

Now for Some Jellies

By LORETTO C. LYNCH.

Of course, every housewife is putting up some jelly right now. Some are having failures and ask why, oh why, must we waste both sugar and fruit until we achieve success? But you must not necessarily have failures with your very first jelly if you make certain of some very definite things before you begin. In the first place you must have the proper utensils for making the jelly. An agate, granite or enameled pot should be used. Tin or iron is prohibited because it causes certain discoloration of the jelly and also because it may form a poisonous combination with the acid of the fruit. Then the pot should have a smooth bottom on the inside. A new pot is ideal. If the bottom of the pot is rough or chipped the fruit may adhere to it, causing a burned taste throughout. You will need either an enameled or wooden spoon for stirring. If your wooden spoon is new soak it in lard or oil over night and then scrub it. This will prevent to a decided extent discoloration. A measuring cup of the standard half pint size or better, the quart measure will be found practical. For a small quantity of home-made jelly it seems unnecessary to invest in a scale. But one needs a jelly bag. This may be the variety the shops are showing on those very convenient uprights or it may be a three-cornered affair fashioned of outing flannel or several thicknesses of cheesecloth.

My advice to beginners is, try a small quantity at first. In the case of grapes put about four bunches into the cookpot after they have been washed and picked from the stems. Any fruit for jelly is better a little underripe than overripe. Crush the grapes until the juice flows. Then soak until the seeds fall out. Turn the fruit into a bag previously wrung out of hot water and let the juice drip until it stops. Measure the juice and add an equal quantity or only three-fourths as much sugar as juice. Boil together, removing the

scum as it rises, until a little dropped on a cold plate slightly hardens. With this small quantity the jelly stage is reached after about five minutes of actual cooking. When the jelly stage is reached, dip a heavy glass into boiling water and stand it on a towel wrung out in hot water. Dip a silver spoon into hot water and place it in the glass. This helps to prevent breaking. Pour the jelly into the glass, remove the spoon and set the glass aside until the jelly is hard.

With this success upon your hands, you will be ready to start in with a larger quantity. But do not fall into the mistake of trying to make too much at once. The average home is not properly equipped to make anything in the preserving line in large quantity. Rather take several days at your jelly-making and give your undivided attention to the small job in hand at a time.

It is a substance called pectin in fruit that causes jelly to stiffen upon cooking. Many women try to make jelly from certain fruits that contain either little or no pectin. The result is failure. To add this pectin making element to fruits lacking it is sometimes effected by adding the white, pulpy part of a few lemons—the part lying between the fruit itself and the yellow outside skin.

The common fruits containing pectin (the jelly making element) are currants, grapes, cranberries, apples, crab apples, quinces and blackberries.

But any one may find out if a fruit contains pectin by a very simple experiment. Put a little of the raw fruit juice you wish to test into a small glass. Add a little alcohol—from the chafing dish lamp. Let this stand, and if the fruit juice contains the jelly making element, a substance resembling gelatin will arise to the top. As fruit ripens, it loses some of its pectin, and therefore does not make such desirable jelly. It is a good experiment therefore, to try, if you are at all

in doubt of your fruit. For no amount of time or material or trouble will make jelly for you unless pectin is present. Various fruits, rich in pectin, may be combined with those lacking it. For instance, apples may be combined with peaches. The hard fruits, like apples and quinces, should be cut into pieces, skin, seeds, core and all, and cooked with a very little water to prevent burning. Then they may be turned into the bag.

Apple jelly may be colored with a few cranberries or grapes or the leaf of a rose geranium may be put into the glass just before pouring in the jelly. The leaf will float to the top, when it should be removed. Mint may be put into apple jelly in much the same manner. Make some jelly, if only it is but a few glasses.

Your Gas Range.
A gas range needs constant care. Close watch should be kept over the burners. Dust collects and clogs the holes. When this happens the full amount of gas is not consumed and the unburned gas is wasted. If the openings to regulate the amount of air are clogged with dust the gas is also wasted and the flame is not as hot as should be. A stiff whisk broom cleans all the openings quite thoroughly.

Princess Mary of England receives an annuity of \$30,000 a year.

Washday on Tuesday

Did you ever consider the advisability of making Tuesday the wash-day instead of Monday?

If you wash on Tuesday, washing loss some of its hardship. Monday can be used as a day of preparation. On Monday one could do the mending. A patch that has to be "set" on a freshly ironed garment muddies the garment and means extra work in pressing. If the patch is applied Monday it is then washed and ironed as one with the garment and shows much less.

Unique Applique.

Attractive and original luncheon sets, table runners, curtains, etc., can be made by applique work. Linen, either unbleached or colored, is generally used. The designs are carried out by using patches of cambric, gingham, or chambray of different patterns, to give the best idea of the flower or fruit chosen.

Specials for Saturday

- 10 POUNDS PURE CANE SUGAR..... \$1.54
- | | |
|---|--|
| Home Dressed Spring Chickens, per lb. 35¢ | Government packed Pork and Beans, special per doz. 74c |
| Extra Fancy Steer Round Steak, per lb. 25c | Gallon can of Apricots or Freestone Peaches, in syrup, each 74c |
| Young Legs of Mutton, per lb. 17½c | Regular 35c Pure Tomato Catsup, per bottle 24c |
| Extra Fancy Rump Roast, 19½c | Peerless Laundry Tablets, washes clothes without rubbing; 16 tablets to the box, per box. 25c |
| All brands Creamery Butter, 60c | |
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37c	13c	16c	37c

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Choice Rib Boiling Beef... 10c	Forequarters, special at... 14c
Choice Beef Pot Roast... 13c	Hindquarters, special at... 18c
Prime Rib Roast... 20c	Fancy Lamb Chops... 22c
Fresh Beef Hearts... 13½c	
Choice Round Steak... 23c	VEAL CUTS
Choice Sirloin Steak... 35c	Choice Veal Stew... 14c
Choice Chuck Roast... 16c	Choice Veal Roast, Shoulder Cuts... 18c
Fresh Cut Hamburger... 19c	Choice Veal Legs (½ or whole)... 25c
	Choice Veal Loins (kidney in)... 20c
	Fancy Veal Chops... 22c
SMOKED MEATS	
Sugar Cured Bacon Squares, special at... 25c	
Sugar Cured Strip Bacon... 27c	
Sugar Cured Breakfast Bacon (½ or whole)... 34c	
Sugar Cured Picnic Hams... 24c	
Sugar Cured Regular Hams, Puritan Brand... 38c	
Sugar Cured Skinned Hams... 36½c	
Cudahy's Puritan Bacon (½ or whole)... 50c	
	PURE LARD
	Pure Lard, per lb., special at... 26c
	Compound... 20c
	SAUSAGE AND COOKED MEATS
	Choice Frankfurts and Wienies... 20c
	Choice Polish and Garlic... 20c
	Choice Minced Ham (sliced)... 25c
	Choice Pressed Ham (sliced)... 25c
	Fresh Liver Sausage... 18c
	Fresh Bologna Sausage... 18c
	Fancy Summer Sausage... 27c
	SPECIAL ON CANNED GOODS
	Fancy Early June Peas, 3 cans... 39c
	Fancy Sweet Corn, 3 cans... 40c
	Fancy Cut Beans, 3 cans... 39c
	Fancy Pork and Beans, 3 cans... 35c
	Evaporated Milk, tall cans, 3 for... 38c
	Evaporated Milk, small cans, 6 for... 40c
	P. & G. White Naptha Soap, 10 bars... 75c
	Star Laundry Soap, 10 bars... 75c
	Pearl White Laundry Soap, 10 bars... 45c
	White Borax Naptha Soap, 10 bars... 45c
	We Fill Mail Orders From This List.

Do You Like Peaches

If you haven't eaten a Puyallup peach you haven't tasted the real true flavor that has made the Puyallup Valley famous the world around. For Sunday we shall blend some of these famous peaches into our Vanilla Ice Cream and let you enjoy a combination called Peach Marmalade that will give you about as much pleasure as any ice cream you have ever tasted.

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Fancy Steer Pot Roast, per lb. 17½c	Fancy Steer Round Steak, per lb. 30c	Fancy Shoulder Steak, per lb. 20c
Fancy Veal Roast, per lb. 15c	Morrell's Lean Breakfast Bacon, lb. 42½c	Legs Young Mutton, per lb. 23½c
Central Special Coffee, per lb. special for Saturday only. 35c	Fancy Santos Coffee, per lb. 30c; 3 lbs. for 88c	48-lb. Sack Marshall's Best Flour... \$3.50
10-lb. Best White Sugar... \$1.65	Adv. Extra Sifted Peas, per can... \$2.25	No. 3 cans Tangier Pineapple, per can... 40c
10-lb. can Karo Syrup... \$1.00	Per dozen... \$4.70	Graham Crackers, per pkg... 18c
10-lb. can White Karo Syrup... \$1.00	Crisco, lb. cans... 30c	Mayflower Corn, per can... 15c
Navy Beans, per lb. 15c	50c size Bottle Olives... 15c	Per dozen... \$1.75
Extra Fancy Rice, per lb. 12½c	Snider's tall Tomato Soup, per can... \$2.25	Gallon Mazola Oil... \$1.20
No. 2 can Baked Beans... 12½c	Full Cream N. Y. Cheese, per lb. 38c	Fancy Comb Honey... 35c
Tall cans Dundee Milk, per dozen... \$1.50	5-lb pails Swift's Snowflake Oleo... \$1.73	Assorted Plain Cookies, per lb. 30c
Little Quaker Peas, per can... \$3.00	Extra Fancy Pickling Peas, per bushel... \$2.50	
Per dozen... \$3.50		
Extra Sifted Hart brand Peas, per can... \$2.90		
Per dozen... \$2.90		
Diamond C or Lenox Soap, 10 bars for... 48c		
P. & G. Soap, 12 bars for... \$1.00		
Items Fairy Sodas, per lb. 21c		
McCORMICK'S HOME-MADE CHOCOLATES, PER LB. Creamery Package... 60c		
Butter, per lb. 47c		
Strictly fresh checked Eggs, in carton, doz. \$2.10		
Extra fancy Colorado Peaches, per bushel... \$4.00; per box... \$2.10		

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Large square basket Oregon Prunes... 59c

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Colorado Rocky Ford Pink Cantaloupes, per crate... \$1.49

Early Ohio Potatoes, per peck... 48c

Fancy Duchess Apples, wormless, 10 lbs... 75c

Choice Home Crown Sweet Potatoes, 4 lbs... 25c

Red Globe Onions, 10 lbs... 29c

Hershey Cocoa, ½-lb. can for... 26c

Ivory Soap Flakes, 3 pkgs... 35c

Electro Silicon Polishing Cream, 3 12-oz. cans... 55c

Powdered Electro Silicon, 3 boxes... 27c

1½ lbs. Monarch Peanut Butter... 58c

Morgan Sapolio, 3 cakes... 27c

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