeve in short or three-quarter length for fall wear.

Pattern No. 1662 comes in sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 36, cap sleeve, 4 yards of 39-inch fabric.

Jackson Caused Treasury Building to Jut Into Street

The Treasury building in Washington, D. C., juts out into the street in the way of everybody because in the 1800s, during a discussion about the new location, President Andrew Jackson strode forth, stuck his cane in the ground and said: "The building shall be here."

And so today the Treasury building stands where it completely shuts off the view of the White House from the Capitol.

SNAP! CRACKLE! AND POP! SAY...



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