



CHIFFON PIE with a piquant flavor is this wine-flavored dessert to go with your after-dinner cup of coffee. Photo and recipe are courtesy Pan-American Coffee Bureau.

APPLES

October Home Canning Hints from the Home Canning Institute of America emphasize October as not only the month of Harvest Moon, but also as the big month for home canning.

BAKED APPLES

Use whole apples, or cut into halves. Wash and core. Make a thin syrup using sugar or a medium honey syrup. Place the apples in a pan and pour the syrup over them until it is about 1/4 inch deep in the bottom of the pan. Mix 1 teaspoon sugar and a small amount of cinnamon or ginger for each apple. Sprinkle over apples. Bake until about half done. Then pack hot apples into hot glass jars. Cover with hot syrup and process 20 minutes in a boiling water bath.

PLAIN APPLES

Wash and core apples. Cut into halves or quarters, or slice and pare. Drop apples into salt-vinegar water (2 tablespoons salt, 2 teaspoons vinegar to 1 gallon water). Rinse apples and boil in light or medium syrup for five minutes. Put hot fruit into hot glass jars and cover with hot syrup. Process for 20 minutes in boiling water bath, or for 10 minutes at 5 pounds in your pressure canner.

APPLESAUCE

Wash and drain apples. Remove stem and blossom ends. Slice. Cook until soft, then press through sieve or food mill to remove skin and seeds. Sweeten sauce to suit your taste and reheat to boiling. Pour the boiling hot applesauce into hot glass jars and stir to remove air bubbles. Process 20 minutes in boiling water bath.

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APPLE BUTTER

1 peck apples (12 pounds)
1 gallon sweet cider
6 cups sugar
1 teaspoon cinnamon
1 teaspoon cloves
Wash, drain and slice apples. Cook them in cider until soft, then press through sieve or food mill. Boil until thick enough to heap in a spoon. Add sugar and spices. Boil until thick, then pour hot apple butter into hot glass jars. Process for 10 minutes in a boiling water bath.

APPLE PRESERVES

2 pounds prepared apples
1 1/4 pound sugar
1 teaspoon ginger root or mixed spices
Wash, core and pare apples. Cut as desired and weigh them. Add sugar to 2 1/2 cups water. Boil

three minutes. Allow to cool, then add apples and boil gently until clear. Pack apples into hot glass jars. Add ginger or spices (tied in a bag) to syrup. Boil almost to jellying point and pour the hot syrup over apples. Seal jars at once.

APPLE JELLY

Using hard, tart-ripe fruit, wash and discard stems and blossom ends. Slice without removing core or peel. Add water to barely cover and cook until soft. Then drain slowly through jelly cloth. Measure layers of cheesecloth. Measure juice. Heat to boiling and add 1/2 cup sugar for each cup of juice. Stir until sugar dissolves, then boil rapidly until jellying point is reached. Skim and pour into hot jelly glasses to within 1/4 inch of the top. Seal with a thin layer of paraffin when the jelly has set.

and cover with tin lid.

APPLE CHUTNEY

3 cups chopped apples
1 cup chopped onions
1 clove garlic
2 sweet red peppers
4 cups brown sugar
4 cups vinegar
2 pounds seeded raisins
2 pods hot pepper
2 teaspoons white mustard seed
2 teaspoons black mustard seed
2 teaspoons ground ginger
2 teaspoons allspice
Wash, core and pare apples. Chop them up and measure. Peel onions and garlic. Remove seed from peppers. Chop vegetables. Mix all ingredients and boil until thick. Pour boiling hot into hot glass jars. Seal at once.

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SHERRY CHIFFON PIE

- 1 envelope unflavored gelatin
- 1/2 cup cold water
- 2 eggs, separated
- 6 tablespoons sugar, divided
- 1 1/2 cups hot milk
- 1/2 teaspoon almond extract
- 1/4 cup sweet sherry
- 1/2 teaspoon salt
- 1/4 cup whipping cream
- 19-inch baked pie shell
- Grated unsweetened chocolate

Soften gelatin in cold water. Beat egg yolks and beat in 2 tablespoons sugar. Stir in hot milk. Cook over hot water, stirring until mixture will coat a metal spoon. Remove from heat. Add gelatin and stir until dissolved. Add almond extract and sherry. Chill until slightly thickened. Beat salt and egg whites until stiff. Beat in remaining four tablespoons sugar. Whip cream and fold with egg whites into gelatin mixture, blending thoroughly. Spoon into baked pie shell. Chill until firm. Sprinkle with grated chocolate if desired.

Give interesting flavor to glazed potatoes by adding a little ground ginger to the syrup in which the potatoes are simmered.

COMPLEXIONS FEEL FRESHER, smoother, younger and look so much prettier when thoroughly cleansed. Dorothy Gray enlisted the aid of peacetime atomic testing to determine the relative efficiency of a group of cleansing creams and soaps. The scientists added a small amount of radioactive material to makeup mixed with soil of typical city grime for testing. This mixture was applied to various women's cheeks. After cleansing with various preparations, a Geiger counter was used to record the amount of soil still left on the skin. From these tests Dorothy Gray's Salon Cold Cream has been evolved.

Rose Theme This Season

The rose theme crops up everywhere this season. Western dress designers are using natural rosebuds for trim, roses in floral prints and large abstract ideas on the rose theme.

Rose tones in pinks and one or more roses used at the neckline or waistline are more subtle ways with the idea that resort wear has produced.

A cluster of deep red roses comes at the belted waistline of a white pique costume with elliptical scatter dots of black shown recently in Los Angeles. Lined coat is as slim and narrow as the dress under it.

A deep rose colored chiffon scarf and a rose nestled in the open neckline are highlights of an after-five frock.

From the variety of uses of the rose theme shown by stylists, almost any way you wear a rose—real or synthetic—will add that highlight touch to your costume. Roses are used with tweed, fur, wool knit, silks and cottons.

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