

Recipes for the Fall Canning

Now that pickling days are here, a few recipes for the less usual varieties may be of interest to the housekeeper.

Pumpkin Chips—Medium-sized ripe pumpkin, granulated sugar—allow equal weight, three lemons. Pare pumpkin, scrape away seeds and soft inside part, then cut into thin slices. After preparing, weigh slices and take equal weight of sugar, arrange in layers in preserving kettle and let stand overnight to draw out the juice. Cut lemons into slices, reject seeds and jag the edges with a sharp knife, add lemon to pumpkin and cook slowly until pumpkin is transparent. Remove pumpkin with a skimmer and cook down the sirup until thick. Reheat pumpkin in the sirup and, when boiling hot, fill into hot, sterilized jars and seal.

Sliced Cucumber Pickle—One-half peck cucumbers, eight large white onions, four ounces white mustard seed, three ounces black mustard seed, 10 red Italian peppers, (hot), cider vinegar, salt. Peel and slice cucumbers (same as for table use) and onions, put in a large bowl and sprinkle well with salt. Let stand 24 hours. Drain off liquid, cover with weak vinegar, and let stand for three days; then drain, add seasonings, and cover with cider vinegar. Fill glass jars, or may be kept in stone crocks.

Spiced Red Tomatoes—Twenty pounds ripe, red tomatoes, 2 quarts cider vinegar, 8 pounds brown sugar, 4 tablespoons ground cinnamon, 4 tablespoons ground allspice, 2 tablespoons ground cloves. Scald and skin tomatoes and cut into pieces, add cider vinegar, brown sugar, cinnamon, cloves and allspice. Boil slowly until thick. Fill into hot, sterilized jars and seal.

Sweet Pickled Carrots—Two quarts carrots, 1 pint vinegar, half pound granulated sugar, 1 ounce of mixed whole spices. Select small, slender carrots of uniform size and color, clean with a vegetable brush and blanch in boiling water from 4 to 6 minutes; cold-dip and skin. Place in a saucepan and boil until nearly tender in slightly salted water, drain and cover with vinegar in which the sugar has been dissolved. Tie spices in small muslin bag, add to vinegar and let simmer for half an hour. Handle carrots carefully, so that they will not be broken. Pack into hot sterilized jars and seal.

Tomato Catsup—One peck tomatoes, 1 pint vinegar, 1 1/2 tablespoons allspice, 1 1/2 tablespoons cinnamon, 1 tablespoon cloves, 1/2 teaspoon cayenne pepper, salt to taste. Skin tomatoes and cut fine, add other ingredients and boil for 3 hours. Fill into hot bottles and seal.

Pickled Onions—Peel small, silverskin onions and let stand for two days in brine strong enough to float an egg. Then let stand in cold water several hours. If very salty, change water until onions are not unpleasantly salt. Pack into sterilized jars and cover with cold, spiced vinegar, prepared as follows: To two quarts cider vinegar (if strong, dilute with water) add whole cloves, allspice, peppercorns and salt; let this boil for 10 minutes. When cold, pour over the onions, and seal.

Mock Capers—One pint nasturtium seeds, one pint vinegar, one-half cup salt, one pint water, one tablespoon whole mixed spices (peppercorns, cloves, allspice, white mustard seed). Wash the seeds in cold water and put them in a bowl, pour over a brine, made by dissolving the salt in the pint of water, and let stand for 24 hours. Add spices to vinegar and boil for 10 minutes, then strain. Drain the seeds and pack into hot, sterilized bottles; cover with boiling hot liquid, and seal.

Mango Pickles (Stuffed Green Peppers)—One head cabbage, 2 tablespoons sugar, 2 tablespoons white mustard seed, 1 tablespoon celery salt, 1 tablespoon salt, 4 onions, 1 teaspoon ground cinnamon, 1/2 teaspoon ground cloves, 1/2 teaspoon ground pepper, 8 large green peppers, 2 large red peppers, 2 tablespoons grated horseradish. Wash and wipe dry the red and green peppers, cut the latter in halves, lengthwise, remove seeds and keep the two halves of each separate. Chop fine the red pepper, onions and cabbage; add salt, sugar and spices; mix thoroughly. Fill the green peppers with the mixture; fit the two halves together and tie securely with a clean white cord. Place the stuffed peppers in a crock or glass jars and cover with cider vinegar—to which has been added three or four hot Italian red peppers and one clove of garlic. Cover jars and keep in a cool place.

Photograph Fads

There are some persons who, without being at all conceited or self-centered, are always immensely interested in the subject of their own photograph. Their own features are to themselves immensely interesting. It seems to them a matter of great importance that they should have faithful reproduction of those features and that their friends should likewise possess such reproductions.

So they visit the photographers from time to time, trying out the different members of the picture-taking profession in turn. Sometimes this craze for photography is possessed by a mother who has her walls plastered with the photographs of a favorite child. And nothing usually pleases that mother better than to have you plead for one of these photographs. It is one of her favorite subjects of conversation.

Sometimes this photograph mania takes the form of making enlargements from snapshots, and truth to say, some charming effects may be gained in this way. To some folk the thought that a good likeness and an interesting composition was gained without the aid of a professional photographer adds new interest to the picture, but with others the photograph doesn't amount to much unless there is the name of the photographer to show to you and to indicate that the picture costs, dear knows, how much a dozen.

A bit oforris root placed among handkerchiefs when they are boiling gives them a very attractive perfume.

Simplicity Rules the Wave This August of Early Fall

By CORINNE LOWE.



Paper Doilies and Table Tops

No greater labor, time and linen savers ever were invented than the paper doilies and paper napkins, but some of us have been slow to adopt them for various reasons, probably the main one being the fact that table tops will become stained from usage. This will happen, however, whether paper or linen doilies are used, and really is not such a serious matter, for a table is almost never marred so severely that it cannot be refinished at home.

The wood in the table top has been thoroughly treated in the factory and finished with varnish or shellac. It is only this top layer of varnish or shellac that is injured, and a light rubbing with powdered pumice stone and oil will remove the top layer and with it the disfiguring marks. It does not take very much or hard rubbing to do this and the table may be refinished either with wax—a very good wax polish will do—or after applying the wax the table may be given another rubbing to remove any excess of wax left on the surface and a light coat of thin shellac put on over it. Varnish will not take hold of a surface that has been waxed.

It is unnecessary to call a cabinet maker to do this work. It is no more difficult than putting on a wax polish. Paper doilies have come into fairly general use on silver cake and sandwich plates, and many housekeepers have a supply of them on hand for this purpose. The same kind of doilies come in sets in the same sizes and numbers as the linen doilies. They are inexpensive and surprisingly pretty. The large one for the center varies in size. Especially for use on dark walnut or mahogany tables are these paper doilies attractive.

It gives a summery look to the bedrooms, too, to use paper doilies on the dressing table and dresser tops. For the average dressing table, five doilies arranged as necessary to accommodate the toilet articles, will obviate the use of linen scarfs, and the attendant laundering. The same stores which sell the paper doilies are showing some attractive paper napkins. Some of these are of heavy paper resembling linen, and others are of a lighter weight. They are of various patterns and colors, and some are of a paper which is of such good grade that one napkin may be refolded after a meal and used several times.

For the seashore, or for summer camps, these paper substitutes for linen will prove especially valuable, in view of the laundry problem. It is probably safe to say that the housekeeper who becomes accustomed to the use of paper in her summer home will continue to use it when winter sends her back to town. Offered for sale with the paper doilies and napkins, one finds the new paper picnic accessories, such as waxed paper sandwich bags, a good grade of waxed paper plates and spoons, as well as the sheets of waxed paper which are so handy in the kitchen.

The small paper dishes with corrugated sides are useful, too, for serving peas or salads or desserts, and especially for buffet lunches.—Christian Science Monitor.

When driving a nail into a plastered wall first put it in a very hot water until it is thoroughly heated. You can then drive it clean without breaking or chipping any of the surrounding plaster.

Answers to Friday's Questions.

"Let me do some of your work," says the chivalrous corsage of this frock at the upper left to the skirt that accompanies it. Consequently, while the bodice creates that fullness over the hips, a perfectly plain skirt idles along in a straight line. The fabric is Nattier blue taffeta, combined with silver lace and garlands of roses. Next, an evening wrap of peacock-blue satin, brocaded in gold and black, adds an immense ruche of black tulle as its distinctive feature. Below, at the left, a white serge suit; and at the right a pongee motor coat showing new narrowness of shoulder, and a high but distant collar.

Garnishing From the Garden

Some housewives have such a happy faculty of trimming even the simplest dish with leaves or flowers, while it would never in the world occur to other housewives to go to the trouble to add this little aesthetic touch that surely makes the meal more attractive.

Certainly the garnishes need not always be edible. Cherry leaves are especially attractive, and if you have a cherry tree in your garden or orchard, remember that these leaves add to the appearance of many sorts of dessert. A mould of plain ice cream looms much more tempting if it has a wreath of cherry leaves about it. Peach ice cream is doubly attractive, encircled with peach leaves. Any sort of fruit looks attractive with its own foliage placed beneath it in the fruit dish. Grape leaves are especially attractive.

Nasturtium blossoms and nasturtium leaves combine well with many sorts of salad. Some persons even like the flavor of the leaves and blossoms.

Feeding the Growing Child

Where there are growing children in the family it is well to use plenty of oatmeal. Muffins made of rolled oats and corn flour appeal to the taste of the youngsters as well as to their elders. Here is an excellent recipe for making them:

Ground Rolled Oats—Corn Flour.
One cup liquid, one tablespoon two tablespoons syrup, two eggs (or one), four teaspoons baking powder, one teaspoon salt, three-quarter cup ground rolled oats, one cup corn flour.

Add to the cup of milk the melted fat, syrup and slightly beaten egg; sift the salt, baking powder and flour together. Use a coarse sieve so that no part of the flour is wasted. Combine the two mixtures, stirring lightly without beating. Bake in a hot oven for 20 or 30 minutes, depending upon the size of the muffins.

Excellent muffins may be made from oatmeal combined with ordinary wheat flour.

Barley—Oats.
One cup liquid, one tablespoon

Helpful Hints

A delicious flavor is given to dried peaches or apples by adding a little orange peel.

Put bluing in the water when washing glasses and it will add to their brilliancy.

Borax and cold water will remove chocolate stains.

Hot, sharp vinegar will remove paint from windows.

To wash white enamelled furniture saturate a soft cloth with a solution of one pint of warm water in which a teaspoonful of soda has been dissolved.

Look the chairs and seats over carefully with an eye to repair rather than discard. It isn't at all difficult to paint chairs one's own self. Choose a good hard-finish paint—the salesman at the paint shop can give valuable advice—put on an old dress and start. Once started one has to finish.

To make the ribs of an umbrella last longer, drop a little machine oil on the hinges. This keeps them from rusting and breaking.

Cutting sandpaper with the scissors sharpens them.

To Wash Rag Rugs

Rag rugs often have a limpness after washing that makes them unwieldy and easily kicked up. A little starch added to the last rinsing water will help to give body and straightness to small rugs. Wrap the rug carefully and pin on line with plenty of pins. If the rug is folded with the long edges together to wring and hung on the line with the long edge pinned the rug will be straight and even when dry.

Late Summer.

The reaper thinks of harvest, and the children think of nutting. And the bramble feels her hips growing red and growing strong. The ladybirds, like rubies, hang upon the leaves of elder. And the dew is colder night by night that drops upon the guller: And in the yellow cornfields the steady scythes are cutting All day long.—Nora Chesson.

HAMILTON 40th and Hamilton
— TODAY —
Dolores Castenelli
in "The Right to Lie"

Hotel Rome Cafeteria
Try our Sunday dinner.
A great variety of tempting foods at moderate prices.
ALWAYS OPEN.
ROME MILLER.
Bee Want Ads Bring Results.

Phoenix Hose

---the Beautiful Hosiery

Women who know the nicety of dress will tell you that PHOENIX HOSE offers wonderful "matching" possibilities.

We carry PHOENIX ALL and can give you unexcelled service in matching your hosiery with the new frock or gown.

Women find, too, that to trade at Pray's gives them far greater satisfaction in sales attention. Come in tomorrow and let us show you a real Hosiery service station.

Pray
For Men

Two Stores—
1908 Farnam
508-10 South 16th

The Home of PHOENIX HOSE for Men and Women

Labor Day Celebration
KRUG PARK
SPEAKERS
Mayor Short of Sioux City,
Arthur Wray, candidate for governor on the farmer-labor ticket.
All should hear these splendid speakers.
RACES AND FUN GALORE

ANNOUNCEMENT

CLOSING OUT SALE

Omaha's Oldest
Established
JEWELER

ALBERT EDHOLM
Sixteenth Street at Harney

The Cook Book

By Jane Eddington

How to Make Toast.

A fine grained bread, which can be cut in slices not more than a half inch thick, makes the best toast. It will be lighter if the bread is warmed through thoroughly before it begins to brown. Heat it on one side and toast before browning it. This partly dries the bread, as you will notice by the way the first heated surface contracts and the outside rounds out.

Bread contains from 30 to 40 per cent of water, and for invalids this is all dried out, when bread is toasted. For others it should be dried just right and that is a hard saying, for one has to learn by experience what is the right sort of a fire for making the most palatable, the best flavored toast.

Singed bread is not good—the fire was too hot. The drying out must not be done too slowly or the toast will be like bread or a cake cooked with too slow a fire. The best and

most palatable brown surface is got when the bread is thoroughly hot but neither too moist nor too dry.

Do not press down on toast in buttering it, unless it is totally dried out, when it makes no difference. Have the butter a little soft, and butter while hot. Toast wetting in butter is unwholesome. Do not pile one hot buttered slice on another. They sweet.

Butterscotch Pudding.

Melt two tablespoons of butter, stir into it until smooth two tablespoons of flour. Add four tablespoons of brown sugar and stir into the mixture one cup of hot milk, stir thoroughly, then put over the fire, and stir constantly until the mixture thickens. To make an exceedingly sweet pudding add almost half a cup of sweetening. Instead of set in pan buttered and sprinkled heavily with sugar or syrup, let rise and finally bake in a rather hot oven.

Brown Sugar Syrup.

To keep the sugar from sugaring off on the bottom of the saucepan, it is best to make a syrup with some commercial syrup, corn or malt, added. The latter gives the best results, I think. To one cup of sugar add four tablespoons of the syrup—heated to run thinly—and four tablespoons of water. Stir till dissolved and cook to syrup stage.

YOU can sing
If you know how to breathe.
Florence Basler Palmer
Voice Studios,
3913 Farnam. Phone Harney 2548.

Sells-Floto Circus
COUNCIL BLUFFS, IOWA
20TH STREET SHOW GROUNDS
MONDAY, LABOR DAY
2 PERFORMANCES 2 P. M.—8 P. M.
DOORS OPEN 1 AND 7 P. M.
MENAGERIE
Pageant--Birth of the Rainbow
3 RINGS AND 2 STAGES
Two-Mile Street Parade at 11 A. M. Monday
Second Largest Show on Earth
With a Performance Second to None

PAXTON SPECIAL
Spring Chicken Dinner
\$2.00 PER PLATE
Served from 12:00 M to 8 P. M.

- Chicken Gumbo a la Creole
- Kalamazoo Celery
- Half Broiled Spring Chicken
- Asparagus Tips
- New String Beans in Butter
- Peeled Tomato, Mayonnaise
- Tea
- Coffee
- Ice Tea
- Milk
- Mixed Olives
- Candied Sweet Potatoes
- Bread and Butter
- Half Cantaloupe a la mode

This same dinner can be served week days by making your reservations one hour in advance.

BUSINESS MEN'S LUNCH
served week days—11:30 A. M. to 2 P. M.—75c

SPECIAL DINNER
week days—5:30 P. M. to 8 P. M.—\$1.25

Try Our Lunch Room for Quick Service.

Paxton Hotel
Douglas 1542