

Fruit	Preparation Required	Processing	
		Hot Water Balk Time in Moutes	Pressure Cooker 5 RoTime in Minutes
Apples	Wash, pare, core, cut in pieces. Drop in slightly salted water. Pack. Add syrup. Or boil 3 to 5 minutes in syrup. Pack. Add syrup.	25	10
Apricots	Wash, halve and pit. Pack. Add syrup.	20	10
Berries except Strawberries and Cranberries	Wash, stem, pack. Add syrup or water.	20	8
Cherries	Wash, stem, pit. Pack. Add syrup.	20	10
Cranberries	Wash, remove stems. Boil 3 minutes in No. 3 syrup. Pack.	10	
Currents	Wash, stem, pack. Add syrup or water.	20	10
Figs	Put in soda bath 5 minutes, rinse. Pre- cook 5 minutes in syrup. Pack, add syrup.	30	10
Grapes	Wash, stem, pack. Add syrup or water.	20	8
Peaches	Peel, pack, add syrup, or precook 3 minutes in syrup, pack, add syrup.	20	10
Pears	Select not overripe pears, pare, halve, precook 3 to 5 minutes in syrup. Pack. Add syrup.	25	10
Pineapple	Pecl, remove eyes, cut or slice. Precook in No. 2 syrup 5 to 10 minutes. Pack with syrup.	30	15
Plums	Wash, prick skins. Pack. Add syrup.	20	10
Quinces	Wash, pare, cut in pieces. Precook 3 minutes in syrup. Pack, add syrup.	35	15
Rhubarb	Wash, cut into pieces. Pack. Add syrup.	10	5
Strawberries	Wash, stem precook gently for 3 minutes in syrup. Remove from syrup and cool. Boil syrup 3 minutes. Add berries and let stand for several hours. Reheat. Pack.	20	8
Tomatoes	Scald 1 minute, cold dip 1 minute, peel, core, quarter. Pack.	35	10

Handy Chart for Fruit Canning (See Recipes Below)

of the sugar shortage. For this type,

use 1 cup sugar to 3 cups water.

Heat the sugar and liquid together

until sugar is dissolved and syrup

is boiling. Or, use 1/2 cup corn

syrup (light or dark) or ½ cup honey

Medium type syrup is good for

most fruits and berries, but it re-

quires a little more sugar. The pro-

portion is 2 cups water to 1 cup sug-

and some of the other fruits have

always been canned with a thick

syrup-1 cup water to 1 cup sugar.

Don't feel that you cannot can if the

sugar doesn't reach around for this

type of syrup. A thin or medium

Packing Jars.

Fruits, berries and tomatoes

(which are considered a fruit for

canning purposes) are delicate in

texture and high in juice content.

They should be packed solidly in

the jar to prevent undue shrinkage

and consequent "empty" appear-

ance after processing. Precooking

of the fruit is suggested because it

shrinks the fruit or berry and en-

ables you to get more in the jar. It

takes a little bit longer to can by

precooking, but the results are worth

Jars should be filled to within 1/2

inch of the top. If tightly packed up

to this point, fruit and berries will

rarely float after processing, and the

jars will have a much nicer appear-

ance because they are full of fruit.

Make sure the rims of the jars are

not chipped as this will prevent a

perfect seal. It's a good idea, too,

to wipe the rims after the fruit and

syrup are added so that no parti-

cles of food or juice stick to them to

prevent them from sealing properly.

Making a Hot Water Bath.

A water bath canner may be

made from a wash boiler or any

other large deep vessel that has a

close fitting cover and is deep

enough to permit the jars to stand

upright and still have enough water

to come an inch or two above the

jars. This water should be kept

boiling during the entire processing

period. It should never be allowed

to boil away enough to come less

than 1 inch above the jars. If nec-

ter on the range, beside the water

A rack which will hold the jars 1/2

inch from the bottom of the kettle

be set wide enough apart to allow

How do you count processing

time? As soon as the water starts

the clock with an alarm, if neces-

sary, and do not try to whittle it

down. As soon as the processing

period is up, remove the jars and

place on several thicknesses of cloth

or newspaper in a place free from

drafts and allow to cool. Then store

in a cool, dry place. The jars should

be set far enough apart to allow for

free circulation of air to bring them

to room temperature as quickly as

Released by Western Newspaper Union.

for free circulation of water.

boiling briskly

around the filled

jars is the rule.

The times given

on the above ta-

ble are tested

and accurate. Set

syrup can do the job.

the effort.

with 1/2 cup sugar.

Fruitful Canning

Of all the canning you can do this season, it is the canning of fruits which will pay



the biggest dividends. Not only are fruits a good source of vitamins and minerals, but they will enable you to ar, or half corn syrup or honey and save hundreds of points this year as they did last

Since rationing began, fruits have always carried a high ration value, and yet, they are essential and convenient to serve for breakfast, luncheon and dinner. Fruits may be canned with or without sugar, but the fruit will mellow and ripen in the jars much more satisfactorily if a sugar syrup is used. With syrups plentiful, part, usually half, of it is sweetened with a light or dark corn syrup. Honey may be substituted for one-half the sugar, also. It will darken the fruit and give it a somewhat stronger flavor, but it is good.

Only fruits that are good in flavor, uniformly ripened and firm in texture should find their way to the jar. Just as it is true of any other canning and preserving, you get only what you put into the can. Canning is designed for preserving the fruit, not for improving poor quality

When large fruits such as peaches, pears or apples are canned, they require peeling and should be placed in brine (2 teaspoons salt to 1 quart of water) to prevent them from turning dark while peeling.

The open kettle method for canning fruit has been a favorite among homemakers for

many generations because it gives such attractive results. However, the hot water bath has found many users because the danger of spoilage is reduced to a minimum and the ap-

pearance of the fruit still retains its shape, flavor and texture. On the table, time is also given for processing in the pressure cooker if one is essary have a kettle of boiling waavailable, but it is not essential for fruit canning as it is for vegetable bath, to replenish the supply in the preserving.

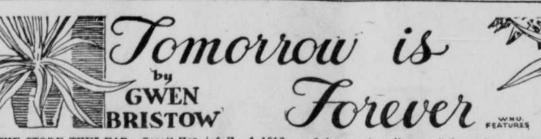
Syrup Making Guide. Thin syrups for fruit canning will be most popular this year because is also essential. The jars should

LYNN SAYS

Fruit Canning Tips: Fruit sometimes discolors at the top of the jar if the fruit is under-ripe or when accurate processing time or temperature is not maintained. Discoloration of the top layers of the fruit is caused by oxidation which means that air has not been expelled from the jar by the heat of processing. If food is packed too solidly or

jars filled to overflowing instead of to within a half inch of the top, some of the liquid may boil out of the jars during process-

Canning powders and preservatives are not necessary in the canning procedure.



long, successful motion picture producer, had married Elizabeth, after her first husband, Arthur Kittredge, had been reported killed in World War I. They had three children, Dick, Cherry and Brian. Elizabeth had been orphaned when a baby and had been raised by her aunt and uncle in Tulsa. During one summer vacation from school, she had gone swimming at the country club. While diving she met Arthur Kittredge. He was from Chicago, but was at that time employed in Tulsa as a chemist. She went dancing with him the first night she met him. He had proven a strong attraction to her.

CHAPTER V

He agreed and they sat down on the grass again. Like herself he had no immediate family, he told her. His parents had died long ago, and he had worked his way through the University of what he could still call nothing else but Chicawgo. After a few moments' conversation they found that Elizabeth's uncle, who was also in the oil business, knew several members of the company where Arthur was employed, so they justified their acquaintance by that. They went dancing that night, and as the next day was Sunday they went swimming again. A week later Elizabeth was refusing to undertake the projected trip to Canada. A month later she was refusing to go back to college. In September they were married.

There was no use in anybody's saying eighteen was too young to be married, she hadn't known him long enough, she would never have another chance to go to college, Arthur couldn't support her in the style to which she was accustomed, or giving any of the other sensible advice older people like to give young girls in love. She and Arthur wanted each other and nobody could keep them apart. Elizabeth found there was still some of her father's property left, so with what had been intended for the rest of her expensive schooling they furnished their home. That it was a very modest little place troubled them not at all. It was a place of peace and ecstasy. Elizabeth was tremulous with joy at finding out what it was like to be loved. She had always had plenty of friends, her masculine acquaintances had let her know she was desirable, and her aunt and uncle had done their dutiful best to be affectionate, but nobody had ever loved In past years, peaches and pears her. Arthur loved her.

She was not very good at expressing it. But in the evenings while he read, or worked on the pamphlets he wrote describing his researches for the benefit of other oil chemists, she would sit with the mending and look up to watch the line of light down | bleeding before a force of evil that his profile, and every now and then Arthur would glance up and smile at her and she would be unutterably happy. Sometimes when they went out together and did something quite ordinary like seeing a movie or playing tennis, she would say, "I never knew any two people could have as much fun together as we do," and he would grin at her and answer, "It's great finding out, isn't it?" That was all they really needed to say to each other about it. But Arthur had more talent for words than she had, and now and then he would make it articulate.

One night when she was nearly asleep he turned over and said, "Elizabeth, if you're still awake, I was just thinking about us, and how I get such a thrill every time I see you, and I remembered an old myth I read in the university library one

"Tell me," said Elizabeth. She moved closer to him and he slipped his arm around her as he went on.

"I don't know who thought it up, the Persians or Greeks or somebody. They said that in the beginning everybody in the world was happy. Then they sinned, and to punish them the gods decreed that every soul should be split in half. Since then each of us is born incomplete, and has to wander over the earth looking for the other half of himself, and nobody can be happy unless he finds it. But if you're very lucky you find it, and unite with the one who's really the other half of you. and then you're right with the universe because you're complete."

She drew a long joyful breath. "Arthur, how beautiful! And how right-I think I felt like that the first time I saw you."

"So did I. You came down off the diving board and I pulled you out of the water, and you were there, it was right. Funny to think back now-there was so much I wanted to do, so much I wanted to learn, about oils and plants and people and stars-I still want to do everything like that as much as ever, but it's so different now. You've no idea how different it is."

"Yes I have. Everything is different now that we're together. I do love you so!" she said. Arthur kissed her shoulder in the

dark. They both wanted to have children. Elizabeth loved babies. Ever since she was a little girl playing with her dolls she had looked forward to the time when she could have a real baby of her own. They talked about it eagerly. But Arthur, who had a deep sense of protection, thought they should wait a year or two. Elizabeth was so young. Be-

THE STORY THUS FAR: Spratt Her- | fall of 1916, and by spring it was | the other half still breathing, alive evident that the United States was for no purpose but to feel the anabout to enter the war. "Suppose guish of the separation. I should be called into the army," he said, "and have to leave you here

> Elizabeth shivered. Now that she without him was more than she could bear to contemplate. "The war won't last much longer," she said. "I'm sure it won't. We don't have to have children right nowwe've got years and years before us, | but you do want them, don't you?"

Arthur grinned at her with tender eagerness. "You're mighty right I

Then the United States was in the war, and there was no keeping Arthur back from it. Arthur loved people. The people of France and Belgium and Great Britain, cloudy masses to Elizabeth because she one or two schoolgirl tours of Europe, were as real to Arthur as the



She would be unutterably happy.

people of Tulsa, though he had never been to Europe at all. While she had been seeing the war in terms of newspaper accounts he was seeing it as human beings starving and decent men must stop. Arthur had registered for the draft, though he had been deferred because he was married; but he wanted to go. Terrified, Elizabeth pled with him.

"Arthur, have mercy on me! Suppose I wanted to go out to France or Flanders - don't you understand?"

He doubled up his fists. "Yes, I understand."

"Have you thought about it? I mean thought about it?"

"A lot of times. While you were asleep. I'd look at you in the dark. You looked so trusting."

"Arthur, you're not going. It's different with some men. I suppose I mean it's different with some women. They've got somebody besides their husbands. Please understand. My father was a bank and my mother was a bell. The bank sent the checks and the bell rang to tell me what to do. I'm not trying to say I was unhappy-I wasn't, because I didn't know any better. But then, all of a sudden, you."

"You don't want to go, do you, Arthur?"

'No, I don't. But my darling, we've got to win this war or lose it. If we lose it, God help us. Don't you see it? We're fighting so other people will have the same chance at life that we've had-not only the foreigners, but Americans, the Americans who aren't born yet. We've been thinking, here in our favored corner of the world, that we were safe. Now we've found that we're not. Not even this country is safe unless we're willing to fight the brutes of the world so we can keep

Her mind yielded, for he was incontestably right. But she could not help protesting still.

"What about those children I was going to have?"

"If we win this war," said Arthur, 'you'll have your children. If we don't," he added grimly, "you won't want them."

So, after not quite a year of marriage, Arthur joined the army, From the day they were married until the day he left, he and Elizabeth had not been separated for as long as twenty-four hours. The first night she slept alone the bed seemed twice its usual size and the room seemed

enormous. Crumpled up on that same bed. Elizabeth was telling herself the room would always be empty. She had nothing. No husband, no children, no desire for anything else without them. She was alive, and that was strange, she thought dully as the hours of that dreadful night dragged by, strange that when two persons had interlaced their lives into such a unit as theirs, half of that her pension as a soldier's widow. sides, they had been married in the unit could be torn away and leave

She felt nothing else. The morn-

ing came at length, and other mornings followed it, but for a long time Elizabeth was not conscious of anyhad found Arthur, the idea of living | thing but the immensity of her pain. She went through the usual movements of existence, because the routine was so automatic that she followed it without paying attention to what she was doing. Every day processing fields, must have confiblended into the next without anything to mark the transitions, so that she would have found it hard to say stand by every commitment made how long it had been since they told to them in full . . . and go ahead her Arthur was dead, or whether for the fullest production of foodsome occurrence had taken place stuffs possible. yesterday or a week ago. It seemed to her that she was alone all the time, though this was not true, for a great many friends came to see her. She was grateful, but they could had never seen them except on not penetrate her loneliness. The shock had been too great. Sometimes she wished they would stop coming in, talking and making her answer, but it did not matter very much. She simply drifted from day into night and back into day again, without expectation. Whatever happened around her, she was not really aware of anything except that Arthur was dead, she had to get through the time without him, and she hoped she could do so without being too much of a nuisance to anybody.

Several weeks after the end of the war she received a tactfully worded letter from the Red Cross, telling her that Arthur had died in a German field hospital. There were some gentle phrases about how the stretcher-bearers paid no attention to international differences in their errands of mercy. Before she had read halfway down the page Elizabeth recognized it as a form letter composed by some expert writer to soften the regret that would be felt by recipients on learning that their loved ones had had to spend their last hours among foreigners. It was very kind of them, no doubt, to have gone to the trouble of getting up such a pretty letter, but neither this nor any other literature could help her. She tore the sheet of paper into himself and the agricultural indussmall pieces and let them dribble try for the immediate months ahead.

sand small ones striking her with investigate food shortages, he travswift short anguish, each in a differ- | eled the country from coast to ent place from the one before. Earlier, there had been no details. Now on all sides of every question and aftwhatever she saw, every object she er weeks of consideration, he and touched, stabbed her with its own his committee came up with a set small blade of memory. She could of recommendations, most of which not pick up a table-napkin without remembering what fun she and Arthur had had choosing the linens for their home. Every time she opened the china-closet she could hear their secret laughter as they garnished the top shelf with the atrocities some of their relatives had thrust on them as wedding presents. If she looked out of a front window she could almost see Arthur coming down the street from his office and raising his head to see if he could catch sight of her anywhere and wave at her before he came into the house. Arthere were even moments when she forgot he would not be there any more. She would wake up in the night and begin to turn over softly so as not to disturb him; sometimes if the library door was closed she would find herself tiptoeing past it, lest the sound of her approach interrupt the work he had brought home to do. When this happened she would bring herself up with a start that reminded her, "But he isn't there, he'll never be there again," The pain would slash into her, deep and quick, until she thought, "This is worse than it was at first. And there'll never be anything else. Arthur is dead."

She did not make any display of her grief. This was partly because she had an inborn dread of public weeping, but mainly because it did and Arthur had shared had been too profound for them ever to talk about it except to each other. Now it would have seemed sacrilegious and obscene to try to tell anybody else what he had meant to her. Arthur had been her husband; no matter how much his friends had valued him, he did not stand in that relationship to anyone but herself, and only she could feel the severing of that tie. So she bore what she had to bear alone and in silence.

And then one morning, in the spring after the Armistice, she discovered that she did not have much money left to live on.

It gave her a start, not because she had thought she was rich but because in the past few months she had not thought about it at all. She had been spending very little, mechanically writing checks for such necessities as food and rent since it was part of the inescapable routine. When a phone call from Uncle Clarence-who had again constituted himself her guardian, as he saw she was in no state to attend to her affairs herself-advised her that she should meet him at the bank the next morning, she obeyed his summons, mildly wondering what it was about. Uncle Clarence and the bank vice president told her it was to make arrangements for

(TO BE CONTINUED)



Washington WALTER A. SHEAD WNU Correspondent

New Agriculture Secretary

WNU Washington Bureau 621 Union Trust Building. FARMERS, ranchers, dairymen and all others in the agricultural industry, both in the production and dence in their government . . . must have faith that their government will

This is the message to agriculture from Clinton P. Anderson, tall, lanky westerner, and new secretary of agriculture in the administration of President Truman.

The new secretary, a rancherfarmer-business man, is determined

that farmers will not suffer in their patriotic efforts for all - out production . . that support prices will be sufficient and over-all to insure adequate prices . . . that there will be no

Anderson

. . . that consumer subsidies will gradually be eliminated as upward pressures on prices relax

huge surplus which

will bog down prices

that agreed requirements from agriculture represent obligations which must be carried through . . . that adequate manpower and machinery for the farm must be given priority . . . and that the government must take necessary steps to provide adequate transportation facilities to move groups and foodstuffs, perishables and livestock, and the movement of manpower to areas where there is an acute labor short-

This, briefly, is the program which this new, dynamic figure in the department of agriculture has set for out of her hand into the wastebasket. He is no novice at the job he has By this time it was as if her single undertaken. As chairman of the great pain had changed into a thou- special committee of the house to coast, heard innumerable witnesses have now been enacted into law.

Long Range Program Too

And while Anderson is immediately concerned with the production of foodstuffs for the war period, he has not lost sight of the long-range program to which the farmer is looking for the postwar years. Mr. Anderson will be secretary of agriculture for the next 31/2 years. There is a probability that 21/2 and maybe more, of those years will be postwar years. At any rate, with his characteristic thoroughness, he already thur was everywhere, so vividly that has a committee of agricultural experts at work studying basic agricultural problems with the idea of bringing forth a set of recommendations for the postwar period.

This reporter would say, after an interview with Mr. Anderson, and a study of his work in congress, that the new secretary has his feet solidly on the ground, that he is not given to going off half-cocked, that he studies every side of a question and that once his mind is made up he will use every resource and all his ability to carry through his program.

While he would not commit himself as to the Triple A program, he did say that the Triple A program, with the exception of soil conservation, had been pretty well laid on not occur to her to do so. What she the shelf during these war years and for the postwar period he indicated that the crop adjustment program would have to be analyzed thoroughly and that he already had a committee at work doing just that,

Interested in Parity

By congressional action, however, farmers have been guaranteed a price for their products, or most of them, at 90 per cent of parity for two years after the end of the war and Mr. Anderson is particularly interested in adequate support prices to maintain this price. Furthermore, support prices are not costing the government anything at this time, since prices of commodities are well above the prices set. It is only when commodity prices start falling for any reason, that the support price will hold the farmer up from ruinous prices.

Anderson is not anticipating any huge surpluses, but nevertheless he is taking no chances on the so-called reconversion period when army and other huge government buyers start cut-backs in food purchases. For this reason he is now starting conversations seeking to taper off, rather than cut-off, army purchases, and lend lease.

Consumer subsidies, he looks upon as temporary expediencies, and very temporary at that. He is not in favor of such subsidies as a governmental policy in peacetime.

ASK ME A General Quiz

The Questions

1. Argument and proof by means of questions and answers are often called what?

2. What is the bulldog edition of a newspaper?

3. If tete a tete means face to face, what does the phrase dos a dos mean?

4. How old is written history? 5. How much larger is Brazil than England?

6. When was the Vatican City state created?

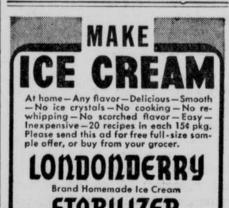
The Answers

1. The Socratic method. 2. An edition printed early for

distribution to distant points. 3. Back to back.

4. At least 6,000 years old. 5. It's 65 times larger.

6. In 1929.



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HEARTBURN



position so close to the lines that shooting would have brought them under direct fire, members of Company A, 175th Infantry, stretched an inner tube between two trees and hurled grenades slingshot fashion. It worked.

B. F. Goodrich has developed a new rubber cement which in some cases can replace rivets or screws.

French Industry has begun to produce U. S. Army pneumatic tires, using American raw materials. Production in one plant has increased five times in three months of op-





-Buy War Savings Bonds-



When Your Back Hurts

And Your Strength and Energy Is Below Par It may be caused by disorder of kidney function that permits poisonous waste to accumulate. For truly many people feel tired, weak and miserable when the kidneys fail to remove excess acids and other waste matter from the blood.

You may suffer nagging backache, rheumatic pains, headaches, dizziness, getting up nights, leg pains, swelling. Sometimes frequent and scanty urination with smarting and burning is another sign that something is wrong with the kidneys or bladder.

There should be no doubt that prompt treatment is wiser than neglect. Uss Doan's Pills. It is better to rely on a medicine that has won countrywide approval than on something less favorably known. Doan's have been tried and tested many years. Are at all drug stores. Get Doan's today. You may suffer nagging backache,