

# 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, 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 fruits. 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. Crapples, 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, and 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, meats and raisins. 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 1/4 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.)

## WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON  
(Consolidated Features-WNU Service.)

**NEW YORK**—The U.S.A. gets a quartette of political warriors on the job, to map and push forward a campaign of counter-espionage and aggressive propaganda. They are Col. William J. Donovan, J. Edgar Hoover, Brig. Gen. Sherman Miles, head of the military intelligence division of the war department, and Capt. Alan G. Kirk, head of the office of naval intelligence. All of them have highly specialized and unique schooling for the job. They will work together, the flying wedge of a quickening attack on spies and lies.

**Impetus Is Added To U.S. Attack on 'Spies and Lies'**  
Captain Kirk, a veteran of 35 years' service in the navy, eases quietly into the picture, which is his usual procedure. It just happened the captain, a discreet and highly personable officer, was sent to London, as naval attaché, in May, 1939. His investigation and report on the sinking of the Athenia impressed the state department and, from his ringside seat, he was a keen observer of many important events of interest to this country. When the Germans were taunting the British about "Where is the Ark Royal?" Captain Kirk quietly reported that he had just had lunch aboard her.

**WE MISS** the garret inventor, but here's the penthouse inventor, doing just as well. Charles L. Lawrence, widening the bomber range by his tiny auxiliary aircraft engine, had what Elbert O. Hubbard might have put down as the handicap of wealth and social position, but he tinkered and schemed aviation over many a hump and now, crowding 60, he turns in another finished performance.

There are no loose ends or ravelings to anything he does. His "watch charm" engine is already in mass production for the navy. It is a supplementary power plant which will enable the bombers to venture high and far, as it takes care of the energy overhead of starting motors, feathering propellers, and powering head, light, radio and instrument board.

Mr. Lawrence, the first man to adapt air-cooled engines to air navigation, also contributed much to wing design. His is the Wright Whirlwind motor and he was the designer of the engine that catapulted Charles Lindbergh to Paris—also the engines of the three Byrd polar flights, the Chamberlain flight and many other historic hops of airplane history.

When he was a Yale undergraduate, Phi Beta Kappa passed him by because he spent all his spare time scheming and dreaming about airplane engines. Out of Yale, he attended the Ecole des Beaux Arts in Paris, bringing through his first engine before he finished his three-year course. Returning home, he took up his profession of engineering and established the Lawrence Engineering corporation, of New York.

It was in 1917 that he perfected his first air-cooled engine. He is given to cautious understatement. When, in 1927, Adm. Richard E. Byrd said passenger planes would be flying the Atlantic in 10 years, he said we couldn't be too sure about that—mail possibly but not passengers, for a long time to come.

**HARPER SIBLEY**, newly elected president of the United Service Organizations, is the sign, symbol and substance of unifying, and never of disruptive forces. If agriculture and industry seem to have divided interests, he has farms scattered here and there and everywhere, and he also carries a nice line of lumber companies, banks, loan societies and coal companies.

When the government and business are at odds, Mr. Sibley is the man in between, counselling a bit of give and take here. He was the successful intermediary in the automobile strike of 1937, and while, as a conservative business man, he was shelling the New Deal, he was backing up Secretary Hull's trade treaties and the President's foreign policy.

He has held forth steadily against class animosities. His career is a refutation of the philosopher Berkeley. He can see both sides of any object at a given instant. As a former president of the United States Chamber of Commerce, Mr. Sibley is an authoritative voice in American business and he is never happy unless he has 8 or 10 highly diversified jobs, with plenty of time for tennis and golf. He is a former Groton and Harvard schoolmate of President Roosevelt, and like the President an upstate country squire.

## NATIONAL AFFAIRS

Reviewed by CARTER FIELD

**'Joint Return' Income Tax Law Would Hit High-Salaried Class . . . Wheeler, Hoover Attitude Toward Russia Reviewed.**  
(Bell Syndicate-WNU Service.)

**WASHINGTON**—Congress is expected to vote the "joint return" provision into the new tax law. This means that after this husbands and wives will no longer be permitted to submit separate returns, but MUST file one for both of them.

Most people seem to think that this is important only to California and the other states that have the "community property" law. This is the law that assumes a wife owns half of her husband's income. It has been a sore point with the tax experts in the treasury department and on Capitol Hill for years that married couples with large incomes in these states—particularly California because there are so many big incomes in the movie colony—were getting away with this. But the states involved were very important, politically, and nothing ever has been done about it.

Actually, the change in the law will not hurt the small taxpayer. It will hurt only the big ones. Under the old law, the married man got an exemption of \$2,500, whereas if he and his wife filed separate returns each got only \$1,000. So for the small income family it was obviously better to file a joint return. The couple had \$500 more exemption.

**High Brackets Differ**  
But this ceased to be true the moment the income reached the higher brackets. Then by splitting the income somewhere nearly in two equal parts, neither part reached brackets as high as the joint income for both would have. Hence, the RATE of tax on the whole of the two incomes of the husband and wife would average considerably less.

What has not been generally appreciated, even in congress, was that it was not just the movie stars in Hollywood who were benefiting by this separate return racket—it was rich people all over the country. There were numerous cases of enormous savings on income taxes by big income folks in New York, Chicago, Philadelphia; in fact, every city in the country. There were thousands of cases in Florida, where so many rich people have their official residence and from which they file their income tax returns, because Florida happens to have no state income tax.

**Hoover, Wheeler Attitude On Soviet Russia**  
Writing for the Democratic national committee Charles Michelson resents the attacks of Herbert Hoover and Sen. Burton K. Wheeler of Montana on U. S. aid to Russia. It is nothing new for Michelson to attack Hoover. It was the campaign conducted by Michelson, under the auspices of John J. Raskob and J. P. Morgan, which is generally accredited with doing more than any other two or three things to make Hoover so easy to beat in 1932.

It is only since the Supreme court packing fight that the Michelson pen has been turned against Wheeler. More in sorrow than in anger, doubtless, Michelson recalls Wheeler's attitude toward Russia BEFORE the Hitler invasion of the Soviet.

In 1930, Michelson recalls, Wheeler, after a long tour of Russia, wrote a series of articles which were later reprinted in the Congressional Record. He quotes this "conclusion" by the Montana senator at that time:

"Russia for 13 years has maintained a stable government—much more stable than have most of the South American and Latin countries. They have maintained order within their borders . . . They have met promptly the obligations incurred by them since they came into power. By all the rules of international law and practice they are entitled to recognition."

Michelson thought that was fine, then. Apparently he still does though he does not say much about that any more. He now takes the more practical ground.

**Practical Aspect**  
"Perhaps in view of the potentialities of the Russo-German war," he writes, "the importance of material aid to the Soviet outfit will be appreciated. It amounts to a great deal more than our distaste for Bolshevism, or Bolshevik habits, customs or excesses—which have no more to do with what the defense of America demands, than Joe Stalin's pipe or complexion."

Actually, President Roosevelt has been accused often of leaning too much to the ideals of the Soviet Republic. And it has not been so many years since Wheeler was accused of being a Communist at heart, if not in fact.

But there is no doubt in the minds of some of the severest critics of this alleged excessive sympathy with the Communists on the part of the administration that he should not slap down anyone who is fighting on what is actually OUR side in this war.

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**Drafting Bills**

Many bills presented in the senate and the house of representatives are not written by the congressmen or the congressional committee whose names they bear, but by one or more of the 10 lawyers in the office of the legislative counsel, an organization set up more than 20 years ago for this purpose and which costs the government about \$75,000 a year.

**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.



**Failures Teach**  
Every failure teaches a man something if he will learn.—Dickens.

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

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**Use of Facts**  
Real knowledge consists not in an acquaintance with facts, which only makes a pedant, but in the use of facts, which makes a philosopher.—Buckie.

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**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.

**Says Ralph Rivers**

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