

HOUSEHOLD MEMOS... by Lynn Chambers

It's Time to Turn Luscious Berries Into Tender Jellies

WHEN ORCHARDS are covered with snow and vineyards no longer are bursting with their luscious berries, the best way to bring them back to the table is to serve, flavor-fresh, delicately tinted jellies made from the berries at their peak of the season.

A good idea is to make a sort of canning plan. Decide what your family likes most, figure out about how much they ate last year, and make up a program for the next year.

Sort out your canning supplies, buying any necessary equipment before you start the work.

When you make jellies and jams, try to work with small batches only. It seems to take less time, but far more important than that, the results are better. The jellies are tender and more colorful, and there is less chance of error.

If you have fruits and berries with small pectin content of their own,



When making jams and jellies, assemble your equipment and materials before you begin cooking the fruit.

use a commercial product for quick work. You'll save color and flavor as well as time and energy.

For fruits and berries that have a naturally high pectin content, use small batches and cook quickly to have a perfect product.

IF YOU'RE STARTING to make jelly now, the following fruit and berry combinations are excellent for appetite appeal. They are also in season in most parts of the country so that you can make them readily:

1. Blackberry and rhubarb
2. Boysenberry and rhubarb
3. Dewberry and rhubarb
4. Loganberry and rhubarb
5. Raspberry and rhubarb
6. Youngberry and rhubarb

Here is the recipe for jelly made from any of the above combinations:

- 3 cups juice
- 4 cups sugar
- 1 box powdered fruit pectin

To prepare juice, crush thoroughly or grind about one quart of fully ripe berries. Cut into one-inch lengths (do not peel) about one pound of rhubarb, and put through food chopper. Place fruits in jelly bag or cloth and squeeze out juice.

Measure sugar and set aside until needed. Measure juice into a three- or four-quart saucepan and place over hottest fire. Add powdered fruit pectin, mix well and continue stirring until mixture comes to a hard boil. Pour in sugar at once, stirring constantly. Continue stirring, bring to a full rolling boil, and boil hard one-half minute. Remove from fire, skim and pour quickly into seven six-ounce glasses. Paraffin hot jelly at once.

ARE YOU FOND of unusual jellies? Here's an old-fashioned one with a lovely and unusual delicate flavor:

Rose Geranium Jelly

Select tart, sound apples. Wash and cut off blossom ends. Do not remove peeling or cores. Cut into quarters and barely cover with water. Cook until fruit is tender. Strain juice through a jelly bag and measure. Bring to boiling point and add three-fourths cup of sugar for each cup of juice. Boil rapidly to jelly stage (dip spoon into syrup. As the boiling mass nears the jelling point it will drop

LYNN SAYS: Pointers Will Help You In Making Jams, Jellies

Broken fruits may be used for making jams, but at least a portion of the fruit should be under-ripe. Overripe fruits and berries lack pectin, and some pectin is necessary to make the mixture "jelly."

It's a good idea to cook fruits and berries slightly before adding the sugar to give the pectin substance a chance to develop.

LYNN CHAMBERS' MENU

- Creamed Potato Salad
- Sliced Ham
- Tomato Wedges
- Carrot Sticks
- Biscuits with Currant Jelly*
- Melon
- Beverage

*Recipe Given

from the side of the spoon in two drops). When almost done, immerse in the boiling jelly two or three rose geranium leaves. These wilt quickly and give off their flavor. Tint with rose vegetable coloring. Pour into sterilized jelly glasses and paraffin at once.

HERE ARE TWO PERFECT berries for jelly making. You'll be delighted with their fresh fruit flavors and beautiful colors:

*Currant Jelly

Select currants that are not over-ripe. Remove leaves but do not stem. Mash with potato masher. Add one-half cup of water to each two quarts of berries. Cook 10 minutes stirring frequently. Strain through jelly bag. Use three-fourths cup sugar for each cup of juice. Heat juice, add sugar and stir until it dissolves. Cook until the syrup sheets off the spoon. Seal in hot, sterilized glasses.

Red Raspberry Jelly (Makes 12 6-ounce glasses)

3 quarts red raspberries
7 1/2 cups sugar
1 bottle fruit pectin
Thoroughly crush raspberries; place in jelly bag and squeeze out juice. There should be four cups. Heat juice; add sugar; bring to boiling, stirring constantly. Add fruit pectin. Bring to a full rolling boil; boil one-half minute. Remove from heat; skim; seal in hot sterilized glasses.

HERE ARE TWO very special recipes which you will enjoy having for they are perfectly delicious and make wonderful accompaniments to any meal, breakfast, lunch or dinner.

Deluxe Strawberry Preserves

2 pounds capped berries
4 tablespoons lemon juice
5 cups sugar
Mix berries with sugar. Let stand three to four hours. Place over low heat until simmering point is reached. Add lemon juice. Boil rapidly for 10 to 12 minutes or until berries are clear and the syrup thick. Cover and let stand over night.



Berries, which are making their appearance now, should be converted into jams and jellies before they get too ripe.

night. Pack cold into hot jars and process 15 minutes at simmering (in hot water bath).

If you're making watermelon rind preserves, do so at the early part of the season for the rind is thicker on watermelon.

Watermelon Rind Preserves

2 pounds watermelon rind
1 tablespoon ground ginger
4 cups sugar
2 lemons
2 quarts of water
Cut off all green peel and pink part. Then cut rind into one-inch squares. Soak two to three hours in lime water. Freshen in two or three more changes of water. Sprinkle ginger over rind. Cover with water and boil one and a half hours. Drain and drop into cool syrup made with sugar, water and lemon juice, of one lemon. Boil gently one hour. Add second lemon, sliced thin. Continue boiling until the rind is tender and the syrup thick. If syrup gets too thick before rind is tender add a little more water. Let stand several hours. Pack into hot jars, and process in a water bath for 15 minutes at simmering temperature.

Released by WNU Features

Jam is a highly concentrated mass that will burn easily unless care is taken. Stir the mass from the bottom to prevent burning. Cook briskly but watch carefully. Don't let it simmer carelessly for hours if you want to protect flavor and color.

The best jam is made when you do not add too much sugar. When you are not using a commercial pectin, the rule is three-quarters of a pound of sugar to one pound of fruit.

Woman's World

Shopping Trip Reveals News About Clothing for Babies

By Erta Haley

IF YOU'RE dressing the small fry these days, you'll be delighted with all the new tricks designers have put into their clothing to make them easier to get on, to take off and, best of all, to wear.

Many new fabrics are on the market, and we have come a long way from the pale pink and blues that used to be standard stock in colors for the younger set. Your little son may look better in a dusty pink, yellow or aqua than in robin's egg blue. As long as the clothing is mannishly styled, as it is now for the wee young man, let him wear the color most suitable.

Little girls may wear pink very well, but you'll see them decked out in bright red, royal blue or navy, and aqua as well as yellow, but the clothes are feminine.

Choose Clothes That Wear Well Longer

Look for well knit, nicely stitched garments. Members of the younger set do not wear their clothing for a long time since they outgrow it so quickly, but you may have other children or you may exchange it with another mother. Even if you do none of these things, at least the clothing won't look sleazy after a few tubbings.

Corduroy and seersucker are two good fabrics because they do not really need pressing. Then, too, there are cotton jerseys in the shape of little girl's dresses, rompers for boys or T shirts for both. If you smooth these out after washing, they need no pressing.

Many items of the clothing now being made have hidden let-out fea-



Select clothes for playtime...

tures that will give more wear. Coats for both have large hems or sleeves that can be made longer. They cost a bit more but they are worth it.

Pants for little boys also have these features and are extremely practical. There also are outfits available that can be mixed, just as with men's clothing. If you have just two sets of trousers and pants, you can get more variety into the wardrobe.

Don't buy oversized clothing for toddlers. They will stumble all over it, and you won't be happy with the way they look. Buy or make the clothing with clever tuck-in features if you want longer wear as well as fit.

Timely Tips Given On Choosing Clothing

For summer and early fall before the weather gets cold, your youngster should have a coat for dress occasions. This is essential for going to church as well as visit-



As well as dress occasions.

ing, when the destination is some distance from home.

For the boys, there are three piece corduroy sets which are practical, consisting of overalls, cap and coat. They may be worn together or separately.

For the small girls, coats and matching bonnets of eyelet or dotted swiss are excellent. Look for bonnets that are made with an elastic at the back so they will fit properly for a longer period.

Overalls are another must because most of the younger ones will wear these most of the day while they are out playing. Select a nice sturdy material like denim, chambray, corduroy or a good quality broadcloth. You'll like those with gay padded animals placed at the knees to prevent scuffs as well as to give longer wear.

Choose clothing with large, easy to fix buttons and holes so the youngster can learn how to manage dressing himself.

Sunsuits are among the more essential pieces. For the youngster who is not yet trained, there are very clever ones that have a plastic lining which takes the place of rubber or plastic pants, as well as keeping the suit from soiling.

It's best if sunsuits, too, are chosen of sturdy material. Those

Play Ensemble



Designed to take plenty of rough treatment without losing its "cover girl look," M. R. Fleischman's sturdy cotton play ensemble teams silver-grey shorts with bra and with a copper jacket. The puritan-collared jacket boasts pockets big enough to hold everything under the sun.

I've seen are made of good quality broadcloth or firmly woven seersucker. Select tailored ones piped in contrasting materials for the boys and sweet little eyelet trimming for the girls.

Ruffled suits are attractive, but unless you have time to spare for laundering, better stay with the simpler trimmings that don't require special attention.

Rayons Enter Picture For Infants' Wear

Rayons are entering the style picture for infants. You'll be seeing christening dresses as well as diapers and other wearables in this youngest group. They're made very soft as befits the necessity, and are durable and comfortable.

Rayons also are being used widely for blankets and other wrapping apparel for the newest babies. You'll find these very comfortable during the warm months.

Choose Shoes for Fit, Comfort and Styling

Youngster's shoes are not just smaller models of grown-up shoes although they are beginning to look very much that way. They require special care to be made to fit growing, active feet, and you should have the youngster fitted properly when he is walking enough to need shoes.

The dainty, covered look will be popular for little girl shoes and the casual rugged look will predominate the little boys' field. Cowboy boots and novel variations of aviator shoes will come into the picture shortly.

Saddle shoes still continue to be popular, especially in brown and white, black and white, and red and white combinations.

Be Smart!



Rustling taffetas, always so crisp and youthful in their effect, are the most beautiful foils in the world for those flower-fresh touches of organdie, fine embroidery, net and lace. They also make a lovely contribution when you want to manipulate fabric in such details as cartridge pleated sleeves off a drop shoulder line. If you choose the fron-fron of white, don't overlook the newness and flattery of age-old fishu effects.

Amazing Designs to Embroider



5570

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These quaint old fashioned figures are fun to embroider on luncheon cloths, dinette curtains and kitchen towels. So easy to do, too. The designs measure 6 1/2 inches tall, and make for "conversation pieces" wherever you use them.

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"Yes."
"And you stopped smoking for the same reason?"
"I did."
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