



WHEN YOU MAKE JAM OR JELLY
(See Recipes Below)

Household News

By Eleanor Howe

"Sugar 'nd spice 'nd everything nice" goes into the preserving kettle, and out of it comes a tantalizing array of jellies, jams, pickles and relishes, and rich fruit butters and marmalades.

This year, why not add to your stock of preserves (and to your reputation as a good cook!) by doing some of your own canning and preserving? It's as easy as A.B.C. if you'll follow a few simple suggestions and use tested recipes.

Most of the equipment you need for canning and preserving you will have on hand; large kettles or saucepans, a colander, coarse strainer, wooden masher, wooden spoons, a skimmer, wide-mouth funnel, glass jars, jelly glasses, jar covers and new rubbers. It may be necessary to buy a few new jars each year, for nicked jars are likely to cause spoilage.

Wash jars, glasses and covers thoroughly in soapy water, and rinse in boiling water. Sterilize them just before using and let them remain in the hot water until you are ready to fill them. Use new rubbers every year, and dip them in boiling water just before you put them on the jars. When jars or jelly glasses are to be filled with hot foods, place the hot glasses on a clean towel which has been wrung out of hot water.

If you have an old-fashioned gravy boat with a spout and handle, use it in filling glasses with jellies, jams and preserves. Allow the jam to cool in the glasses before sealing with paraffin. When the paraffin has set, wipe the glasses with a damp cloth, cover, and label them. To prevent the formation of mold, store jams, jellies, and preserves in a cool, dry place.

Homemade Tomato Soup.

(Makes 6 pints)
1 peck tomatoes (14 pounds)
1 bunch celery
1 quart onions (sliced)
1/2 cup butter
1/2 cup flour
1/2 cup sugar
4 to 5 teaspoons salt
1/2 teaspoon pepper

Scrub the tomatoes and celery, and cut into pieces. Add the sliced onion, and cook over a low flame until the vegetables are thoroughly soft (about 1 hour). Strain. Blend together the butter, flour, sugar, and seasoning, and add to the strained tomato mixture. Bring to a boil, and boil gently for 20 minutes, stirring frequently. Seal in sterilized jars. To serve, combine the tomato soup with soup stock or milk.

Sweet Pantry Slices.

(Makes 6 to 7 pints)
1 gallon cucumbers (3 to 5 inches long)
1 1/2 quarts white onions (sliced)
1/2 cup salt
5 cups sugar
1 tablespoon ground ginger
1/2 teaspoon turmeric
2 tablespoons mustard seed
1 tablespoon celery seed
5 cups vinegar

Scrub cucumbers and slice thin (without paring). Add sliced onions and salt, and if crushed ice is available, stir in 1 pint which aids in crisping. Cover with a weighted lid and let stand for 3 hours. Drain, and add remaining ingredients. Place over low heat, bring to the simmering point, and simmer for 5 minutes. Pack in sterilized jars and seal.

Strawberry-Rhubarb Conserve.

2 pounds strawberries
2 pounds rhubarb
3 pounds sugar

Wash fruit; hull strawberries and cut rhubarb in small pieces (you'll find the scissors a great finger-saver in cutting the rhubarb). Place fruit in deep pan like a dish-pan and place in cold oven. Set temperature control to 400 degrees and start the oven. Cook about 1 1/2 hours, then add sugar. Cook, stirring occasionally, for 1/2 to 1 hour, or until con-

serve becomes thick. (The time varies according to the "juiciness" of the fruit). Pour into sterilized jars or glasses and seal immediately or cool and cover with melted paraffin.

Quick Strawberry Jam.

(Makes 6 glasses)
1 quart strawberries
Boiling water
4 cups sugar

Remove caps from strawberries and wash thoroughly. Then pour boiling water over berries until water is lightly tinted with pink. Drain and place berries in saucepan, add 2 cups of sugar, and shake over low flame until sugar is dissolved and mixture begins to boil. Then increase heat and boil hard for 4 minutes. Reduce heat, add remaining sugar and boil hard again for 4 minutes longer. Pour into jelly glasses, allow to thicken, and seal when cold.

Sunless Sun Preserves.

Take 4 cups of strawberries which have been washed and hulled and 5 cups sugar, place 1 cup berries in a heavy saucepan and cover with 1 cup sugar and continue until all of the berries and sugar have been placed in the saucepan layer by layer. Bring slowly to a boil and boil gently for 9 minutes. Remove from fire and add 3 tablespoons lemon juice. Let stand over night. Next day bring to a boil and boil gently an additional 9 minutes. Remove from fire, skim, and let stand in saucepan until thoroughly cold, then seal in hot sterilized jars. The berries remain whole and retain their natural flavor and color.

Rhubarb Butter.

(Makes 6 to 7 glasses)
2 1/2 pounds rhubarb
2 pounds sugar
1/2 cup vinegar
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves

Cut rhubarb in small pieces (do not peel). Combine with remaining ingredients and cook for about 2 hours—or until the mixture is the consistency of fruit butter. Pour into sterilized jelly glasses. Cover with melted paraffin.

Chili Sauce.

4 quarts ripe tomatoes
6 apples
2 onions
1 1/2 cups brown sugar
2 cups vinegar
1 tablespoon salt
3 tablespoons pickle spice
2 teaspoons paprika

Peel and chop fine the tomatoes, apples and onions. Add the brown sugar, vinegar and salt and the spices tied in a spice bag. Cook slowly until thick, stirring frequently. Remove spice bag. Seal in hot sterilized jars.

Send for Your Copy of "Better Baking." Your homemade jams and jellies will taste twice as delicious when you serve them with homemade biscuits and rolls. You'll find tempting and unusual recipes for bread and rolls in Eleanor Howe's cook book, "Better Baking."

Mountain Muffins, Cheese Roll Biscuits, Peanut Butter Bread, and Hot Cinnamon Rolls; you'll find tested recipes for these and other delicious baked foods in "Better Baking." Send 10 cents in coin to "Better Baking" care Eleanor Howe, 919 North Michigan Avenue, Chicago, and get your copy of this cook book now.

Kitchen Polisher To freshen kitchen cabinets that have become dulled by frequent washings, rub them occasionally with furniture polish. This renews the gloss and makes cleaning the next time easier.

Welsh Rarebit To prevent cheese from becoming stringy when making Welsh rarebit melt it in the sauce after removing the pan from the flame.

For Sandwiches Put fresh bread that is to be used in making sandwiches into the refrigerator for an hour and it will cut more easily.

Entrancing Rubber Flowers To Wear With Your Swim Suit

By CHERIE NICHOLAS



A THEME for poet and painter, and as to those whose mission it is to tell the story of fashion in columns such as this, the dictionary, quick! It's super-glamorous adjectives we must have to describe the beauty of water-sprayed flowers worn by fashion's mermaids. The happy thought about these flowers is that, being made of rubber, they come up out of watery depths looking as fresh as flowers in a summer garden.

It is indeed a pretty fashion that has been launched of wearing flowers made of rubber to wear with swim suits. There is simply no limit to the possibilities this fashion envisions in the way of picture effects. When one sees the charming bathing ensembles by Kleinert that are enhanced with flowers, one is brought to a realization of the importance of the role rubber is playing in the fashion realm.

Faithful reproduction of the color and design of real flowers has taken years of training in workmanship. It requires artistic ability-plus to successfully reproduce in rubber realistic camellias, violets, water lilies, anemones, sweet peas, forget-me-nots, gardenias, roses, cornflowers, dahlias and chrysanthemums such as fashion offers this season. We are showing below in the picture just a few types available, and if you go in quest you will be shown many more where swim suit accessories are sold. The swim suits here pictured are most as interesting as the flowers that trim them, in that they are made of a new rubber fabric that has a crepe-like knitted surface that can be softly draped to give a dressmaker touch. From the outside these attractive,

practical rubber suits appear to be seamless. In reality the seams and reinforcements have been scientifically designed to prevent the possibility of ripping. Being of rubber, when you emerge from the water your suit will dry quickly, fit smoothly and feel wonderfully comfortable.

Were the accompanying illustration printed in color, as we wish it might be, one would see how amazingly realistic are the tones and tints of the flowers. The lady shown to the left is putting out to sea in a dressmaker swim suit which reflects Hawaiian influence in its wide-skirted silhouette and garland of turquoise and coral sweet peas that outlines the bodice top. Dress, flowers and matching turban are all of rubber. The striking beachbag slung over her shoulders is rubber lined. The picture centered below gives a close-up view of the flower arrangement.

The costume to the right presents an interesting study in rubber flower culture. This clever maiden selected a flower bedecked suit in deep pink. Under the flower cluster a "mad-money" pocket is hidden, which also holds locker key and lipstick, which is self explanatory as to why this suit is called "pocketeer." And now for another revelation in rubber artistry. This time it is rubber jewelry. Note the matching halo to hold tresses in place and bracelet which the lovely lady pictured in the center at the top is wearing. Blue and yellow corn flowers form the straps of the bathing suit and the jewelry. This ensemble is called "debutante" no doubt in honor of its wearer. (Released by Western Newspaper Union.)

Red, White and Blue Felt Cartwheels In for Popularity

If hat designers have their way, big-brimmed hats will be the outstanding successes of this summer. Felts as big as cartwheels are shown again and again and, to make them more interesting, their brims and crowns are intricately manipulated. Some are arranged in fan shape, others swoop back from the face and are trimmed with gay feathers. Almost all of them, even the largest, are trimmed with veils—some long enough to reach the waist.

Bag and Bracelet In Red Style Note

The fashion for bright red hats, bags, jewelry and other accessories is going strong this summer. Try this combination to enliven your navy, white or black costume—a stunning bag in red leather of fabric, together with a striking red bracelet which may be of the carved plastic type or one of the new poppy red flower effects. It is within the bounds of good taste to add a matching necklace if your enthusiasm for red carries you that far.

Trim It With Lace Is Now Sure Fire

When in doubt trim it with lace. Bolts and bolts of fine lace edging are contributing to the news in summer fashions. Hats are very smart with bows, bands, brims and crowns of lace. Accessories include matching lace bags and belts of lace—and it's chic to carry a lace parasol, too!

Patterns SEWING CIRCLE



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the liting grace of circular fullness. And notice how little detailing is required—just a few gathers at the waistline; otherwise it's all straight, easy seams. Even beginners can make it, guided by the step-by-step sew chart included in the pattern. In fact, you'll probably repeat this design many times.

Pattern No. 8729 is designed for sizes 12, 14, 16, 18 and 20. Size 14 requires 4 1/2 yards of 39-inch material without nap; 2 3/4 yards of ruffling. Send order to:

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HOUSEHOLD QUESTIONS

Keeping Cool—If your home is heated by warm air ducts, get the furnace man to install a proper fan in the basement which will drive the cool cellar air up into the house through the ducts.

Lime marks on bath tub, caused by hard water, can be removed by rubbing with peroxide of hydrogen.

Save left-over toast for use as bread crumbs. Run it once through the food chopper or roll it out with the rolling pin. Store in a covered glass jar.

If bread has gone stale, hold the loaf over steam from the kettle for a few moments, then place in a hot oven for 10 minutes. Dry on a wire tray.

To make cut glass sparkle, dip a small brush in lemon juice and scrub the glass with it.

Brass will need less cleaning if, after being polished in the usual way, it is rubbed with a cloth slightly moistened with furniture polish or cream.

For Summer Comfort.—Use awnings on all windows exposed directly to the sun for they reduce, by as much as one-third, the amount of heat entering. Awnings are far superior to blinds in this respect unless the latter are outside the windows.

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