

PUTTING UP APPLES FOR WINTER: WOMAN'S EXCHANGE: EDUCATIONAL PROBLEM: FASHION TALK

MRS. WILSON TELLS HOW TO CONSERVE APPLES

Windfalls and Summer Fruit Can Be Kept for Winter Use In Form of Jelly, Puree or Catsup—May Be Dried, Spiced or Cooked

By MRS. M. A. WILSON

MANY inquiries are coming to me in regard to conserving apples for winter use. Windfalls and summer apples may be canned, sliced, stewed, as in apple sauce, or made into a thick puree, apple butter or baked.

Six red peppers, chopped fine. One tablespoon of ginger. One-half cup of salt. Two pounds of brown sugar. One clove of garlic. Two quarts of strong cider vinegar.

Sliced Apples Pare the apples and then cut in quarters and remove the seeds. Then cut in thin slices. Place three cups of sugar and one and one-half cups of water in a preserving kettle and add six quarts of apples. Simmer slowly until the apples begin to have a clear appearance and then lift them into sterilized fruit jars, adjust the rubber and lid and then seal. Process in hot-water bath for twenty minutes. Then remove, cool and store.

Genuine Bengal Chutney Wash and soak for seventy-two hours six ounces of ginger root, then cook until tender. Drain and put through the food chopper or use six ounces of candied ginger in place of the ginger root. Put

Apple Sauce Wash the apples and then cut into pieces. Place in a preserving kettle and add one quart of water. Cook slowly until soft and then cool and rub through a sieve. Fill into sterilized fruit jars and adjust the rubber and lid. Seal and process for twenty minutes in a hot-water bath. Remove and cool.

through the food chopper and then cover with one cup of cold water and simmer slowly until tender. Now wash and cut into pieces one-half basket of small apples. Place in the preserving kettle and cook until soft and then rub through a colander or sieve. Return the pulp to the kettle and add the prepared orange and lemons and the ginger, chopped fine.

Apple Jelly Cover the peellings and cores of the sliced apples with water and bring to a boil. Cook until the peellings are very soft and then turn into a jelly bag and let drip. Measure the juice and then return to the preserving kettle and bring to a boil. Cook for fifteen minutes and then add three-quarters cup of sugar to each cup of juice. Stir to dissolve the sugar and then bring to a boil. Cook for ten minutes, pour into sterilized glasses and when cold cover with melted paraffin. Cool and store.

Two pounds of seeded raisins. One and one-half pounds of brown sugar. Three pints of finely chopped onions. Three cups of cider vinegar. One clove of garlic. One pint of finely chopped red peppers. One-half cup of salt. One ounce of celery seed. One ounce of mustard seed. One level tablespoon of cinnamon. One level tablespoon of nutmeg.

Apple Butter Wash the apples and then cut into pieces and place in a preserving kettle. Add one quart of water to every three and one-half pounds of apples and cook until very soft. Cook and then rub through a sieve or colander. Measure and return to the preserving kettle and add one cup of brown sugar for every quart of apple pulp. Stir to dissolve the sugar and then add the following spices tied in a cheesecloth. For a four-quart mixture:

Three cups of flour, measured after sifting. One teaspoon of salt. Two level tablespoons of baking powder. Two tablespoons of sugar. Rub between the hands to mix thoroughly and then rub in three tablespoons of shortening and mix to a dough with one cup of milk or water. Knead in the bowl for five minutes and then turn lightly on a floured board, and roll or pat out three-quarters-inch thick. Cut and then brush the tops with milk and bake in a hot oven for eighteen minutes.

Spiced Baked Apples Prepare the apples for baking and then place in a pan and bake until nearly done. Remove from the oven and let cool and then pack into wide-mouthed jars and cover with a spiced syrup.

When ready to pack, store in glass, tin or stone containers and cover securely and then wrap the container in newspaper and store in a cool, dry place. Use the peellings for making apple jelly and apple sauce.

Spiced Sirup Tie in a cheesecloth bag. Two teaspoons of cinnamon. One teaspoon of nutmeg. One-quarter teaspoon of cloves. One-quarter teaspoon of allspice. Place in the preserving kettle with three pieces of ginger root, one stick of cinnamon, six cups of sugar, two cups of white corn sirup, one cup of water.

Bring to a boil and cook for five minutes. Fill the jars to overflowing and adjust the rubber and lid. Seal and place in a hot-water bath and process for twenty minutes. Remove, cool and store.

Apple Catsup—English Wash one-half basket of windfalls and then cut in pieces and place in a preserving kettle and add two quarts of water. Cook until very soft and then cool and rub through a fine sieve. Return to the preserving kettle and add

Wash one-half peck of apples and then cut into pieces and place in a preserving kettle and add three pints of water. Cook until soft and then rub through a fine sieve and then add two packages of seeded raisins, one pint of honey, one and one-half cups of finely chopped nuts, two ounces of candied ginger.

Apple Chutney Wash one-half basket of small apples and then cut in pieces and place in a preserving kettle with two quarts of water. Cook until soft and then cool and rub through a sieve. Return to the kettle and add

Wash one-half peck of apples and then cut into bits and place in the preserving kettle and add one-half peck of peaches, washed and cut into small pieces, without peeling, and three quarts of water. Cook slowly until the mixture is soft and mushy and then turn into a jelly bag and let drip. Measure the juice and return to the kettle and bring to a boil and cook for ten minutes. Add three-quarters cup of sugar to each cup of juice and stir to thoroughly dissolve the sugar. Then bring to a boil and cook for ten minutes and pour into sterilized glasses. Cool and cover with paraffin. Seal and store in a cool, dry place.

Two packages of seeded raisins. One ounce of celery seed. One ounce of mustard seed.

Use the use of the candy thermometer in making jellies will quickly repay the housewife for the money spent on it. Cook the fruit juice and sugar to 221 degrees Fahrenheit. Rub the pulp left from making the apples and peach jelly through a

BLACK-AND-WHITE AFTERNOON DRESSES

sieve and then measure and place in a preserving kettle and add One pound of seeded raisins. One pound of peanuts, shelled and put through food chopper. One bottle of maraschino cherries, cut into bits. Sirup from bottle of cherries. Two ounces of chopped candied ginger. Four pounds of brown sugar. Stir to thoroughly blend and then cook until the mixture is thick like jam. Pour into sterilized one-half-pint jars and adjust the rubber and lid and seal. Process in hot-water bath for fifteen minutes and then remove, cool and store in cool, dry place.



Mrs. Wilson Answers Queries

Dear Mrs. Wilson—I was reading your recipes in the EVENING PUBLIC LEDGER and certainly enjoy them very much. The peach butter was lovely and I see that you are giving movies on sponge cake, so will you please send me the recipe of it? Also charlotte russe, Lebanon crumb cake, Queen Victoria sponge cake. Will you have the recipes of pickles? Your recipes are very interesting. Please send it to

Black satin, we find, is firmly entrencing itself for the fall season. Combining it with white is very smart

Please Tell Me What to Do

By CYNTHIA

Could This Be Love? H. R. M.—I hardly think you are in love with the young man, my dear, even if you do want to see him when he is not with you. There would be more to your love than that if you really cared. You are not in love with the other young man either. Be good friends with both and tell the young sailor that you are very sorry you were so weak as to let him think you cared, that you like him and did not want to hurt him, but you must not encourage him to think that you will care for you will not. You were very wrong to give him the encouragement you did, letting him go away thinking you meant to marry him some day.

letter? It has advice for pretty nearly every class of writer, to the column save the wife who suffers. If Marine knows so well what to do, why was she not able to prevent herself being "knocked senseless, pulled around by the hair," etc? Cynthia will print the other half of Marine's letter later in the week.

Can't Make Him Dance Dear Cynthia—I am a girl of eighteen and have been going with a fellow I became acquainted with two months ago. There is one thing about him, and that is he cannot dance. Although being somewhat of a dancer myself, I have tried and tried to persuade him to take up dancing. I question him, but received only foolish answers. Now is there any other way in which I could persuade him? ANXIOUS. Why insist if the young man does not wish to learn? If he does not care enough about it to want to learn you certainly cannot coerce him. Be sensible, my dear, and drop the matter.

The Woman's Exchange

Dear Madam—Kindly advise me how to dye a blue blouse on which I would like the collar and cuffs to remain their natural color—white, other than taking them off, for it is quite a piece of work? MISS THIRIFT. Are you sure it's Miss Thrift? It seems to me I can think of another name! By all means rip the collar and cuffs off. It will be well worth your while. There wouldn't be any way to do the job right and leave them on.

Novel Favors for Party

Dear Madam—In what colors should the room for a birthday party be decorated? What would be the proper novelty for young girls and boys ranging from seventeen to twenty-five years of age? About what hour should the refreshments be served? What are the

The Question Corner

- 1. In what country does the bride-to-be stand in a shallow basket as she dresses that she may have an amiable disposition during her wedding life?
2. What is the proper way to measure for a corset?
3. What saves time in the kitchen in the matter of measuring cups?
4. When a hat is caught in the rain how can the shape be restored?
5. What pretty plan can a bride follow in marking her pillow-cases?
6. How can a novel doorknob be made from an old cigar box?
Saturday's Answers
1. Sister Mary Leopoldini, of the Franciscan order, has returned to the United States on a visit after thirty-five years of service in the leper colony on the island of Molokai.
2. Nina Gabriilovitch is the only grandchild of Mark Twain. She is eight years old and the only child of Madame Ossip Gabriilovitch, noted singer and wife of a famous musician.
3. At the doll hunt, which is a jolly game for little girls to play at a party, each little girl brings her doll. They are gathered in by the mother of the little hostess as the children come and hidden by her in various parts of the living room. It is the object of each child to find her own doll, but in searching she must not give away the hiding place of any of the other dolls. The little one who finds her own first gets a prize of a little hand-dressed doll.
4. Black lace can be freshened by dipping it in cold black tea.
5. A slate makes an ingenious sort of market list, hung conveniently in the kitchen.
6. Boiling water with a little vinegar in it, in aluminum utensils, will clean the inside of them.

SHALL WE SEND THE BOY OR GIRL TO HIGH SCHOOL?

Here's a Little Letter From a Girl of 24 That Should Have Some Weight With Parents Who Face This Decision

AT THIS time of the year an important question is raising itself with many parents, "Shall we or shall we not send the boy, or the girl, to high school?" The matter is tempting. In the first place the cost of living has reached such bounds that sometimes it seems almost impossible to keep up with it; an extra earning power in the family seems like the rope in the swimming pool to be clung to with both hands. And in the second place a boy or girl so generally so willing to be taken out of school and take the plunge into the alluring gilded business world. Thus the matter is a temptation for the parent.

practical little article later on, but at present I use it simply to show what a source of sorrow and what a real handicap a lack of education becomes to the young woman who must make her way upward in the business and social world. I'll wager, too, that the little girl was perfectly willing to be taken out of school, but how could she have known what it would mean to her later?

In the case described below, in a letter, I wonder how hard an effort was made to keep this little girl in school? Dear Friend—I am a young lady of twenty-four, and I am writing to you to see if you can help me. On account of sickness and death in the family my education was neglected, and must say I regret it very much. Now, so hope you can tell me of a good book that would help me to improve my education, as I feel out of place when I am out in company. I work in an office all day, and deal with people that have a good deal of money. So will be thankful for anything you can tell me to do. I am too nervous to go to a school, so hope you can tell me of a good book that can complete same. C. G. This letter is to be the subject of a

IT ISN'T fair to let boys and girls of fourteen, fifteen and sixteen forgo a high school education, no matter how eager or willing they are to do so. They are no more able to judge the comparative value of things than a baby is to select his own food. Permitting children to leave school or taking them out is a measure that ought to be resorted to only in the last extremity. From a purely mercenary standpoint it is a mistake because unduly the boy or girl has that rare quality which surmounts all obstacles in spite of everything, the earning power is permanently crippled. From a purely humanitarian standpoint it is wrong because sending a scantily educated young person out into a world where competition is so rife and keen is placing a far too heavy burden upon him.

Permitting children to leave school

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The Wise Woman Protects Her Complexion

OUT door sports may be ruinous to your complexion unless the proper care is taken by cleansing with one cream and then applying a heavier cream before using the powder. Thousands of cases of irritated skins, sun-burned and blistered surfaces treated daily in more than 3500 Beauty Shops prove that complexion comfort may be procured with

Marinello Motor Cream Bland, cooling, delightfully scented. No matter how the skin, burns, nor how stiff and dry it feels, this cream is invaluable both before and after motoring. At Drug and Department Stores

GIRLS Help Your Skin Help Your Hair With Cuticura

Dear Madam—Can you kindly tell what will stiffen organdie in the laundry? It seems to me there was something of this sort on the woman's page before, and that is why I am asking you. DAISY. Use two tablespoonfuls of gum arabic to one quart of water. For a very soft, dainty stiffness, such as would be required in sheer organdie collar and cuffs, use the water in which rice has been boiled.

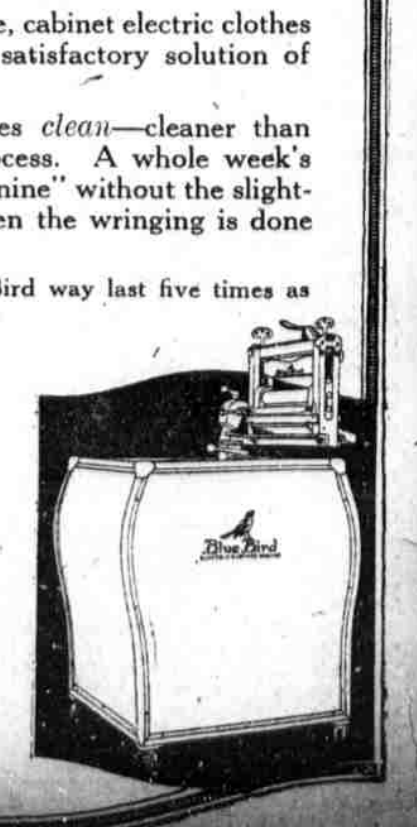
Stiffen Organdie To the Editor of Woman's Page: Dear Madam—Can you kindly tell what will stiffen organdie in the laundry? It seems to me there was something of this sort on the woman's page before, and that is why I am asking you. DAISY. Use two tablespoonfuls of gum arabic to one quart of water. For a very soft, dainty stiffness, such as would be required in sheer organdie collar and cuffs, use the water in which rice has been boiled.

You may decide to buy a new Fur Coat this season and our Sale (now on) will provide you with a wonderful opportunity. But that's no reason why you should not have Repaired or Remodeled your old Fur. You will thus gain the benefit of "two Furs where 'twas but one before." Work done now at a third below regular.

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This wonderful all white, cabinet electric clothes washer offers the first satisfactory solution of the washday problem. BlueBird washes clothes clean—cleaner than any other washing process. A whole week's wash is "on the line by nine" without the slightest effort by you. Even the wringing is done by motor. Clothes washed the BlueBird way last five times as long as when washed on a rub-board—aside from the saving in laundry expense. Have this beautiful cabinet washer in your own home—wash your own clothes. Any BlueBird dealer will demonstrate free—write for name of nearest one. Wholesale Distributors Elliott-Lewis Electrical Co., Inc. 1617-19-21 Race Street



Adventures With a Purse

THE government has released a number of cans of excellent quality salmon. The convenience of laying in a stock, particularly when you can get it at a special price, need not be explained. We have all had the experience of the well-meaning unexpected guest who drops in for luncheon or dinner and finds us totally unprepared. The original price of this salmon was thirty-two cents a can, but if it is now being sold for the special price of twenty-eight cents, or four cans for \$1.10. On four cans this would be a saving of eighteen cents—by no means a small matter to the thrifty housekeeper. And think of the comforting knowledge that at any rate you can have creamed salmon if some one just happens in!

How to Wash Corduroy

Corduroy is a kind of cotton velvet which may be washed, providing it is not rubbed, squeezed or ironed. If it is made up at home, stitch the seams with a loose stitch to prevent puckering when washed. Before laundering babies' coats or other lined garments loosen the lining at the bottom to avoid hanging. Use a solution of soda soap or for dark colors which may streak or fade a solution of soap bark. Souse the garment up and down in a soapy water, changing the water as it becomes soiled. Rinse in several clear waters until no more dirt and soap come out. Hang the garment up dripping wet and so that it will dry in the shape in which it is worn. Dry in the wind if possible. When dry brush briskly to raise the nap.

Washing Silks

In washing silks, woolsens and colored materials use— Lukewarm water—no change of temperature between washing and rinsing. Soap solution. A kneading motion rather than rubbing. A wringer with loosened rollers for silks.

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