

# Household News

by Lynn Chambers



ADD ZEST TO MEALS WITH JELLIES AND RELISHES  
(See Recipes Below)

### LINE YOUR PANTRY SHELF!

As full of tang and zest as autumn are these recipes tailored to fit your canning cupboard. Crisp relishes, sparkling jellies, bright tomato catsup, and pickles of cucumber and peach—what a selection you'll have for making your meals a festive board!

Your pantry shelf lined with these sweet, spicy fruits and vegetables will be your line of defense, too, not only for meal planning but in working out a nutrition and food defense program. Generous supplies of fruits and vegetables now will assure you of plenty in fall and winter if you put them up.

Be sure to use a good quality cider vinegar to prevent pickles from becoming soft, tough, or shriveled. Good, full-bodied spices are also vital to successful canning.

**\*Bread and Butter Pickles.**  
(Makes 10 pints)

25 medium sized cucumbers  
10 onions (medium-white)  
½ cup salt  
1 pint vinegar  
2 cups sugar  
2 tablespoons mustard seed  
2 tablespoons ginger  
2 tablespoons turmeric

Let unpeeled cucumbers stand in water overnight. Then slice cucumbers and onions and place in pan with salt (no water). Let stand 1 hour, then rinse off salt, add vinegar, mustard seed, ginger and turmeric. Boil all ingredients until peel turns yellow (about 40 minutes). Pack pickles in sterilized jars. Seal and allow to stand 10 days before using.

Remember those amber-colored watermelon pickles mother used to put out? I'm sure you do, so here's the recipe which rates high:

**\*Watermelon Pickles.**

Thinly cut the green rind from watermelon, removing soft part of pink meat. Cut in pieces and cover with salt water made from 1 cup salt to 4 cups water. Soak 12 hours, drain and cook in boiling water until half tender, about 10 minutes. For every pound of rind, allow a sauce made from:

1 3-inch stick of cinnamon  
8 cloves without heads  
2 cups sugar  
1 cup water  
1 cup vinegar

The spices in a cloth bag. Cook all ingredients 10 minutes. Add rind and slowly bring to a boil. Remove spices. Place rind in sterilized jars, cover with hot syrup and seal.

Spice the fruits from your orchard or carefully chosen material from the market and you will always have something of a surprise to add to mealtime. Served as a meat accompaniment, garnish or a relish whole, luscious fruit decorated demurely with



### LYNN SAYS:

Cookbooks that will make a difference in your life and also a difference in your meals are worth looking into. Fall's a good time to look when you think of the many holidays in the months ahead and the entertaining you're going to do and the new ideas you'll need.

"June Platt's Party Cookbook," published by Houghton Mifflin, is a classic in that the recipes are given in a conversational sort of way as though your very best friend and best cook were giving you some of her favorite recipes. Here you'll find such treasures as corned beef and cabbage, veal kidneys in mustard, hot buttered scones, and strawberry and almond soufflé.

Dishes you've never thought of and touches that add real distinction to everyday food are given in "Mrs. Lang's Complete Menu Book," also published by Houghton Mifflin. Menus for every kind of occasion are given and recipes, too, for every one of them.

### YOUR CANNING SHELF

- \*Bread and Butter Pickles
- \*Watermelon Pickles
- \*Pickled Fruit
- \*Tomato Catsup
- \*Concord Grape Jelly
- \*Grape Conserve
- \*Recipe Given.

cloves, ripened and mellowed in heavy syrup, fills menu demands beautifully.

### \*Pickled Fruit.

- (Makes 5 to 6 pints)
- 2 cups vinegar  
5 cups brown sugar  
or  
2½ cups each, brown and white sugar  
2 tablespoons whole cloves  
2 sticks cinnamon  
4 quarts peaches, pears, or crab-apples

Cook sugar, vinegar, spices 20 minutes. Select firm fruit, remove the thin skins from pears and peaches, if using them, but do not pare crabapples, rather leave them with skins on. Drop in fruits, few at a time, and cook until tender. Pack in hot sterilized jars, adding syrup within a half inch of the top. Seal and store in a cool, dry place.

Concord grapes, deep purple, velvety, and plump with juice are one of autumn's favorite fruits. They lend themselves nicely to jelly, either by themselves or in combination with other fruits. As conserves, too, they will help you make menu magic.

**\*Concord Grape Jelly.**  
(Makes 11 medium glasses)

3 pounds ripe Concord grapes  
½ cup water  
7½ cups sugar  
½ bottle fruit pectin

Stem the grapes and crush them thoroughly. Add the water, bring to a boil, cover, simmer 10 minutes. Place fruit in jelly bag and squeeze out juice (about 4 cups). Place sugar and fruit juice in large saucepan, mix, and bring to a boil over a very hot fire. Add pectin, stirring constantly, bring to a full rolling boil. Boil hard ½ minute. Remove from fire, skim, pour quickly into glasses. Paraffin at once.

**\*Grape Conserve.**  
(Makes 10 12-ounce glasses)

7 pounds Concord grapes  
Sugar  
2 pounds seedless white grapes  
4 oranges, sliced thin  
1 pound broken walnut meats  
1 teaspoon cinnamon  
½ teaspoon nutmeg

Stem the grapes; wash and mash slightly. Cook slowly until juice is free, about 15 minutes. Force through a sieve to remove seeds. Measure pulp. To every 4 cups pulp, add 3 cups sugar. Add white grapes, orange slices, cinnamon and nutmeg. Cook to the jelly stage. Remove from heat; add nutmegs. Seal in hot, sterilized glasses.

Putting up a batch of tomato catsup offers pleasure in more ways than one. You enjoy the lusty, spicy odor of the cooking, and the fragrance seems to permeate the house for days. You'll enjoy seeing the jars of rich red fruit on the shelves, and then again you'll like tartness of the relish as part of your meals.

**\*Tomato Catsup.**  
(Makes 5 to 6 pints)

4 quarts of tomatoes, quartered  
2 large onions, chopped  
2 cups granulated sugar  
2 cups vinegar  
1 teaspoon salt  
2 tablespoons whole allspice  
½ tablespoon whole cinnamon  
2 tablespoons whole cloves  
1 teaspoon whole black pepper  
2 tablespoons paprika  
½ teaspoon dry mustard

Simmer tomatoes, onions, sugar, and vinegar 2 hours. Tie the allspice, pepper, cinnamon and cloves in a bag and add with the remaining ingredients, and continue cooking for another hour. Remove the bag of spices and force the vegetables through a sieve. Reheat to bubbling hot and pack in hot, sterile jars.

(Released by Western Newspaper Union.)

## American Fashion Designers Stress Chic Simplicity Lines

By CHERIE NICHOLAS



YOU'LL find this a very exciting season, the most exciting we've had for years. The new fall fashions are really "new" and the new look can be distilled into the one word, simplicity. Simplicity is indeed America's fashion for fall, 1941.

Our American designers, standing squarely on their own feet and independent of Paris, have produced an entirely new silhouette inspired by our lithe, slim-hipped American figures. Highspots in the new styling are smoothly wide shoulders and deep armholes tapering down into an elongated midriff, softly rounded hips and slim skirt. The easyfit of the blouse above the waistline trends to almost a topheavy effect that is somewhat suggestive of an inverted triangle. Accent is often on hips, especially in tunic effects done in various ways. Deep necklines either "V," oval or square, are often used to bring the eye down to the diminishing midriff and feminine hips.

In coats and suits this new simplicity is seen in smooth shoulders and longer midriffs. Exaggerated padding is passe. You have a wide choice of raglans, shoulder yokes cut in one with the sleeves, deep dolmans and akin types. Most of us, however, will find the smoothly padded set-in shoulder easiest to wear. Suits, more important than ever this fall, are marked by longer jackets with easyfitting or inset belts to bring out this year's smaller waist. Coat and suit sleeves are kept very simple and the straight generously large sleeve looks fresh.

Dresses express the smooth shoulder in a still wider variety. Dolman sleeves cut in one, with the dress, cap sleeves, wide smooth shoulder yokes, shirred shoulders leading

into a plain smooth sleeve, these are some of the ingenious ways our designers have found to interpret the smooth-shoulder, deeper armhole theme.

Displayed in the foreground of the illustrated group is a dress that expresses unmistakably the simplicity that is America's fashion for fall. Taupe wool lends itself admirably to this princess coat dress. Here you see a dolman sleeve shirred for batwing fullness, with smooth shoulder panel cut in one and emphasizing the top of the tapering figure. Dramatically "new"—this frock!

Skirt fullness is used a great deal this year, but a slim look is invariably the rule. The silhouette is always kept fluid as shown in the dress to the right. The long-torso smooth-fitting top is notably new and smart. This dress is especially good style made of brown (a featured color for fall) crepe, the deep armhole seaming accented with bands of crochet done in contrast colors, gold, white and green. With black crepe the banding would be effective in bright cerise, blue and beige.

It's going to be a season of tunics. Note the dress to the left with a tunic Russian blouse. Note the subtle fullness introduced via an action pleat at the front of the skirt. The sleeves achieve the deep armhole and smooth-shoulder effect with fullness introduced at the wrist.

The row of thumb sketches below indicate new trends in coats, dresses and suits that will stand out in the new autumn fashion picture. Various interpretations in plaids, jerseys, velvets, corduroys, woolknit fabrics, gabardines and an endless variety of rayon weaves. (Released by Western Newspaper Union.)

### Frilly Accents



If one has to keep within an economy budget a sensible "buy" is a black crepe dinner dress that is styled along lines of simplicity. For week-end trips you will find a dress of this type easy to pack. Be sure to acquire a goodly collection of flattering accessories. Then with various changes, your simple black frock can be transformed in appearance to tune into the picture of any more or less formal social occasion.

The vogue for exquisitely feminizing snowy frilly accents will continue through the fall. As you see here, there is eye-appeal in every detail.

### Millinery Stresses Feathers and Veils

Feathers galore are adorning the new fall hats. The restrictions that have been lifted this season on the use of wild bird plumage is reacting in a tremendous revival of the use of feathers. It will not only be a case of a "feather in your cap" but entire hats made of feathers is fashion's latest decree. The use of veils and veiling is assured for fall.

Back-view interest in hats leads to a new emphasis being placed on snoods, wimples, and curtain effects that conceal long bobs and hair-dos at the back. Very fanciful treatments are being given to these wimples and snoods, and also to bringing back the brims-down style, so as to fit snugly and securely.

### Corduroy Is Topmost Fabric for Fall Wear

A big revival is on for corduroy. It is being styled to perfection in sports clothes, in campus outfits, in mother and daughter fashions. In fact, recent showings displayed the entire family, mother, father, little sister and junior smartly outfitted in corduroy. You'll love the new corduroy suits, the slack costumes and the one-piece dresses of corduroy that are the last word for office and school wear.

### Velvet Trim

One of the smartest fashion trends for fall is the use of velvet as trimming on contrasting materials. Afternoon gowns of black faille are given new distinction in way of wide borderings of black velvet that fluff off peplums and tunics and hemlines in general. This tendency to trim with velvet is well worth watching for the movement gives promise of developing into an important vogue.



## A Bit on the Humorous Side

**One Too Many**  
Young Alec was watching a house painter at work. Presently he asked:  
"How many coats of paint do you give a door?"  
"Two, my boy," was the reply.  
"Then if you give it three coats," said the lad brightly, "it would be an over-coat?"  
"No, my lad," retorted the painter grimly, "it would be a waste coat."

**Prelude**  
Wife—That boy of ours gets more like you every day.  
Hubby—What's he been up to now?

The big difference between human and vegetable life is that in vegetation the sap rises.

**No Sale**  
Lawyer—That'll be \$10, please.  
Client—What for?  
"My advice!"  
"But I'm not taking it."

### Another's Pattern

One of the most unfortunate phases of specialization in modern industry is the one of the initiative faculty. There are millions of people in this country who never really think, never act on their own responsibility. They do not have to. They are simply cogs in vast machines. They follow the pattern marked out for them. They never try to make one.

**Her Secret**  
"Why do they always call Nature 'she'?"  
"Because no one knows how old she is."

If you don't strike oil in five minutes' talk, you should stop boring.

**Why Tell It?**  
It was a very wet night when Jones knocked at the door of his friend Watts.  
"Hallo!" exclaimed Watts. "I'm glad to see you. Come in!"  
"I don't think I dare," Jones protested. "My feet are very dirty."  
"That doesn't matter. Just keep your boots on."

### SOMETHING ELSE



**Pop**—So your engagement to that rich deb is off. I thought you said she doted on you?  
**Son**—She did; but her father proved to be an antidote.

**While Iron Is Hot**  
"I hear your new lodger is a very impetuous fellow. Does everything in the heat of the moment."  
"Yes, it's his job. He is a blacksmith."

"You can't loaf in the race for news..."  
says BEVERLY HEPBURN, Newspaper Reporter

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