THER ADVENTURES OF PATSY KILDARE—DAILY VYVETTE—THE QUEST FOR YOUTH

DES GRANDMOTHER KEEP YOUNG BY ASSOCIATION WITH YOUTH?

Constant Companionship With Those Much Younger Rather Throws Her Own Age Into Bold Relief

WRITER in a current magazine tells us that there is no more certain way the old to keep young than by assoting with those who are just beginning He says: "If we try to look at the id through the optimistic spectacles these young folk we are able more or to recover our own attitude at their nature age, and to envisage life as is today by the aid of eyes that were ing only in a distant yesterday."

This may be true in some cases, ye you not known many older people by constant association with those much younger than themselves are de to feel altogether passe? The rounger people absorbed in their own inests do not realize this, and the older see draw further and further within impelver and constantly hearkening sick to their own young days, as consted with the present, realize how hope usely out of things they are.

BUT let two or three cronies gather tommon ground and grow young again hight home to me only the other day children. seeing a dear old lady whom I know at a seaside resort, where were gathered grandma, content to sit with her tatting- into-just grandmother.



This hat proves that there are other places to wear a sash becomingly than about the waist!

I was about to say knitting, but, after all, gether to talk of old times; they meet that no longer symbolizes grandmotherhood, does it?-and listen placidly to the n bringing up former days. This was experiences excitedly recounted by the

But when these old ladies were brought together, what a transformation! Their so or three of her contemporaries. Each, eyes sparkled and their cheeks dimpled as lips will redden and the roses will blossom aft alone, would have been perfectly con- they poked gentle fun at each other or retent to find an unselfish enjoyment in the called long-forgotten incidents of their buoyant spirits of her grandchildren, youth. Together they were a lively and rushing from one thing to another in a interested group, all chattering away just round of summer gayety. Their hearts as they had done fifty years ago and as and their interests apparently centered in their grandchildren were doing now. But hese youthful pleasures. Each was a when they separated each subsided again

2. Is a call upon the hostess obligatory after

Motor Trip to New York

thing to do. Write in somewhat the follow-ing vein: My dear Mrs. (or Miss) So-and-so: I want to express my appreciation of your kindness to me while in New York. The

visit was most pleasant throughout and I shall always remember it. Promise me that when you come to Philadelphia you will

give me an opportunity to see you, etc., etc." A gift to the lady in question would hardly be necessary. It would be better for you to wait until some future time,

when you can return her kindness in a

Plans for Linen Shower

Write invitations on plain white paper as follows, if you wish to make them for-

Miss E. W. requests the pleasure of Miss ... s company on the evening of Thursday, July 28 at eight-thirty o'clock

(2) Quite appropriate. (3) Seven-thirty for

(2) Quite appropriate. (3) seven-thirty for an evening affair is rather early; eight or eight-thirty would be better. (4) Serve dainty sandwiches of minced beef or chicken, lettuce and mayonnaise, cheese and olives, a salad of some kind if you

and olives, a salad of some kind if you care to, although this is not necessary; salted nuts, bonbons, cake, ice cream or ices and coffees in demitasses. (5) Use a pretty centerpiece and dollies if you have them, a lunch cloth or a plain white damask tablecloth. Decorate simply with flowers in season, such as tiger lilies, marigolds, hollyhocks or poppies. The lilies and hollyhocks should be placed in tail vases, while the poppies or marigolds would look well in flat bowls. (6) Have your sister leave the house on some pretext and keep her away until the guests have arrived, then bring her in. (7) The gifts can be arranged

her away until the guests have arrived, then bring her in. (7) The gifts can be arranged on a separate table either in the dining room or another room, each tied in white paper with the card of the donor inside.

Send Her Flowers or Candy

To the Editor of Woman's Page:

To the Editor of Woman's Page:

Dear Madam—I am a young man of twefty-two, but have not mingled much in society. I have met a young lady recently who has been very pleasant to ms and I would like to show her some little politeness, though I would not want her to think I am in love with her, as I am not, and I do not think she has any sentimental attraction for me. How could I show her a little attention?

Send her an occasional box of bonbons, some pretty flowers at another time, or a book now and then. Also invite her to go with you to the theatre or to the moving-picture shows several times in the year. These are any of them rather impersonal attentions and are always appreciated by the girl.

Wait Until Introduced to Her

To the Editor of Woman's Page:

Dear Madam—If a man writes to another man telling him of his Sethrothal to a siri the first man does not know, is he supposed to write to the girl and congratulate her?

CLEM.

As the girl is a stranger to the man he would not be expected to write to her. He can, however, say in his letter to his friend that he hopes he will soon give him an opportunity to meet his fiances that he may wish her future happiness in person. It is not usual to congratulate a girl on the case of the

To the Editor of Woman's Page:

butter" letter and the nice

THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper only and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily indoors the scattment present. All communications for this department should be uddressed as follows: THE TOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

TODAY'S INQUIRIES 1. At what stage of ripening is fruit best for 1. Should a call be made upon one's hostess after a luncheon?

How can pared fruit be kept from turning when exposed to the air before cooking?

ANSWERS TO YESTERDAY'S INQUIRIES

dirty, no more, no less,

less marked manner

To the Editor of Woman's Page:

L. The easiest way to break ice into small core for an ice cream freezer is to place it in muslin bag and beat it with the flat side of is trying.

3. The leaves and flowers of a plant called

Biack leather handbags can be made to look new by an application of aboe polish.

Creamed Radishes-Summer Salads

Dear Manatu—Will you please tell me how amed radishes are prepared. They were in one of the menual recently. Also I would be a second to the menual recently. Also I would be a second to the work of the menual recently. Also I would be a second to the work of the work of

Dear Magata—Will you please tell me how a med radishes are prepared? They were to be not of the menus recently. Also is a more of the menus recently. Also is a more reality and be glad it you would see several summer salads to me to be in the warm ther and have plenty of salads and vegeties in its place. The creamed radishes are prepared by morring the skins of large radishes and colling them until tender in slightly salted rater. Dress with a rich cream sauce, seanon and serve.

Have you ever tried pepper and cucumber

The dream Madam—I have been invited by some from hem to New York on Sunday. We're to with them to New York on Sunday. We're to with them in the hem in New York on Sunday. We're to with them in the hem in New York on Sunday. We're to with them in the hem in New York on Sunday. We're to with them in the hem in New York on Sunday. We're to with them in the hem in New York on Sunday. We're to with them in the hem to New York on Sunday. We're to with them in the hem to New York on Sunday. We're to with them to New York on Sunday. We're to with them to New York on Sunday. We're to with them to New York on Sunday. We're to the hem to New York on Sunday. We're to them to New York on Sunday. We're to them to new York on Sunday. We're to them to New York on Sunday. We're to the hem to New York on Sunday. We're to with them to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to with them to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York on Sunday. We're to the hem to New York o water. Dress with a rich cream sauce, sea-

you ever tried pepper and cucumber miad? It is so refreshing on warm days real and remove the seeds from two sweet spanish peppers, and cut them into strips. el and silce the cucumbers, mix them the the peppers, add chives and serve on mounds of lettuce leaves with

French dressing.

Frozen tomatos a saled is delicious. Use six pipe tomatoes, peel them, chop them and sub through a sieve; add two tablespoonfuls and through a sieve; and two tablespoonfuls and through a sieve; and two tablespoonfuls and the sale dash rub through a sieve; add two tablespoonfuls powdered gelatin dissolved in one cunful beiling water, one teaspoonful salt, dash paprika, one-half teaspoonful sugar and two tablespoonfuls lemon juice, and beat to-gether until the mixture begins to thicken, then pour into a wet ring mold. Pack in equal parts of rock salt and crushed ice for four hours, turn out, fill the center with lettuce leaves dipped in French dressing To the Editor of Woman's Page:

Dear Madam—I want to surprise my sister with a linen shower. She is out of town but will be return on the evening of said affair. (1) How will be return to the evening of said affair. (1) How will be return to the evening of said affair. (1) How will be return to the return on the evening of said affair. (2) How will be return and also some married looks to this all right and also some married looks to this all right (3) When shail I arrived too late? (4) What shail I serve? (5) How shall I arrange the table? (6) How do we surprise the engaged girl; do we brink her in when every one is in the room? (7) Where do we put our girls and when do we show them? e leaves dipped in French dressing

Recipe for Lobster Salad the Editor of Woman's Page:

Dear Madam—Can you please give me the READER.

- One cooked lobster, four blespoonfuls butter, fresh mushrooms, ne lemon, shredded lettuce leaves, pap-tra, lobster coral, mayonnaise dressing

Divide the meat of the lobster into small ces, melt the butter, add the lobster and fry it for a few minutes with about one-balf its quantity of mushrooms cut into quarters. Drain, cool and arrange on let-tuce feaves in a salad dish, season with non juice and paprika and cover with a mayonnaise dressing. Decorate with capers and lobster coral. Of course, if you do not care to have the mushrooms and capers the saind is quite delicious served without them.

Peanut Butter for a Meal

the Editor of Woman's Page:

Dear Madam—Some time are you published as recipes containing peanut butter. I used of these and they were so good we have it got the habit. Can you give me any dishes to be made from it? I never thought using it before excent as a spread for set of containing the property of the property There are a number of ways of using anut butter as an ingredient for a lunchn or dinner dish. Here are three more: nut butter bean loaf-One-half cup

Peanut butter bean loaf—One-half cuppeanut butter, one cupful cooked beans,
to supfuls soft breaccrumbs, toasted, oneif teaspoonful pepper, one cupful milk,
teaspoonful salt.
The beans should be soaked overnight
d cooked in fresh water until tender,
teast through a sieve, add other ingremis, mix well. Shape into a loaf, place in
a sid bake about two hours, basting
th nielted butter and hot water.

peanut butter sausages—One-fourth cup-soft safted breadcrumbs, three-fourths ful wheat cereal, cooked, one cupful pea-butter, one egg, beaten light; one-half spoonfus sa't, one-half cupful sage, one-tesspoonful thyme, one-fourth tea-

wen together, add beaten egg, form susages. Place on pan in which a tea-ful of butter has been melted, bake twenty minutes. Serve with bananas halves lengthwise and sauted in hot

t butter cream soup—One quart e small onion, grated; one table-flour, level; one table-poonful see cupful peanut butter, one bay es stalks celery, chopped; one salt-celery salt, one-half teaspoonful title dash white pepper, a dash of

Free Canning and Drying Manuals for Housewives

READERS by sending this coupon and two-cent stamp for postage to the National Emergency Food Garden Commission, 210 Maryland Building, Washington, D. C., will receive FREE OF ANY CHARGE a primer on canning vegetables and fruits. Separate two cents postage will bring manual on drying.

Fill out the space below and mail, as this is a part of the personal service this paper aims to give its

Street City State E. L. Canning Drying

THE GOOD HEALTH QUESTION BOX

By DR. JOHN HARVEY KELLOGG

IN SUMMER there's no excuse for air starvation and the pallor and anemia due to being house-bound.

Fresh air and sunshine are free. Every other luxury and necessity of life we must pay cash for. The fresh air and sunlight may be had without money and without

A trip to the seashore, a camp by som sylvan lake or brookside is desirable, but not essential. Pitch a tent or make an arbor in your back yard or on your housetop and bask in the air and light; your on your cheeks, and the rich brown tint of health will spread over your pale skin. You will feel the new life thrilling through your veins and the old joy of childhood welling in your soul.

And don't forget the garden you planted a month ago. Digging in the soil is the best way to earn an appetite.

Don't stay in the house a minute that you don't have to. Move the dinner table out on to the perch or under an arbor of leafy boughs.

And don't have more cooking done than a necessary. Green corn, straight from the garden, is delicious. No butter, salt, pepper or cook-ing is needed. Lettuce and celery and cucumbers are rich in vitamines. Eat more

Hunt the woods for wild flowers transplant a few into your back yard. Join a walking club or organize one. Study up the trees and birds and bugs

3. When two women become acquainted which of your locality.
Once in a while wander off and get lost and stay out overnight.
Rough it a little and have some real fun should make the first call, the older or the in a mild return to savagery.

You haven't time to become a naturalist, but you can at least become a "nature faker."

Pain, Sickness and Disease

2. Too frequent use of the dry shampoo li liable to cause eczemas or scalings on the Aside from accidents, if we lived in harmony ith all health laws, would we be subject to ain, sickness or disease? LOUISE R. Certainly we would because we are struggling along under an enormous bur-den of heredity that we cannot shake off 3. The hair should be shampoord when it is in one generation or in 100 generations There isn't any question at all that we have certain entailments of disease that we are subject to that must necessitate more or less of sickness and suffering. But it is, nevertheless, true that by far the largest share of miseries and maladies are the natural results of our wrong habits of

Buckwheat as a Food

Is there any objection to buckwheat as a food? No; buckwheat is wholesome. It is not so good a food as some of the other cereals, but it is a wholesome food. There are a few people who find some inconvenience from the use of buckwheat. Whenever they use buckwheat they are troubled with skin eruptions, with burning and itching, and it is objectionable to some people on that account. Such persons are sensitized to buckwheat and must avoid it. The princi-pal objection to buckwheat, however, is the way in which it is cooked and served. Grid-die cakes soaked in burned grease and smothered in cane sugar syrup or glucose are most unwholesome.

Lime Water

I have been taking lime water diluted after each meal for some time. Would you recommend me to continue it? FRANCES W.

No. It is better if you need an alkali to take a little soda in water an hour or two after the meal. It is better to take soda to relieve excessive gastric acidity than to suffer the injury done by the acid; but the proper thing to do the source of the source but the proper thing to do is to get rid of the acidity by removing the cause. You should seek medical advice.

The Mixture of Foods

Is it better to eat each dish separately or to It doesn't make any difference; they will be mixed in the stomach, anyway.

Function of Glandular System What is the function of the glandular sys-

There are some glands that make secretions of different kinds and some glands that remove excretory substances from the body. That is, we have glands for secreting and others for excreting.

(Copyright.)

MINES LET LOOSE OFF AFRICA British Ship Officers Say Germans Are Trying to Cut Off Trade

AN ATLANTIC PORT, July 24.—A British steamship which arrived here yesterday from Calcutta brought word of German attempts to stop trade between the Far East and English and American ports. The ship's officers said the waters off South Africa had been strewn with mines and that two steamships, one of 5000 tons and another of 3200 tons, not reported since they left Cape Town, were believed to have been lost from this cause.

During the yovage the officers also beard

During the voyage the officers also heard that a German raider operating in the In-dian Ocean had been destroyed by British warships. The raider was an oil tanker that had been changed into a cruiser.

THE CHEERFUL CHERUB The little things we do are signs, Our inmost character revealing; And throwing flowers on the street Betrays a lack of finer feeling

IN THE MOMENT'S MODES

If the style cre-ators' collective word is to be taken seriously, then we are facseriously, down - the - back season. They tell us that this will be the most radical of the style changes to be introduced in the advent of fall models. Which may be welcome news to those women who look women who look just as well in a back - buttoned dress as they do in one closing in front, but which will surely bring tears of dismay to the woman of more than average proportions. The stout woman may find some comfort in thought that fall styles announced in August do not always become the leading modes of September and October. It all depends upon the wearers themselves whether a mode is to be come popular, and women's attire being creatures of such variable likes and dislikes the fashion folk can do no more than gamble on the result. To-day's sketch presents a little fall frock fashioned from navy blue men's wear serge.

VEGETABLES



PREPARATIONS FOR HOME CANNING BY COLD-PACK AND OTHER METHODS

Steps Are Simple, but Should Be Carefully Followed for Successful Results-Complexity Only Apparent. Table Shows Times for Various Processes

REFERENCE TABLE FOR HOME CANNING

STERILIZING

BLANCHING

	Minutes		inutes	Minutes	Minutes	Minutes
Vegetable Greens	15 to 2	20	120	90	•5 lbs60	
Cabbage	15 to 2	20	120	90	5 lbs.—60	
Cauliflower	15 to 2	20	120	90	5 lbs.—60	
Brussels Sprouts	15 to 2	20	120	90	5 lbs.—60	
Carrots	5 to	8	90	75	5 lbs.—60	
Parsnips	5 to	8	90	75	5 lbs.—60	
Beets	3 to	8	90	75	5 lbs.—60	
Turnips	5 to	8	90	75	5 lbs60	
Sweet Potatoes	5 to	8	90	75	5 lbs.—60	
Tomatoes	To loose	en	22	18	5 lbs.—15	
	skin		-		2 00000 20	T. 75 3550 T.
Corn (on cob or off)	5 to	15	180	90	5 lbs.—60	0 20 lbs.—35
Lima Beans	2 to	5	120	90	5 lbs.—6	
String Beans	2 to	5	120	90	5 lbs.—6	
Peas	2 to	5	120	90	5 lbs.—6	
Okra	2 to	5	120	90	5 lbs.—6	0 20 lbs40
Pumpkin (for pie)	Cook 30	min.	90	90	5 lbs.—6	0 10 lbs40
Squash (for pie)	Cook 3	0 min.	. 90	90	5 lbs.—6	0 10 lbs40
Pumpkin or Squash Cubes	10		90	90	5 lbs.—6	
14		FF	UIT	S		
Strawberries	Non	e	16	10	5 lbs.—	8 10 lbs.— 5
Blackberries	Non	e	16	10	5 lbs.—	
Dewberries	Non	e	16		5 lbs.—	
Sweet Cherries	Non	e	16	10	5 lbs.—	
Blueberries	Non	e	16	10	5 lbs.—	
Peaches	Non	e	16	10	5 lbs.—	
Apricots	Non	e	16	10	5 lbs.—	
Currants	1		16	12	5 lbs.—1	
Gooseberries	1		16		5 lbs.—1	
Cranberries	1		16		5 lbs.—1	
Sour Cherries	1		16		5 lbs1	
Apples	11/2		20		5 lbs	
Pears	11/2		20		5 lbs.—	
Quinces	114		20	12	5 lbs.—	
Oranges (whole)	11/2		12		5 lbs.—	
Oranges (sliced)	Nor		10		5 lbs	
The time table show	ws blan	ching	time	e for va	rious veget	ables and fruits

and also sterilizing time not only in the hot-water bath outfit but also in equipment for sterilization by the water-seal method, the steam-pressure methods and the aluminum steam-cooker method.

*Lbs. in this column indicate pounds of steam pressure required; the figures which follow indicate number of minutes required for sterilization under this pressure.

By JOHN BARTRAM (Save These Articles for Reference) canned, and containers have been cleaned canned, and containers have been cleaned and tested, the canning procedure for most products by the one-period cold-pack method consists of five steps—scalding or blanching, cold-dipping, packing, processing and sealing. In canning berries and all soft fruits blanching is dispensed with. The products to be canned are blanched or scalded usually by being placed in a cheesecloth bag or wire dipping basket into boiling water and allowed to remain therefrom one to fifteen minutes, depending on the kind of product. In the case of greens and green vegetables, however, the scalding is accomplished most satisfactorily in steam.

DRACTICAL experience in canning a few PRACTICAL experience in canning a few jars will equip the housewife with knowledge enough to go ahead all summer in the work. Later recipes will be based on the one-period cold-pack method, but the other methods—water-seal and steam pressure—require the same preliminaries here described. Blanching and processing times for all methods, however, are given in the table which appears today, and housewives who own such outfits should save the table, which has been prepared, after careful tests, by the National Emergency Food Gardens Commission.

PREPARATIONS FOR CANNING

PREPARATIONS FOR CANNING

First steps in canning consist in preparation and cleaning of containers and in preparation of products to be canned by washing, paring, trimming and cutting into pieces where division is necessary.

Clean hands, clean utensils, clean, sound, fresh products and pure, clean, soft water are essential. No vegetables or fruits which are withered or unsound should be canned. If possible, only fruits and vegetables picked the day of canning should be used. Peas and corn, which lose their flavor rapidly, should be canned within five hours if a choice product is desired.

Before preparation of the products is begun the containers should be washed. If glass or crockery jars are used, they should be placed in a vessel of cold water over a fire to heat. They will then be hot and ready for use when the products have been prepared for packing.

All grit and dust should be washed carefully from the materials to be used. All products should be graded, especially for ripeness. Large fruits and vegetables should be pared if necessary, and small fruits, berries and greens picked over carefully.

STEPS IN CANNING



is accomplished most satisfactorily in steam as volatile oils and other substances remain in the food under this treatment. Suc



PATSY KILDARE, OUTLAW

By JUDD MORTIMER LEWIS

Showing Off

Showing on Showing on Showing on Showing on Showing on Showing on School began about as usual today. I maything. Patsy?" I said, "Yes, ma'am." Then Rowdy and I walked out to the platform and I did a turnover endways, which made them all catch their breaths. Then I walked across the platform on my hands and all the time the teacher was telling me and all the time the teacher was telling me and all the time the teacher was telling me and all the time the teacher was telling me and all the time the teacher was telling me didn't play with me long, for another girl and all the time the teacher was telling me to stop. My dress was in front of my eyes and I walked off the platform, because I could not see. I sat there on the floor looking foolish till my teacher got to me and asked me if I was burt. I said, "No. ma'am." The children were all clapping their hands and my teacher said, "This is not a vaudeville performance. Cart." called her away. A big girl came up with her arm around another girl and the other girl's arm was around her. She said to me, "Is that the best dress you've got?" I smiled and said, "Yes, this is the best dress I've not a vaudeville performance. Can't you speak a piece?" I said, "Yes, ma'am." Then got. Don't you think it is kind of a nice dress? Let's us three play hopscotch. Want I bowed and said: to?" The other girl turned up her nose The Irish, the Irish, they don't amount to much But they are a whole lot better than the ding, dang Dutch. and the one who had spoken to me said, "Do you know that your dress is soiled?" The children all clapped their hands and I said, "At least my neck is clean," She when I looked at my teacher she was very red in the face. Then the school was dissaid, "Are you speaking about me?" I said, "Mercy, no. I am speaking about me. If I were speaking about you I would say you had freckles and that you have bad teeth and big feet, but I hope I am too much of a

ose she will ever speak to me now,
After recess we all went into one big som and my teacher told a fairy story and then

products may be put into a colander, set over a vessel of boiling water and covered as tightly as possible. Good results may be obtained by use of a steam cooker.

affected by the extra cooking. Rapid cooling of these products reverents overcooking, clarifies the liquor and preserves the shape and texture.

Product (1 bushel)

bushel, reckoning can be made for smaller quantities. QUESTIONS AND ANSWERS

to sterilize the product and is continued for a period determined by the character of the product and the kind of apparatus used. Containers should be placed in processing vessel as soon as filled.

Immediately after termination of processing period, while products are still hot, glass and similar containers must be scaled.

Jars should then be placed in a tray upside down to cool and closely examir

lady to speak that way about a nice little girl like you." She did not know what to say. The other girl said, "Come on. She is

no good." They turned away and I said, "Good-by, Red." she being redheaded. That

made her madder than ever and I don't sup-

As soon as the product is removed from

boiling water or steam it should be dipped into cold, clean water and immediately

removed and drained a few moments. Tem-perature of water used for cold dipping

should be as low as possible. The cold dip hardens and conserves color and flavor. The product should be packed carefully

into hot jars as soon as removed. In the case of fruits, boiling hot sirup or hot water is then added. In the case of vege-

tables, hot water usually is used and sait is added for seasoning. The scalded rubbers and tops of jars are put into place, tops of cans sealed, and containers are

placed in a hot water bath, pressure cooker r other device for processing. Processing is the final application of heat

for leaks. If leakage occurs, covers should be tightened until completely closed. SPECIAL PRECAUTIONS AND SUGGESTIONS

Mold may develop on canned goods if the seal is defective, if, after sterilizing, the tops are removed from the jars to replace the rubber rings, and if the jars are kept in a damp place where the rubbers may decom-

Shrinkage may occur during sterilization because of improper and insufficient blanch-ing and cold-dipping, careless packing, poor grading, sterilizing for too long a period or lack of judgment in the amount and size of product put into the container. Blanching. The proper way to blanch all greens or potherbs is in a steamer or in a vessel improvised to do the blanching in steam above the water line. If this is done,

a high percentage of mineral saits and vola-tile oil is retained in the product.

"Flat sour." Canned corn, peas beans and asparagus may show no signs of spoil-age and still, when opened have a sour taste and a disagreeable odor. This specific trouble is known as "flat sour," and can be avoided if the canner will use fresh product that is, one which has not been gathered more than five or six hours, and will blanch, cold-dip and pack one jar of product at a time and place each jar in the canner as it is packed. The first jar in will not be

At night I was good and tired and I had a mind to let my mother say my prayers for me, but I thought she might be busy, so I prayed, "Dear mother, I'm not much of a prayed, "Dear mother, I'm not much of a success here and if you think my father could get along all right without me I am perfectly willing to have you come for me. Red wouldn't play with me today. What do you know about that? If God will fix it up so the children in beaven will play with me you can't come any too soon, but not upless I can bring Rowdy. Amen."

the children spoke pleces. She said to me away along toward the last, "Can't you do ledger." THE NEW RIBBON," the next Patsy Rill-dare adventure, appears in tomorrow's Evening

and texture.

The following table shows approximate number of cans or jars that can be filled per bushel of various fruits and vegetables:

As thirty-two quarts dry measure equal a

Late Planting

H. A.—Beets and carrots for winter use can be planted now. Turnips and rutabagas first week in August. Celery for the next couple of weeks (by plants). Late cabbage planted for a week yet. For Potato Bugs

W. McC.—The best thing to use on potate vines is an arsenate of lead spray. Use a table-spoonful of the paste form or half a table-spoonful of the paste form or half a table-spoonful of the powder form to a sailton of water and spray well, particularly the small branches and new foliase. The same spray is good for the to-mate bugs, but if the fruit is well formed take care not to set the spray upon it. Give the potatoes a chance to blossem. The senson has been very backward. I have some just blooming now and some that have not yet flowered and in the same row are vines with potatoes.

C. I. A.—Consult detailed article on planting and culture of celery in this column July 17. Plants Yellowing

D. S. M. Mac.—Yellowing of piants is caused by the heavy and constant rains. Most of the plants will recover if we get some det, warm weather. Your enion sets are all right. Keep cultivating the garden, keeping the weeds down. If any rows are very badly yellowing the would he wise to rip them out and put something clea in such as string or wax beans conceins or winter cabbage plants. The bad weather has duplicated the conditions of your marden in many others.

Tomorrow's War Menu BREAKFAST

Beef and Potato Hash on Toast Corn Gems LUNCHEON Cucumber Salad Neufchatel Cheese Iced Tea

DINNER Cream of Potato Soup Corn Souffle

Buttered Lima Beans Beets in Vinegar Iced Cantaloupe Coffee

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Tyrol Wool Ladies' & Misses' Tailored Suits

23.75 24.75 27.75

Tyrol Wool is better than any other fabric; 40 colors. Models that are not in any other store. White or Black Suits.

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Sport Pump Exactly One-Half Price

\$5 Black and gray combinations; white and

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CLAFLIN, 1107 Chestnut