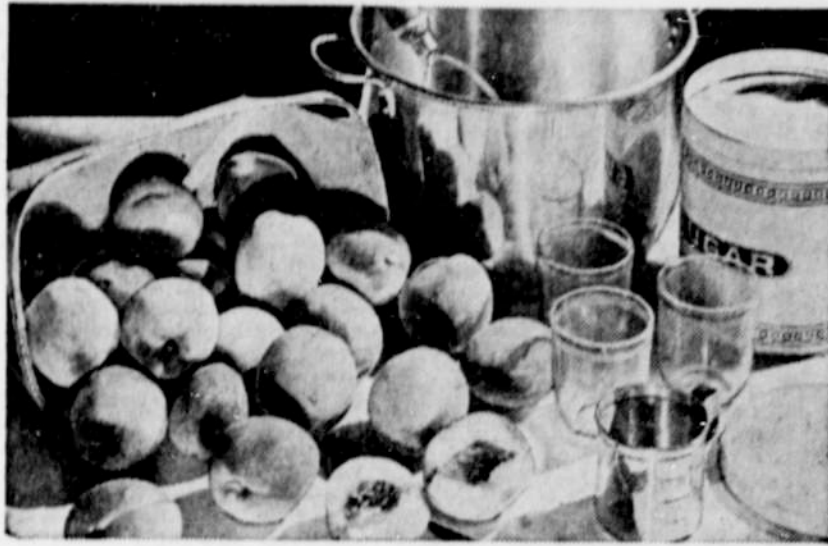


Household News

by Lynn Chambers



GOLDEN-RIPE JUICY PEACHES FOR LUSCIOUS JELLY
(See Recipes Below)

IT'S CANNING TIME

With food taking on a greater than ever importance under the national defense program, you'll want to make a thoughtful selection for stocking a shelf of extra good jams and jellies for later use. When winter comes you'll glow with deep satisfaction over your canning efforts of the summer.

Since a record breaking peach crop, the third greatest in the history of the country, is expected, plan to put up many jars of this golden ripe fruit, not only as jam, jelly, or marmalade, but as conserve combined with other fruits.

***Ripe Peach Jelly.**

- (Makes 6 medium sized glasses)
- 2 1/2 cups juice
- 3 1/2 cups sugar
- 1 box powdered fruit pectin

To prepare juice, pit and crush thoroughly (do not peel) about 2 1/2 pounds fully ripe peaches. Add 1 cup water, bring to a boil and simmer, covered 10 minutes. Add a few peach pits, crushed, to mixture while cooking. Place fruit in a jelly cloth bag and squeeze out juice.

Place the juice over a hot fire, and add fruit pectin. Mix well and continue stirring until mixture comes to a hard boil. Add the sugar, stirring constantly. Bring to a fully rolling boil, boil hard 1 minute, remove from fire, skim, pour quickly into glasses. Paraffin at once.

***Peach Marmalade.**

- (Makes 11 small glasses)
- 4 cups prepared fruit
- 7 1/2 cups sugar
- 1 bottle fruit pectin

To prepare fruit, peel off the yellow rind of 1 medium orange and 1 medium lemon with sharp knife, leaving as much of the white part on the fruit itself. Put rinds through food chopper twice. Add 3/4 cup water and 1/2 teaspoon soda, bring to a boil and simmer covered 10 minutes.

Cut off the tight skin of the peeled fruit and slip the pulp out of each section. Add pulp and juice and the juice of an additional lemon to the rind, simmer, covered 20 minutes.

Peel 1 1/2 pounds of ripe peaches. Pit, grind or chop fine. Combine with fruit. Mix sugar and fruit, place in a large kettle. Bring to a boil, boil gently 5 minutes. Stir constantly while boiling. Remove from fire, stir in bottled pectin. Then stir and skim by turns for 5 minutes to cool slightly and prevent floating fruit. Pour quickly and paraffin at once.

Preserved pears make a good accompaniment either for the meat course or for muffins and rolls served at luncheon. You'll like:

***Pear Chips.**

- 8 pounds pears
- 4 pounds sugar
- 1/2 pound ginger (preserved)
- 4 lemons

Wipe pears, remove stems, quarter and core. Cut into small pieces. Add sugar and ginger and let stand overnight. Add lemons cut in small pieces, rejecting seeds and cook slowly 3 hours. Put into glasses.

LYNN SAYS:

To test when jelly is done, dip in a clean spoon and hold it high. When the last drop sheets or flakes off the side of the spoon, remove from the fire. Another way which I like too, is to see if two drops drip off the side of the spoon simultaneously. If they do, the jelly will jell.

Fresh fruit which is ripe should be used for jams, jellies, conserves, marmalades, and preserves. Remove any spots or bruises as they may cause your whole batch to spoil. Cook them as short a time as possible so they will retain their lovely colors and look as though they were brought from garden to glass jars.

Pick a rainy day or a day before you start canning to look over your equipment and get it clean for use. Dirty jars should be boiled in soda water and washed in soap suds. Boil old lids 20 minutes in soda water, using 1 teaspoon soda to 1 quart of water.

FOR YOUR JELLY SHELF

- *Ripe Peach Jelly
- *Peach Marmalade
- *Pear Chips
- *Apple Butter
- *Gooseberry and Raspberry Jelly
- *Harlequin Conserve
- *Recipe Given

seal, label and store in a cupboard.

Apple butters have long been family favorites since they're so especially nice for children's lunches or snacks when they come in from playing or a hurry-up batch of filled cookies. Thick and delicately spicy, apple butter fills the bill and uses much less sugar than jams and jellies.

***Apple Butter.**

- (Makes 6 pints)
- 4 quarts cooked and sieved apples
- 2 cups sugar
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1 1/2 teaspoons cinnamon
- 6 cups sugar
- 2 cups cider vinegar

Combine apples, 2 cups sugar, and spices; cook until thick. Add remaining sugar and vinegar. Cook until thick, stirring constantly. Pour into hot sterilized jars and seal immediately. This may also be cooked in a pressure cooker or in the oven to prevent sticking.

Since some fruits do not convert into jelly easily, a commercial pectin is usually employed to make the fruit jell properly. Often fruits which jell easily, that is, those which have sufficient pectin in themselves are used in combination with fruits which do not. Crabapples, unripe grapes, currants, gooseberries, cranberries, quinces, huckleberries, and blackberries jell well. If enough of them are not used in the combination, better use the pectin and play safe.

Here's a bright and quivery jelly which you'll like to have on hand for fair weather or foul. It's a grand accompaniment for chicken or hot breads:

***Gooseberry and Raspberry Jelly.**

- (Makes 11 medium glasses)
- 1 quart ripe gooseberries
- 1/2 cup water
- 1 quart red raspberries
- 6 1/2 cups sugar
- 1 box powdered fruit pectin

Crush and grind thoroughly the gooseberries, add water, bring to a boil. Simmer, covered, for 10 minutes. Crush thoroughly the raspberries and combine with gooseberries. Place in jelly bag and squeeze out juice. This should make about 4 1/2 cups juice. If there is a slight shortage of juice add small amount of water to the pulp and squeeze again. Put juice into a 5 to 6-quart saucepan. Place over a hot fire, add fruit pectin, mix well and continue stirring until mixture comes to a hard boil. Pour in the sugar. Let boil hard for a half a minute. Remove from fire, skim, and pour into jelly glasses. Add hot paraffin immediately.

Conserves ought to have a place of honor on the canning shelf for there's nothing quite so yummy as these sweet, jamlike mixtures of several fruits delightfully enhanced by nuts, raisins and almonds. Serve them forth on relish trays or as garnish on meat platters and they'll make a delicacy of the most humble meal.

***Harlequin Conserve.**

- (Makes 15 6-ounce glasses)
- 25 ripe peaches
- 10 red plums
- 1 fresh pineapple
- 1 pound white grapes
- 1 orange
- Sugar
- 3/4 pound walnuts or pecans

Wash fruits thoroughly. Prepare peaches, plums, and pineapple; cut in small pieces. Halve grapes and remove seeds. Slice whole orange very thin. Cook fruits slowly over low heat until soft. Measure, add 3/4 cup sugar for each cup of fruit. Cook over slow heat for 20 minutes, then add nuts. Cook slowly, stirring occasionally until thick and clear, about 1 1/2 hours. Seal in hot sterilized glasses.
(Released by Western Newspaper Union.)

Jackets! They Play Important Role in the Fashion Picture

By **CHERIE NICHOLAS**



ACCORDING to fashion's say-so, you must be smartly jacketed everywhere you go. Your play suits, your daytime ensembles, evening dresses and afternoon frocks are all supposed to have complementary jackets, with a few "extras" to be held in readiness to report for duty at the beck and call of time and occasion. So no matter how many jackets you have they will be none too many to include in a fashionable wardrobe.

In a program of interchangeable jackets the secret's out, as to how to go victoriously through the mid-season stretch between summer and actual fall with "flying colors" so far as keeping a well-dressed appearance is concerned. Every woman wants to maintain a refreshing up-to-the-moment look in summer hangover apparel until autumn styles are set. This is quite a "trick" in the art of dressing. Interchangeable jackets that flaunt "the latest" in styling details is an answer.

With the thought in mind that the attractiveness of the jacket fashions pictured might inspire you in a sewing spree venture, we are especially calling your attention to the several pen and ink sketches, selected because the numbers are really very easy to make. You can buy up such pretty remnants at this time of year, so reasonable and with the investment of a little time and effort you will find yourself the happy possessor of jackets that, ingeniously interchanged, will set new tempo for your frocks in keeping with every move of fashion.

Referring to the pen-and-ink sketches, the ones at top to right

and left, are of the casual type for town and travel wear. For these remnants of tweed will work up to good advantage and if you want to give them a "last word" touch, embroider a big scroll monogram somewhere about them—on pocket or sleeve or some other strategic point.

Outstanding on the season's program is the sleeveless long-torso jacket, known as the jerkin. It is the schoolgirl's idol and adored by sportswomen. The jerkin sketched at lower left is a "perfect little treasure." The material used in this instance is prettily embroidered in quaint little posies. Handsome brocade or metal cloth yields beautifully to the coolie treatment. Women of discriminating taste love coolie wraps made of fine wool or silk crepe in subtle pastel greens, violet shades, or Chinese reds. The newest thing is to embellish them with a restricted amount of sequin or bead embroidery. Note the model in the lower oval inset. In this instance the sheer crepe is in a soft stone blue, the embroidery done in silver threads and beadwork.

(Released by Western Newspaper Union.)

Sun Hat and Bag



Here is a practical sun-hat and bag that should interest beach strollers who want to protect their complexion from burning sun rays. The large sun hat worn so appealingly by the young lady as she poses in the picture at the top acts as a perfect "freckle fender."

In the pose below you see how this huge brim folds to pancake size so as to fit into the outer pocket of a made-to-match rubber-lined beach bag. This hat has a navy blue brim with red and white striped crown and the color combination is repeated in the bag.

Accent Is on Luxury Blouse Type for Fall

The blouse program as mapped out for fall and winter will use much luxurious fabric. Pastel metal cloth made up in classic simplicity is one of the happy outlooks. Matching the pastel of the metal weave with crepe in identical tone presents endless possibilities for achieving charming effect. In some instances a bit of the crepe used for the skirt is repeated in stylizing accents on the metal blouse.

Wide use will be made of deep-toned satins and they will be made up similar to the manner suggested above for metal weaves. Silk jersey is also a favored medium. Used in vivid reds, greens or blues to wear with black suits, the new jersey blouses are stunning.

Drastic Changes Seen In New Fall Silhouette

Here are changes you will find as the new silhouettes make their debut this fall. There will be very few if any set-in sleeves. The trend is to deep armhole effects in dolman sleeves, cut all in one with the bodice or blouse top. Bulk above the waistline and slimming of skirts is noted.

Everything is being done to accent lower waistlines, especially with inset belts. Beltless dresses are very new in style stressing sophisticated simplicity.

There will be hosts of pleated fashions that emerge from long-torso lines with pleats manipulated to retain slenderized lines.

Chiffon House Coats

Torrid days call for cool apparel, a need which is filled in very lovely house coats made of pastel chiffons. You can bring the summer to a very happy conclusion wearing one of the very lovely chiffon creations.

PATTERNS

SEWING CIRCLE



sweeps, from a high, small waistline, to a flare that ensures working comfort and looks pretty besides. You can draw the waistline in as slim as you please, by means of the back-tied sash belt—and adjust it to give yourself plenty of leeway for reaching, stretching, sweeping, dusting and so on. This design (No. 1360-B) is simple to make and it really is necessary to a busy day.

Checked gingham, flowered percale, plain-colored chambray or seersucker all look very attractive made up like this, with braid and buttons to match or contrast. You'll enjoy following the pattern which includes a sew chart.

Barbara Bell Pattern No. 1360-B is designed in sizes 12, 14, 16, 18, 20 and 40. Corresponding bust measurements 30, 32, 34, 36, 38, and 40. Size 14 (32) requires 3 1/2 yards edging. Send your order to:

SEWING CIRCLE PATTERN DEPT.
149 New Montgomery Street
San Francisco Calif.
Enclose 15 cents in coins for
Pattern No. Size.....
Name.....
Address.....

Lockless Suez Canal

The Suez canal is a sea-level "ditch," requiring no locks. The narrow ditch in the sand runs for 104.5 miles through desert and marshy land from Port Said on the Mediterranean to Port Taufiq on the Gulf of Suez. Its channel depth is now 45 feet, and its narrowest width is 70 yards. Although it has been concreted at some places to halt erosion, the banks are chiefly sand or gravel.

The northern half of the canal cuts straight through the desert; the southern half leads through a chain of small lakes which act as "expansion chambers" to help take up the flow of the four-foot tide from the Red sea.

If you bake at home, use

FLEISCHMANN'S FRESH YEAST

RICHER in VITAMINS

The Household Favorite of Four Generations!

Use of Satire
A satire should expose nothing but what is corrigible, and make a due discrimination between those that are not the proper objects of it.—Addison.

"Driving a cross-country bus is a man-sized job," says Bus Driver **WALTER STINSON**

"That's why I go for the Self-Starters Breakfast!"

THE Self-Starters BREAKFAST

A big bowlful of Kellogg's Corn Flakes with some fruit and lots of milk and sugar.

It gives you FOOD ENERGY! VITAMINS! MINERALS! PROTEINS!

plus the famous FLAVOR of Kellogg's Corn Flakes that tastes so good it sharpens your appetite, makes you want to eat.

Benefits to Our Readers

THE PUBLIC nature of advertising benefits everyone it touches. It benefits the public by describing exactly the products that are offered. It benefits employees, because the advertiser must be more fair and just than the employer who has no obligation to the public. These benefits of advertising are quite apart from the obvious benefits which advertising confers—the lower prices, the higher quality, the better service that go with advertised goods and firms.