EVENING PUBLIC LEDGER-PHILADELPHIA, SATURDAY, AUGUST 2, 1919

0000

00

0

0

0

G

0

0

О

0000

0

0

HOW ABOUT CANNING SOME PEACHES? - WHEN HOMES GO-FOR YOUR CHAPEAU-CYNTHIA IF HOME LIFE CONTINUES FOR A SUMMER HAT ON THE TRAIN MRS. WILSON GIVES DIRECTIONS Please Tell Me TO DISAPPEAR, WHAT THEN? FOR PUTTING UP THE PEACH What to Do

00

0

In the summertime when one goes a-week-ending, just one hat as a rule

can be taken, the one worn on the head and, of course, that is usually

a light one. Enter the hatbag. Simply slip your hat off the minute

the train starts, put it in the bag and presto! it is as clean when you

arrive as when you started. The hathag is very easy to make and by the-way, affords an admirable Christmas gift. Use a square of material

twenty-eight or thirty-two inches, and work the above pattern on it. Put

rings at the four corners. A piece of ribbon to join them together after the hat is in and the bag ready to be closed is all that is needed to

complete this novel little accessory.

And So They Were Married

By HAZEL DEYO BATCHELOR

sure.

Copyright, 1910, by Public Ledger

START THIS STORY TODAY

dated from that morning. Certainly

that first night at the dance when she

Recipes for Canning and Pickling and Delicious Conserve and Jelly-Now Is the Time of the Year to Stock Up Your Winter Closet With This Tempting Product

> By MRS. M. A. WILSON Copyright, 1918, by Mrs. M. A. Wilson.

CANNED peaches should form part of the winter preserve closet and will afford a splendid variety to the winter menu. In a large number of canned peaches I notice many of them, especially among the Crawford variety, look as if there had been a great tussle to remove the stone, leaving the peach in a somewhat ragged condition. Here is a trick used by the canners: Cut the peach in half, then hold the peach between the hands and twist one hand to the right and the other to the left. This will separate the peach. Now remove the stone, using a spoon to locsen it, if necessary. Then peel the peach, using a sharp knife. Drop the peaches in a pail containing suffcient water to keep them covered. This prevents the peaches discolor-When you have a sufficient ing. number of peaches ready to fill the right number of jars for the hot water bath, pack the peaches into the sterilized jars and fill them to overflowing with sirup. Adjust the rubber and partially tighten the lid, sugar and then cook until very the mass stirred continually from Place in a hot water bath and thick. Pour into sterilized glasses process for forty-five minutes. Re- and cool. Seal in the manner usual move at once from the bath and for jellies. then seal the jars securely and store in a cool, dry place.

How to Prepare the Sirup Place in a large saucepan five pounds of sugar and six cups of water. Bring to a boil and cook for five minutes then use Three-pound can of white corn

sirup. Three pounds of sugar. minutes and then use.

Sliced Peaches Prepare the peaches as for canned peaches and then cut into thin slices and fill into the jars. Fill jars to overflowing with the special sirup and then adjust the rubber and partially tighten the lid. Then process and finish as directed for canned peaches.

Special Sirup Three pounds of sugar. Two cups of water. Bring to a boil and then cook for three minutes, then use to fill the jars of sliced peaches.

Victoria Peaches The recipe for this method of canning peaches comes from England, from a chef who held it a secret for many years. It is almost a rich conserve, and is altogether very delicious. Place in a saucepan Three pounds of sugar, One-half cup of preserved ginger

cut into bite. One medium-sized bottle of marahino cherries cut in pieces,

cherries,

into tiny bits.

cherries,

One and me-quarter cups of water. l'lace, together with a spice bag, Two Cakes for a Quarter; uch as is used in the spiced peaches, See Mrs. Wilson's "Movie" in a preserving kettle. Bring to a boil and cook for ten minutes and use this sirup to fill the jars with. Then proceed as directed for canned

peaches.

then add

Ladies: If you can't cook, but wish to: If you can cook, but want to cook

Then drop in at the Stanley Theae and see how Mrs. Mary A. Wilon. Eventsa Praise Langain food does it. Mrs. Wilson, appearing on the screen, demonstrates the best and implest and most inexpensive methods of cooking and baking. For instance, she shows how to make two of the best sponge cakes

you ever ate, and their cost is only diturter. But see it for yourself-Mrs. Wilon's "movie-at-home." The rectues Mrs. Wilson shows on be obtained at the box office of the theatre or by writing to the

woman's page of the Evening Pusthe LENGER.

Spiced Peaches Place in a piece of cheesecloth One tablespoon of cinnamon. One teaspoon of ginger One-half teaspoon of nutnicg,

One-quarter teaspoon of allspice, One-half teaspoon of cloves. Tie loosely. Now place in a pre-

serving kettle and add three pints of water. Bring to a boil and cook for ten minutes, then add five pounds Bring to a boil and cook for five of sugar and cook again for ten minutes. Now prepare the peaches and fill into jars. Cover with the spiced sirup and adjust the rubber

and partially tighten the lid. Process as directed for canned peaches. **Pickled** Peaches Three pounds of sugar,

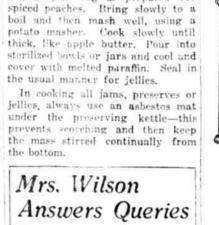
A FROCK LIKE



A POSSAP

One cup of vinegar,

water.



Spiced Peach Butter Place four quarts of pared and

sliced peaches in a preserving kettle,

Our quart of sliced apples,

Three pounds of brown sugar

and a spice bag as prepared for

One-half cup of vinegar.

One-half cup of water,

My lear Mrs. Wilson-My Southern relatives make a delicious and very tender corn bread, recenclosed, but I cannot seem to get it right. It is usually soggy or if I use a very hot oven it burns on the bottom, or if a moderate oven, it forms a thin crust on the bottom that is impossible to eat. To please my husband 1 am asking to put me right and straighten out the recipe to level measure-ment, how much milk to use; in what order to add ingredients and just how to mix or beat. I will be mighty grateful to you, and thanking you in advance, I remain,

met Lieutenant Everett for the first duties as hostess. time, he had not been at all impressed with her : it had been Grace Lovett who E. R. had appealed to him with her soft baby Use this recipe with level measureways and her wide innocent eyes. ments. Place in a mixing bowl That morning when George had left about it." Three-quarters cup of cornmeal.

her to take Grace Lovett to camp Ruth One and one-quarter cups of flour. One teaspoon of salt. Five teaspoons of baking powder, planted the seed carefully and the very Two tablespoons of shortening. fact that George Everett had promised Four tablespoons of sirup. to take Miss Lovett out with him would make him wish more than ever that

Beat to thoroughly mix and then On the way up to her room she grease an oblong pan-cheesecake passed the open door of Beatrice's room (The next installment, Dot takes a to be my friend.

pan-grease thoroughly and dust and glanced in. Grace was standing lightly with flour. Turn in the corn before the mirror pulling a sport hat this way and that; they mixture and bake thirty-five minutes in a hot oven. I would also suggest talking busily, and Ruth had an idea that it was about her. that you raise the lowest shelf in the She met Beatrice's eyes and that gas range one ledge higher. young person threw her a smile.

Your husband was looking for My dear Mrs. Wilson-In your you," she accused youthfully.

By CYNTHIA

What Cynthia Is Like prised if you were, and I wouldn't be sometimes-possibly just after 1 have problem. read your column on the street car- Last week the Smiths lost their tenth eems to me you'd be sensible about line to get into one. TOMMY.

"Fighter" Answers "Miss Insignificance"

Dear Cynthia-I trust that my in-Insignificance.

because, though I am of the opposite no-end mad at her. sex, we have had much in common. I graduated from high school five silver spoons in their mouths-can

years ago, a big, ungainly scarecrow, never possess. You will always be sur-On the ball field, I held my own. But rounded by a host of sincere friends. in the classroom, the boys spoke to me when they wanted the correct answer

to a question and the girls only when The Troubles of Blue Eyes there was no other fellow present. I'e -Dear Cynthia-I am a girl, eighteen ing an American-born son of immirears of age, considered good-looking To the Elitor of the Woman's Page grants, my parents had neither social standing nor money. However, I have since learned that both arc more often much, but my parents object to my handicaps than helps. I then com- having a gentleman friend, but I think school. Will you tell me where I must pleted a business course and though I I am cld enough to have one. I cannot go to see about this? He says he does not know. NEEDY MOTHER. were so much against me" that emcoming out of the living room. In the me in the office. But I never knew him the truth and do not care for him. THE others never knew how it quite background Mrs. Moore was arranging ing on" finally obtained a satisfactory respects me better than any young mal began, but Ruth knew that it all flowers in bowls. It was a splendid position. Five weeks ago, when I was I have been out before with. If any of moment to suggest to Beatrice her honorably discharged from the United your readers can give me some advice States army, my employer would not as to how I will be able to go out even give me time to take off my oftener it will be appreciated by

LITTLE MISS BLUE EYES. Can't you explain to your parents

I spent my evenings, not in poolthem to let him come to the house rooms nor parlors, but in going to college. Had I not entered the service once in a while to see you? Have an ber to take Grace Lovett to camp Ruth was quite contented to have things as Your friend, Dot Salisbury, is going to I would have graduated this June but in other girl over and two boys—surely mother will permit that at your age. I even putting aside all patriotic mo-tives. I have gained more than I have to center down to just one boy at your said her mother, just as Ruth had lost through donning the uniform. I age. Has any girl whose mother re-known she would, and Ruth fancied will graduate next year. Before 1 fused at first to let her have boy callers One eng, One and one-quarter cups of he had not made the date and could the date and could trice's eyes, although she couldn't be at college. I was president of our torily? Perhaps she can help you, Blue class and on every important com- Eyes. mittee. Every man at school was glad

Not Worth Worry Since the time that 1 could devote social activities was necessarily teen years of age. I am short and called Fashion's FadsTaffeta parasols are embroidered in
vool.Slipover knitted blouses continue in
avor.Dromstiteb rolls is constituted rolls.Dromstiteb rolls is constituted rolls.Dromstiteb

Here's a Sample of the Future When Families Succumb to the Housing Situation and the Help Problem

What Cynthia Is Like Dear Cynthia Seeing the suggestion that readers of this column make a guess as to what Cynthia is like. I would like to put in my little say. You are young, not too young, but young, or you wouldn't be able to understand or you wouldn't be able to understand thue to disappear? Here we are with hat will have and three watched pink to move into a two sing to the provide the suggestion the to disappear? Here we are with hat will be a suggestion the suggestion to be and our sons the was tickled pink to move into a hotel on account of having nothing to as you do. I don't know whether or two giant clubs driving "familyfuls" of do but ride up and down the elevator not you're married. I wouldn't be sur- people into furnished rooms, boarding and eat, the charm has already worn prised if you were, and I wouldn't be surprised if you weren't. I like to houses, etc., every day of the week; the houses the prised if you weren't. I like to houses etc., every day of the week; the have to wash the dishes first. The tragspeculate about what you look like, and housing situation and the servant-girl edy is briefly told, dear friends. Where under the sun can she entertain Bill?

The other evening she was assured I take a look around and wonder if you maid in five weeks and decided to go she might have the sitting room (Julia's might happen to be any of the women boarding. Two days ago the Joneses' and her sleeping quarters by its daytime on it. According to my speculation house was sold over their heads. And name) all evening. But as early as you have light brown hair and eyes, now they're living in a hotel-not even 10:15 a mysterious summons issued that sort which go with that color of in an apartment hotel, because Pana from the other room. Then as plain hair; brown ones that aren't too dark. You use a little powder, because it would have had to stand three weeks in door the gentle words ? 'How under

seems to me you'd be sensible about that and you are quite healthy looking, because you'd be sensible about that. When L set this far Combined the sensible about that. When I get this far, Cynthia, I to go in storage in such a hurry no end find it. You've got to tell him to go, strike a haze. Maybe your hat is of i. tant things nearly went in by out in the hall while I come in and find blue and maybe it's pink, but anyhow mistai. Mrs. Milligan rescued the X- it myself." An armistice was temport it's everything a hat ought to be. I ray of her tooth the dentist was due rarily fixed up, but at 11 came another be fifty miles off in my guess, to work on just as the moving men were unmistakable summons. The door was but that's my story and I'll stick to it. carrying out the bureau she had hidden cautiously opened, and clear and cold it in. But that wasn't the worst, ac- came the message: "Do you think I'm cording to Jane. All the reports of going to stay up all night?"

how she as treasurer dispensed the funds of the — club, all the receipts and the checkbook were packed in the bottom of her hope chest by her fond been living in twelve rooms to come itial contribution to your column is mother, who benevolently mistook the suddenly down to living in two. acceptable and that it may help Miss big manila envelope for a safe harbor homes do disappear, there is one thing for old letters. Jane had to go to the certain-we will have to go in training Dear Friend: I answer your letter storage after them, and the man was with our friends the goldfish to learn how to be happy though living.

> The Woman's FIGHTER.

> > Working Papers

Dear Madam-I am very anxious that my boy should have working papers so that he will not have to go back to

Exchange

Education, 1522 Cherry street.

Sand Fleas

To the Editor of the Woman's Page: Dear Madam-Kindly publish through your valuable paper something to rid my cellar of sand fleas. I am nearly crazy with them. I have had them for three weeks and have used flaked camphor. that you are only just friends with this chloride of lime, also numerous other then to let him come to the house

MRS. G. A. E. relieve me? Oil of pennyroyal helps to drive away these pests and fresh black walnut leaves have also been successful. Gather the leaves in by the armful and them in the cellar in thick bunches. Before you do this paint the floors and baseboard with bichloride solution. This is poisenous, of course, so be careful in letting children or pets around it.

Small Kitty Wants Home

Dear Cynthia-I am a girl of seven. To the Editor of the Woman's Page: Dear Madam-There has been a small

once and at a substantially increased

"Of course you will play, Beatrice,"

hand)

favor.

"You're going down to play tennis, uniform. I had to return to work at aren't you?" Ruth asked. "Why, no, I hadn't heard anything salary, "They want an extra girl for doubles.

