Fruit Spreads Will Help Ease **Butter Shortage**



When making peach jam, use fully ripened fruit for best in flavor and color. The fruit is prepared as shown here, by chopping coarsely before being added to the other ingredients.

Lack of sugar need be no excuse for not putting up those mouthwatering jams

and jellies this summer. If you look far enough ahead, these delectable fruit combinations can be the means of easing up another

ways may be used for maintaining ture comes to a the traditional time-honored jam | boil. Pour in sugand jelly cupboard. First of all, the ar and syrup and limited sugar supplies can be bring mixture to stretched by using light corn syrup | a full rolling boil, while continuing for sweetening. Or, secondly, fruit to stir. Boil hard 1/2 minute. Reand berry juice may be pasteurized move from fire, skim, pour quickly. e season is in full swing and made into jams and jellies lat-

er in the year as sugar is secured. What about the texture of jellies and berry juice? It will not be af- fowl and other main dishes. fected, tests show. Color and flavor may not be quite as good, but is generally fair.

When corn syrup is used as a substitute for part of the sugar, the corn syrup should be added to the fruit along with the sugar. If directions for the substitution of corn syrup for sugar are followed as given in the recipe, the jams and jellies will set favorably. Also, when corn syrup is used, the recipe will yield from one to two additional glasses of jam or jelly.

Note: The corn syrup designated in the following recipes is white corn

Ripe Peach Jam (Makes about 12 6-ounce glasses) 4 cups prepared fruit 5½ cups sugar 2 cups light corn syrup

1 bottle fruit pectin To prepare fruit, pit and peel about 3 pounds of fully ripe fruit. Grind or chop very fine. If desired, 1 to 3 tablespoons spice may be added. If peaches lack tartness, 1/4 cup lemon juice may be added to the 4 cups prepared fruit.

Measure sugar, syrup and prepared fruit, solidly packed, into a large kettle and mix well. Bring to a boil over the hottest fire stirring constantly before and while boiling. Boil hard

minute. Remove from fire and stir in bottled fruit pectin. Stir and skim by turns for just 5 minutes to cool slightly and to prevent floating fruit. Pour quickly into spreads: sterile jars or glasses. Paraffin hot jam at once.

Ripe Red Raspberry Jam (Makes about 11 6-ounce glasses) 4 cups prepared fruit

Lynn Says:

When you make jellies and jams: Wash fruits and berries carefully, discarding bruised or decayed spots. Cut large fruits in quarters or pieces, or chop for making jams. Fruits like crabapples, apples or quinces are not peeled because the peeling con-

tains much of the precious pec-

tin content. Hard fruits like apples and quinces should barely be covered with water. Currants, grapes and berries need only enough water to start cooking. Fruits should be boiled only until soft, otherwise they lose flavor and color Melt paraffin until it is smoking hot and pour over top of jelly after it has cooled. Rotate glass to make sure edges are coated with paraffin.

Lynn Chambers' Point-Easy Menus

*Stuffed Pork Chops Potatoes Au Gratin Green Peas and Onions Perfection Salad

*Mint Ice Cream Orange Refrigerator Cookies Beverage *Recipes Given

> 41% cups sugar 2 cups light corn syrup 1/2 bottle fruit pectin

To prepare fruit, crush or grind about 2 quarts fully ripe raspberries. Measure sugar, syrup and fruit into a large kettle and mix well. Bring to a full rolling boil over a very hot fire and stir constantly before and while boiling. Boil hard one minute. Remove from fire and add bottled fruit pectin. Stir and skim during the next 5 minutes, then pour quickly into glasses. Paraffin at once.

Ripe Blackberry Jelly (Makes about 9 6-ounce glasses)

3 cups juice 2 cups sugar

2 cups light corn syrup 1 box powdered fruit pectin

To prepare juice, crush or grind about 2 quarts of fully ripe berries (not black caps). Place fruit in jelly cloth or bag and squeeze out juice. If the amount does not measure to 3 cups, add a little water to the pulp and squeeze out again.

Measure sugar and syrup into a dish and set aside until needed. Place juice in a saucepan (3 to 4 quart size). Place over hot fire and add powdered

fruit pectin. Mix well and continue stirring until mix-

Paraffin hot jelly at once.

Those of you who have enough sugar to spare will enjoy these cherry preserves which are such an exand jams made of pasteurized fruit | cellent accompaniment to meats.

Cherry Preserves.

Use from % to 1 pound sugar to each pound of fruit depending upon the sourness of the cherries. Mix cherries with sugar: let stand overnight. Heat slowly to boiling. Boil rapidly 15 to 20 minutes, or until cherries are tender. Let stand until cold. Pack cherries into hot, sterile jars. Boil syrup until thick. Pour hot syrup over the cherries; seal at



Level measurements are essential to jam and jelly making. When sugar and corn syrup are used, they are added to the fruit together. Half sugar and half syrup are advised for best results.

Honey is a good sweetener with some types of fruits. Here are two good delicacies for your winter

> Plum Butter. 5 pounds plums

Wash plums and remove all blemishes. Place in kettle and just cover with water. Cook until tender and then put through colander to remove pits and skins. Measure pulp and add 1/2 cup honey to each cup of plum pulp. Return to fire and cook until thickened. Seal in sterilized

Sweet Apple Pickles. 2 cups honey

1 cup vinegar 2 inches stick cinnamon 6 whole cloves Apples

Combine honey, vinegar and spices. Have ready 8 to 10 cups quartered apples (pared or not, as preferred). Cook 2 to 3 cups apples at a time in the syrup, handling them gently so they do not mash When transparent, lift out and place in a bowl or jar and continue untiall are cooked. Take out spices pour remaining syrup over apples and store until needed. These may be served with chicken or turkey meat loaf, roast pork or baked ham Released by Western Newspaper Union.

was very busy trimming the grass from his sidewalk when the reporter has a nice home and a lovely family.

Omaha, Nebraska, Saturday, August 18, 1945

to serve you most courteously.

WOMEN WANTED

for Packing Peaches

-54c per Hour-TIME AND HALF FOR OVER 40 HOURS ' DAY WORK-PAID EVERY WEEK APPLY IN PERSON AT Employment Office 12th & Jackson St.

The Fairmont Creamery Co. 00000000 V II II II II II II II II II II

CLIMAX



TAILOR & **CLEANING** 1837 North 24th St.

-Phone JA. 4117-M. D M O' O O O O Buy your Poultry at the

Nebraska Poultry 2204 North 24th Street

WANT MORE MONEY? ily, in your spare or full time! No nore bossesm NO depression worries Our sure-fire plans tell you HOW to start your own paying business NOW for post-war secur-

RAYCO SPECIALITIES 350-B Blair Ave, Newport News, Va.

McGILL'S -BAR & BLUE ROOM E. McGill, Prop. 2423-25 NORTH 24th St.

WINE, LIQUORS, and CIGARS diue Room Open 8 p. m. to 1 a. m Open for Private Parties from

-No Charges WE SPECIALIZE IN MIXED DRINKS.

2 to 7 p. m.

Free Delivery from 8 a. m & 1 a. m. JA. 9411

WE CARRY A FULL LINE

OF BONDED LIQUORS

"Time and Tide Wait on No Man" NOW IS THE TIME TO GET YOUR SHOES REBUILT. Quality Material and Guaranteco Quality Work"

LAKE SHOE SERVICE 2407 Lake Street **Acid Indigestion**

Relieved in 5 minutes or double your money back

Tortured man gets help!



Lemon Juice Mixed at Home Relieved RHEUMATIC PAIN says Sufferer!

"I have used ALLENRU for several months. I could hardly walk on account of my knees. But now those pains are relieved. I can go like a race horse now," Mort Shepard of Ohio.

Don't be a victim of the pains and aches caused by rheumatism, lumbago or neuritis without trying this simple, inexpensive recipe you can mix at home. Two tablespoons of ALLENRU, plus the juice of ½ lemon in a glass of water. Try a bottle TODAY! Be en tirely satisfied with it - or money back. 85¢. Drug stores.

FIVE-GUIDE .

much and shall make Omaha her be presented to his parents.

passed by. rie was crawling on his now stationed in Kentucky is at home, the growing of the corn crop. knees. He told me that low is the on a furlough visiting his parents at way. He then straightened himself up, 2215 N. 29th St. Pvt. Leonard Mcand began to relate some of the Donald has been in the Army 18 events of his R. R. life. He says, "I've months, serving as an M. P. He has been with the company for many done some etxensive traveling from years. And the longer I stay the bet- one city to another to carry out orders pearance. ter I like my work. I am proud of my given him by his superior officer. He job and always take care of it." He will return to his camp on the 17th.

Mrs. Mattie Dixon of Mixia, Texas Mr. Grace, owner of the Grace Gro. has done extensive traveling. She tore, 1314 N. 27th St., has one of the went first to Boston, Mass., from nicest and sanitary groceries in our there to Buffalo, New York and from there to Chicago, Ill. On her way He has a wonderful trade which he back home she will stop off to visit deserves. Mr. Grace is admired by her son who is now in the hospital everyone who knows him. Whenever and her cousin, Mrs. C. C. McDonyou are hungry and want a cold bot- ald. Mrs. Dixon also plans to visit tle of beer look for Mr. Grace's placer her sister in Muskogee, Okla., before or call AT. 9952. He always is glad, returning to her home in Mixia, Tex.

Mrs. Geo. Young of 961 N. 28th Ave. is now sick with a Bone Fellow. She says she cannot sleep at all at night and she seems to be suffering much pain in hot weather. "I am try-, ing to take it easy, until my change

> Mr. Payne of 2610 Charles St. has just finished painting his home and has a nice little fence around his yard. Mr. Payne is now painting someone else's house. He keeps busy painting at all times. He says he can sling a nickel Brushed. He admires it very much. He has a real nice home at the above address.

> Mr. John Jackson of 2610 N. 30th St. seems to be a real painter. When the reporter passed by he was painting while Mrs. Jackson was sprinkling the lawn. Mr. says he is a real painter but says there is room for improvement. "The painters charge so much I am compelled to do my own

> Mr. and Mrs. Smith of 2814 Seward St. have a family of six children. three boys and three girls. Mr. Smith is now working at the Mo. Pacific Round House. Mr. Smith is an old resident of Mississippi, and he is now expecting to live in Omaha for a while as long as he can find work.

Mrs. Law of 2818 Seward St. wa very busy when the reporter passed. She said, "Talk fast because I am busy washing. It sure makes me mad Get the Best in Quality at the Nebraska Produce--Lowest Price with you. I shall continue to take the Omeha Cuide and like to read it." Omaha Guide and like to read it."

> THE WEEK By H. W. Smith Friday, August 10 was a very fine

day in the U.S.A. as we all like to

listen to news of that kind. Train crash on the Great Northern ity. Send for our NEW, "3-WAY railroad Thursday night, Aug. 9, OPPORTUNITY" Offer today: it's killed 40 persons, most all service men, near Michigan, N. D.

Two German prisoners were ar- Savoy Ballroom where also another rested in Omaha on August 9. They areat maestro (Tiny Bradshaw) is had escaped from Et Leavenworth swingin' out nightly. Tab who hails had escaped from Ft. Leavenworth,

Kan., prison. A 14-year-old boy of Paris, Ill. was discharged from a hospital with a bullet in his heart. He said, "I feel

all the latest news. A group of women trying to purchase soap in a Miami, Florida store

BRIGHT AND LIGHT AS A SCHENLEY

SUNNY MORNING BLENDED WHISKEY 86 proof, 60% grain neutral s Schenley Distillers Corp., N.Y.C.

RUMMAGE SALE St. Benedict's

DAILY EXCEPT SUNDAY & MONDAY HOURS:

> A. M. 9:00-12:00 P. M. 1:00-5:00

2423 Grant St.

stood on boxes and defied the clerks. A U. S. soldier from Brinkley, Ark. Mr. and Mrs. C. M. Jessie have killed 3 Japs and permitted his outjust come here from Dallas, Texas. fit to capture an enemy position be-Mr. Jessie says she likes Omaha very; fore he died. A medal of honor will

home. She is delighted with her home. The U. S. navy has reported there Her husband is working at Cudahy is a lumber shortage which will delay the construction of an advanced base in the Pacific.

Pvt. Leonard McDonald who is Hot weather and rain has improved

THE WAITERS' COLUMN By H. W. Smith Musician head waiter on 24th and Lake St. always in the front in ap-

Streamlined Lunch Car man, Mr. James Robinson going good at all

don herold says:



BUT IT'S DIFFERENT NOW

No wonder Karl Marx got The average mill-owner of Karl Marx's time was a stupid slave driver. He worked his help from 12 to 18 hours a day, includ-

These short-sighted employers of a century ago created a bad impression of "capital" that still Most employers today are

smart enough to be fair — and workers have plenty of power of their own — but modern em-ployers are still paying for the anger created by bosses of Karl Karl Marx was crazy in his

arithmetic and cockeyed in his ideas about solutions, but he had good reason to be plenty sere at "capital"... in his time.

Leads Great Combination of Talented "Jump" Musicians!



Tab Smith (above) is a sensation with his ork, a combination of eight musicians at New York's from Kingston, N. C. started music at the early age of 14 and comes from a musical family. You will soon be dancing to the tunes of this talented artist and his "jump" musicians who are on the upbeat Read the Omaha Greater Guide for Mays is an added attraction in the vocal department.



Occasionally a young mother will get concerned for fear her baby is not having a wide enough variety of foods. Probably she might bet-ter be careful that he is not getting too much variety!

During the first few months, in fact, for the first year of your baby's life, he is learning gradually — to eat a number of different foods. For some time after he starts on cereals yearstables and fruits it is eals, vegetables and fruits, it is more important that he learn to eat foods of varying textures and consistencies than that he should have a variety of different cereals, or vegetables or fruits. He is

learning to eat.

If he has a variety during the period of a week's meals, he will be learning to eat different foods. This is of more value to him than that he have carrots for their Vitamin A on one day and peas be-cause they have considerable Vita-min C the next day. The small cans or jars of strained vegetables may be kept for two or three days, if covered and refrigerated, and fed for several days. Open a can of carrots, then the next one in two or three days may be a green vegetable.

This plan is less confusing to your baby and at the same time simplifies your problems.

A JIVE EXPONENT!



Exclusive to Ted Yates Publications

artist from 'way back. Well, as far back as the days when he tooted the trumpet and solidly "sent" diversion seekers frequenting Harlem's Small's Paradise. And from that nitery Page went to bigtime and has become a sensational box office smash. At the Oynx Club he thrilled cafe society. So you see the little man with the trumpet who is to embark on a cross-country tour on September 15 with his band-is by far a jump, jam 'n' jive

thur, or for that matter, the haggard faces of Americans and Filipinos who had endured starvation in prison

More About Disappointment Clubs Every one in the audience of fifty or more university women listened attentively while the speaker discussed some of the problems now faced by Negroes in this country. When the question period came around, one young matron from Montclair, New Jersey asked: "What is the Urban League doing to break up the disappointment clubs in Montclair and other cities?" The question was prompted by the fact that a Negro mail failed to show up on a new job after having accepted the work Neither the butcher, the baker nor the candlestick maker keeps his appointments these days, but when a Negro maid fails to show up, the otherwise intelligent community buzzes with news of "disappointment clubs." Of course you know that not one such organization has been discovered anywhere in the United

QUOTES OF THE WEEK

"The workingman is not satisfied with a lettuce-and-tomato sandwich."—Discovery reported to Congress by OPA investigator.

hard to explain why the people can't get it." - Sen. Kenneth Wherry, Neb. "All they want is a square break, and they're going to get

it."-Pres. Truman, after talk-

ing to GI's in Europe.

"There's plenty of meat - it's

"Unless the manufacturers take the bull by the horns, or Congress revolts and slaps down the OPA, we are going to have a serious daflation and unnecessary unemployment." - Oregon City (Ore.) Banner-Courier.

"Why not a ten-year postwar plan for America, planned by business leaders, to reach a new high in earned prosperity?" -Pres. Ira Mosher, Natl. Assn. of Manufacturers.

"I hope I don't shrin! Donald Dunn, Spokane, V. ash., 5 ft. 5, who stretched self for a month to make the Marine Corps.



Now, with meat scarce and high in points, Victory gardeners can collect double dividends on their crops. Fresh-pulled vegetables, in all their tender goodness, cooked quickly, make for a nutritious, economical meal. Add to this a generous portion of crisp, golden brown French fried potatoes and you'll have a vegetable plate that the men in the family really go for. French Fries are a favorite with the men, you know.

Here's a quick, easy way to make the best French Fries you ever tasted. Crispy brown and digestible, they are a good hearty addition to any meatless meal. Try them soon and see.

1/2 cup Spry

Cut potatoes in 1/2-inch cubes. Melt Spry in heavy skillet over full heat. Add potatoes. Fry quickly, turning often with wide spatula until crisp and golden brown, about 20 minutes. Sprinkle with salt and serve immediately. Serves 4.

The Anvil Chorus



LAS VEGAS, NEVADA-Chet Lauck, the "Lum" of the Lum 'n' Abner team, finds relief pounding an anvil at his Bar-Nothing ranch near Las Vegas. Lum's protest is over a deal he made with young Chet (at left), which provides that all bull calves born at the Bar-Nothing belong to Chet, Jr., the heifers to Lum. Perhaps because of the war's influence on the birth of males, the last checkup of the Bar-Nothing's registered herds showed that young Chet led his illustrious father in the contest of sexes by a ratio of 3 to 1.

Nursery Belle

College Casual



CHECKED, pleated skirt and A washable sheer blouse, both of durable rayon, are just the thing for a bright young lady to wear to a bright young lady to wear to nursery school. The rayon fabrica Collegians, like business girls, have passed tests for sturdiness and have passed tests for sturdiness and washability and are ready for the viceable fabrics that they can degiving you the results of laboratory wear tests. Look for such labels when you shop.

22nd St. was suddenly called home leaflet, "Make-Over Tips for Your to the bedside of her parents, who Rayon Wardrobe" will give you many useful ideas. Send a stamped to the bedside of her parents, who many useful ideas. Send a stamped, were seriously injured in an accident self-addressed envelope to the Woin Missouri.

Rev. Faut, 2601 4th Ave., is now conscientious minister.

Cooking Vegetables and cook only until tender.

toughest sandbox sessions. This pend on. This tailored casual of smart outfit, like many other rayon spun rayon is a good example of garments, bears an informative label points beautifully cut shoulders, full shirt sleeves, smooth skirt and a rayon fabric that bears a label giving the results of laboratory wear tests. In planning your fall ward-Miss Mildred Robinson of 2422 N. robe, consider remodeling some of last year's clothes. The handy new man's Department of this newspaper for your free copy.

Fertilize Grapes working at the Griffin Wheel Co. Mr. Grapes like any other crop will Faut has been a preacher since 1911 never grow unless the vine has plenty of fertilizer. Apply one or and is still preaching. He is a very two pounds to a vine, depending upon your fertilizer program of the last few years. This rate is for In cooking vegetables make it ordinary garden fertilizer such as a snappy. Use as small quantity of 5-8-7 or a 5-1-5. The latter is the water as possible, cook with lid on, analysis of the present victory garden fertilizer.