

IT'S STRAWBERRY PRESERVING TIME—VACATION PLANS—COUCH COVERS—CYNTHIA

HOW TO PUT UP STRAWBERRIES; MRS. WILSON GIVES METHODS

The Rules for Canning, Spiced and Sun-Cooked Preserves and a French Spiced Strawberry Potpourri—A Delicious Marmalade With Rhubarb and the Recipe for Jelly—These Directions Are Easy to Follow

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All Rights Reserved.)

THIS luscious berry, the first of our native fruits to ripen in the beginning of the early summer, makes a delicious product, canned, preserved, made into jellies, jams or marmalade.

Many housewives complain that in canning berries the berries all rise to the top of the jar. This is caused by the sirup being too heavy. The strawberries do not make a very satisfactory fruit to can. Use the cold pack process.

How to Prepare the Berries Turn each box of berries on a platter and then hull and sort at the same time, and then return the good fruit to the box.

To Prepare Strawberries for Canning Now place Two cups of sugar, One cup of water in a saucepan and bring to a boil. Cook for five minutes and then add one quart of berries at a time.

To Prepare Sirup for Jars Heavy, two cups sugar to one cup of water; Medium, one and one-half cups sugar to one cup of water; Thin, three-fourths cup sugar to one cup of water.

Strawberry Preserve One quart of strawberries, One and one-half cups of sugar, One-half cup of water. Place in a saucepan and simmer slowly until heavy, rich sirup. Pour into pint jars and adjust the rubber and lid and then partially tighten. Process for fifteen minutes in hot-water bath. This preserve looks and

Ask Mrs. Wilson If you have any cooking problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Send questions to Mrs. M. A. Wilson, Evening Public Ledger, Philadelphia.

Strawberry Jelly The strawberries lack sufficient pectin to make a good firm jelly. Use rhubarb to supply the necessary pectin. Wash and trim the rhubarb; discard the leaves, as they contain a dangerous substance. Cut the rhubarb fine and measure; to two cups, well packed down, add one cup of water. Cook until the rhubarb is soft and then strain through a jelly bag. Cleanse the preserving kettle and then pour the prepared rhubarb juice. Now add three quarts of strawberries. Cook for ten minutes and then measure and allow seven lengths of sugar for each cup of juice and fruit. Add the sugar and then stir until dissolved. Bring to a boil and cook until 222 degrees Fahr. is reached on the thermometer, or until it jells, which is usually in about ten minutes. Now pour off the liquid, using a strainer. Fill into jelly glasses. Put the pulp into the glasses also. This gives you a jelly and a jam with one process and one cooking.

Strawberry and Rhubarb Marmalade Wash and prepare the rhubarb as for strawberry jelly. Place in a saucepan and add one quart of prepared rhubarb add One cup of water, Four quarts of strawberries.

Fruit Juice Strawberries make a delicious fruit juice that may be favorably compared with that of grapes. It is a splendid appetizer when used as a fruit cocktail. Use the soft and bruised berries. To each quart of well-cleaned berries add Two cups of water, One cup of sugar.

Strawberry Shortcake Three cups of sifted flour, One teaspoon of salt, Two tablespoons of baking powder, One-half cup of sugar. Place in a bowl and sift to mix, and then rub in one-half cup of shortening and mix to a dough with one egg, One cup of milk. Roll or pat out one inch thick and then cut and wash the top with milk. Bake in a hot oven for fifteen minutes.

Crumbs For Strawberry Shortcake One-half cup of sugar, One egg, Four tablespoons of shortening, Two cups of flour, Four teaspoons of baking powder, Three-quarters cup of water.

Country Luncheon Appetizers Scallops, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Country Luncheon Appetizers Scallops, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Salted Nuts Coleslaw, Clear Tomato Soup (Serve in Demi-tasse Cups), Fried Chicken, Cream Gravy, Peas, Cucumber Salad, Strawberry Shortcake, Coffee.

Spiced and Sun-Cooked Strawberry Preserves This recipe comes from an old Kentucky housewife, who tells with pride that Stonewall Jackson himself "just eat of these preserves until he could hardly ride away."

Two pounds of sugar, One piece of cinnamon, One cup of strawberry juice, One-half teaspoon of nutmeg, Piece of cloves. Stir until dissolved and then bring to a boil. Cook for five minutes and then pour over two pounds of large, firm berries. Spread in a single layer on a flat platter. Cover with a piece of glass and then set in the direct rays of the sun for three days.

Vamps and Real American Girls Dear Cynthia—The real American girl is one that is lovely in grace, who has white pearly teeth, due to taking care of them; with dimples, because she

A French Spiced Strawberry Potpourri In a wide-mouthed fruit jar place a layer of strawberries and then a layer one inch thick of sugar. A pinch of cinnamon, allspice, cloves and nutmeg. Repeat this until the jar is full and then adjust the rubber and lid and process for forty minutes in hot water bath.

Much jelly is spoiled after it is made by careless handling. Do not let the jelly set in the kitchen on a tray or in a large baking pan and carry to a cool room. Pour the jelly into a pitcher and then fill the glasses. When cool and firm wipe the top of the jelly with a cloth wrung from hot water and then pour on the paraffin, about one-half inch deep.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

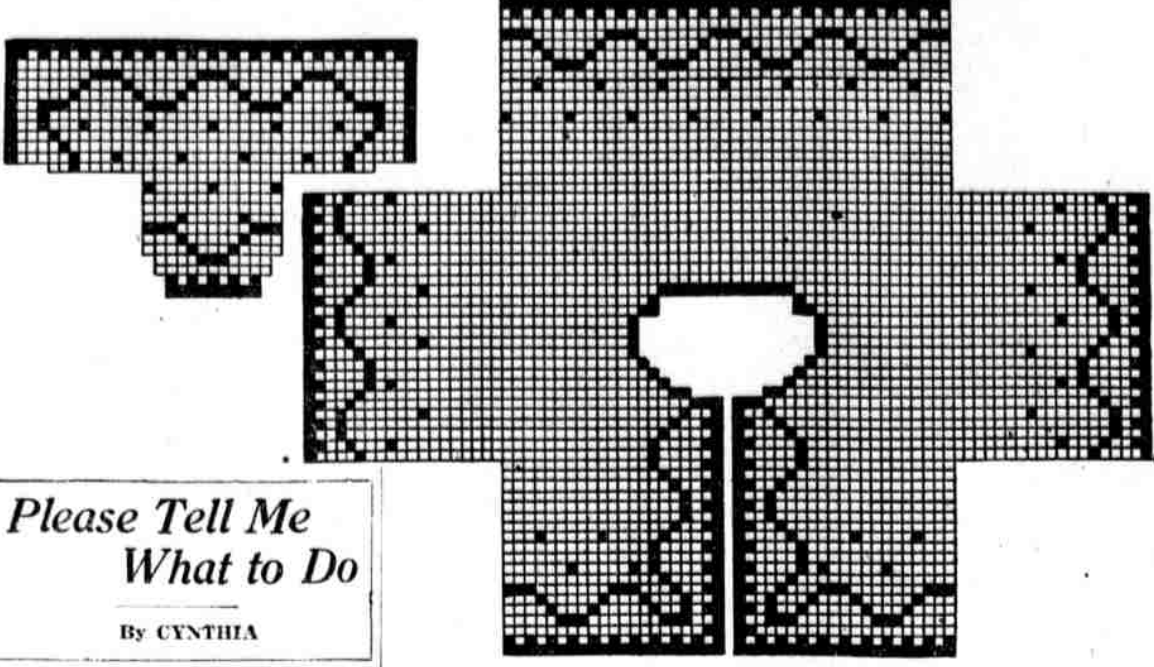
Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

Bring to a boil and cook for ten minutes. Strain and then fill into bottles. Place the bottles in hot water bath and process for twenty minutes. Cork or seal. Remove to a room to cool, then dip the top of the bottle in melted paraffin or sealing wax. If you intend to put up a supply of fruit juice it will pay you to invest in a little machine that will clamp on the metal cap instead of using corks.

CROCHET PATTERN FOR BABY CAP AND SACK



The popularity of filet designs for crocheting is spreading. When mother finished her sleeveless sweater she was so pleased that she tried one with sleeves. That being also very dainty and attractive, she decided it was a shame for baby to have to wear old-fashioned knitting, and forthwith started a crocheted sack and cap for him.

Please Tell Me What to Do

To Downhearted Girl You would be very very unwise to marry a man just because he had money. Why worry about getting married now at all? You are surely very young and have any amount of time before you.

Vamps and Real American Girls

Dear Cynthia—The real American girl is one that is lovely in grace, who has white pearly teeth, due to taking care of them; with dimples, because she

GINGHAM FOR SMART SUMMER WEAR



The smart gingham frock has come into its own this season. The model in today's drawing shows the double pocket below the hip, which is used this year. The straw hat is trimmed with a stiff bow at the back.

The Question Corner

Today's Inquiries 1. Who was the most prominent woman doctor of the Civil War? 2. What combination of materials is popular for the new midsummer hats? 3. Describe a pretty way of finishing a short sleeve for an organdie dress.

T H E A T R E S

OWNED AND MANAGED BY MEMBERS OF THE UNITED EXHIBITORS' ASSOCIATION BELMONT 52D ABOVE MARKET JUMBO FRONT ST. & GIRARD AVE.

WHEN WOMEN ROUGH IT ON A VACATION PARTY

They Have a Wonderful Opportunity to Become Fast Friends or Deep-Dyed Enemies—There's Nothing Better or Worse

AFTER all, there is nothing like vacation time to tell what kind of a girl is really underneath the georgette crepe dress and the sweet-scented face powder. A letter from three young girls, asking advice about some real woody places to go—places where you can rough it—reminds one of all the disastrous possibilities that lurk in the roughing-it vacation.

The Woman's Exchange

Would Like to Reduce You can reduce by systematic dieting and exercise. Give up eating rich foods, and eat a little less at each meal. When you exercise, make it regular every day, otherwise it will have no effect.

Adventures With a Purse

I MUST tell you about the couch covers I saw today, for I think they are a real bargain. I do not necessarily believe in signs, but, on the other hand, I am not one to scoff just because I see a sign.

Attractive Bedspreads

Two widths of the fabric can be used for a double size bedspread, and one half for valance. This may be made plain or gathered. Bands may be sewed on the lower edge of valance, and also on the corners. Of course one edge may be used if desired.

What to Choose

When hemming curtains pull several threads, just as is done for hemstitching. This will make it easier to cut and hem them evenly.

PHOTOPLAYS

Alhambra 12th, Market & Passyunk Ave. ERNEST TRUXEN in "OH, YOU WOMEN!" APOLLO 52D AND THOMPSON STS. OLGA PETROVA in "THE PANTHER WOMAN!"

WHEN WOMEN ROUGH IT ON A VACATION PARTY

HERE is the truth of the matter. It is in the very exceptional girl who will acknowledge she does not like to rough it. In fact, I believe most girls honestly believe they like to rough it until they actually see what it is like. The truth is all girls are not so constituted that they can have a good time off from everything and depending on their own resources for amusement.

NEW AND INEXPENSIVE IDEAS FOR PRETTY SUMMER CURTAINS

UNBLEACHED muslin makes very pretty, cool-looking summer curtains and bedspreads. This material should be combined with a colored fabric, carrying out the color scheme of the room.

Attractive Bedspreads

Two widths of the fabric can be used for a double size bedspread, and one half for valance. This may be made plain or gathered. Bands may be sewed on the lower edge of valance, and also on the corners.

What to Choose

When hemming curtains pull several threads, just as is done for hemstitching. This will make it easier to cut and hem them evenly.

PHOTOPLAYS

Alhambra 12th, Market & Passyunk Ave. ERNEST TRUXEN in "OH, YOU WOMEN!" APOLLO 52D AND THOMPSON STS. OLGA PETROVA in "THE PANTHER WOMAN!"