

DIRECTIONS FOR PUTTING UP TOMATO PUREE : ATTRACTIVE LIGHT : CYNTHIA LETTERS : SHOPPING

MRS. WILSON TELLSHOW TO CAN PUREE SOUPS

And Gives Other Practical Recipes for Putting Up These Savory Delicacies Now for Use in the Winter Time

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CONCENTRATED soups can easily be prepared and canned by the housewife. It is poor economy to use valuable space and the heat required to sterilize the jars with a soup that will contain sufficient water to be ready for the table.

VEGETABLE SOUPS

Tomato Puree (Stock Basis) Wash one basket of fully ripe tomatoes and then cut in small pieces and place in a large preserving kettle, and add six quarts of concentrated stock. Cook slowly, mashing frequently until the tomatoes are quite soft. Cool and put through a fine sieve and return to the kettle. Now add

- One quart of finely chopped onions. One cup of finely chopped green peppers. One cup of finely chopped parsley. One quart of celery, green leaves and branches. One-half cup of salt. Two tablespoons of sugar. One tablespoon of celery seed. One tablespoon of mustard seed. Two tablespoons of powdered thyme. Two tablespoons of powdered sweet marjoram. One tablespoon of black pepper. One-quarter teaspoon of cayenne. One-quarter teaspoon of cloves.

Tie very loosely in cheesecloth bag and cook the mixture until very thick, almost like catsup, and then fill into sterilized pint jars. Adjust the rubber and lid and seal. Process in hot-water bath for twenty minutes and then remove and cool and store. Each jar will make one quart of soup by adding two and one-half cups of boiling water. Heat to boiling point and then serve. This soup can be made without the meat stock if desired.

Meat Stock

- Place ten pounds of fresh bones and trimmings in a large preserving kettle and cover with cold water. The kettle should be large enough to hold six gallons of water. Now add Three quarts of sliced onions, One dozen whole cloves, One dozen whole allspice, Two bunches of pothebs, One stalk of celery, chopped fine, One quart of thinly sliced carrots.

Cook slowly for six hours and then strain and return to the kettle and reduce to one-half its former volume by a gentle simmering. Cool, skim free from fat and then this stock may be used for bouillon, vegetable and other soups. For bouillon filter and then fill pint jars. Adjust the rubber and lid and seal. Process for thirty minutes in hot-water bath. Cool.

Vegetable Soup

- To the prepared stock add One pint of corn cut from the cob, One cup of lima beans, One cup of string beans, cut in pieces, One cup of carrots, cut in tiny dice, Two cups of onions, chopped fine.

Cook until the vegetables are tender in boiling water and then add to the stock, with One cup of parsley, Three tablespoons of powdered thyme, Two tablespoons of powdered sweet marjoram, One-half cup of salt, Two tablespoons of pepper. Mix well and then fill into jars and seal. Process one hour.

Celery Soup

- Two gallons of stock, One gallon of finely chopped celery, One cup of finely chopped onions. Now tie in a cheesecloth bag. One tablespoon of thyme, One-half tablespoon of sweet marjoram, One tablespoon of black pepper.

Bring to a boil and cook slowly for one and one-half hours, and then remove the cheesecloth bag and fill into sterilized glass jars. Adjust the rubber and lid and seal. Process for thirty minutes in hot-water bath and then store in a cool place. This is necessary that the work be done quickly and that the finished product stored in a cool, dry place.

A storeroom or closet in the attic, under the stairs or in the cellarway will not do. Never put them in the kitchen dresser. A well ventilated cellar is the best place. All vegetables and the bones used for making the stock must be of the best quality and absolutely fresh. To use the soups add an equal measure of boiling water and then heat to the scalding point, season and serve.

- Chicken Soup Select a fat old fowl, about four pounds and then singe, wash and draw. Remove the head and feet and then scald the feet with boiling water to remove the skin. Have the butcher chop the chicken very fine with the cleaver, chopping the bones and meat at the same time. Place in a preserving kettle and add Eight quarts of water, One cup of finely chopped onion, One cup of finely chopped carrot, One bunch of pothebs, Cover and bring to a boil. Cook slowly for three hours and then strain and fill into the jars. Adjust the rubber and lid and seal. Process in a hot-water bath for thirty minutes. This soup can be quickly turned into chicken noodle soup by cooking one-half package of noodles in one pint of boiling water and then adding one pint of the concentrated

THE HOME-MADE LAMP

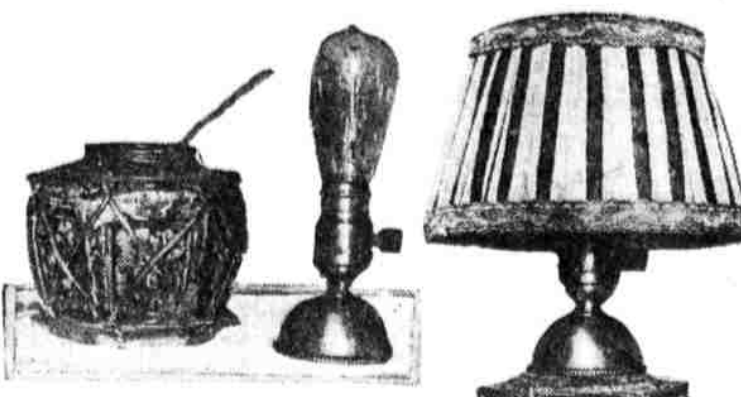


Figure 1. This attractive little lamp was made at home by a woman. The base of it is a ginger jar.

The lamp shown in the illustration was made at home from a ginger jar. The artistic green ginger jar containing preserved ginger may be bought at almost any large grocery store, and they come in various sizes. A medium-size jar was chosen for the lamp in the picture. The family housewife can make the entire lamp herself, and without the help of a man, too, if she has the right tools. A hole must be filed in the jar near the bottom for the electric light cord to pass through. This is easily done if one has the right instrument, but if a round file is not at hand, any plumber or mechanic will make the hole for a very nominal sum. One must also buy several feet of electric light cord, fitted at one end with a plug attachment; a yard of electrician's tape; and an ordinary wall fixture and bulb, as shown in Figure 1. All these articles can be purchased at any store carrying electrical supplies, or at a "ten cent" store. The wall fixture is inexpensive, and come in many different sizes. No trouble will be found in getting one the right size for the ginger jar. With all these things at hand the lamp may now be put together. Run the free end of the cord from the outside through the hole near the bottom of the jar. The other end of the cord is fitted with the plug attachment for connecting up the lamp when it is finished. There will be two wires in the cord when it is brought through the hole to the mouth of the jar, and these wires must be connected with two corresponding wires found at the base inside the wall fixture. The wires are connected by twisting them together with a pair of pliers, and then wrapping the exposed parts of the two separate connecting wires with the electrician's tape. When this connection is made the wall fixture is fitted down over the top of the ginger jar, and the cord pulled tight. The lamp is now complete except for the shade. A wire frame should be bought for the shade, which rests on the bulb. This frame may be covered with any color silk desired, and finished at the top and bottom with gold braid.

Please Tell Me What to Do

By CYNTHIA

Answers "Margaret" on Divorce Dear Cynthia—I see where a girl who signs herself "Margaret" asks what your readers think of a girl marrying a divorced man. She also asks if it is a sin in the Protestant religion to marry a divorced man. You said it was not a sin unless there were sinful circumstances. What do you personally think? When you said it was sometimes advisable what did you mean? I don't think a divorced person should ever marry, and I know that Episcopal clergymen won't marry them.

Cynthia telephoned to a prominent Episcopal clergyman about a week ago and asked him several questions on the subject of the attitude of the Episcopal Church on divorce. He told her that a Protestant could marry a divorced man or woman and remain a member of the church, that the remarriage of divorced people was not considered sinful by the party were innocent, but it usually had to be spoken of to the bishop. Cynthia asked him if an Episcopal clergyman would remarry a divorced person. He said in some very few cases, yes, if the divorced person were the innocent party, but that every Episcopal clergyman should refuse to refuse to marry a divorced person, and that most of them do refuse to, which shows that the Episcopal Church does not approve.

It is always much better to consult the minister of the church one attends about matters of this kind, for, as Cynthia said, everything depends on circumstances. Personally, Cynthia thinks that the remarriage of a divorced person is not to be encouraged. And if a person has doubts of conscience, she or he should never remarry. It is usually considered permissible, and sometimes advisable, to remarry when the first marriage has not been a real marriage; in such cases both church and state grant annulments. The case "Margaret" referred to must have been a real marriage, so that there could have been no annullment there.

Several of the Protestant sects outside of the Episcopal Church do not hold so strongly against divorce, but of late even the Presbyterian ministers are refusing to remarry divorced persons.

Claims Divorce Brings Misery

Dear Cynthia—"Margaret's" letter of September 8 caught my attention and excited my wonder that a question of such grave import should be asked publicly. Cynthia, when there are many clergymen ready and willing to give personal advice on such subjects. However, "Margaret's" problem set me thinking. Was it not His Gracious Majesty King Henry VIII of England who set the fashion for divorce? Assuming that the king can do no wrong, and this little custom being entirely in accordance with their inclinations, many followed his example, until, like the ripple of a stone cast into a pond, the practice has spread and spread.

The Question Corner

- Today's Inquiries 1. What is the "jug book" which makes a jolly feature for any party? 2. How can pictures be easily hung without the use of a ladder? 3. How can upholstered furniture be cleaned without much difficulty? 4. What color in wall paper is warning to a room with northern exposure? 5. What attractive trimming for the waistline of the new fall dresses can be made at home? 6. What will make the oilcloth on the kitchen table last longer?

Yesterday's Answers

- 1. In the game of "advertisement slogans" various well-known sentences that appear on various advertisements are read and guesses are made as to the name of the article. The one who makes the greatest number of correct guesses wins the game. 2. If meat is carved at the table by the host it is correct to leave the platter on the table throughout the course. If it is carved in the kitchen and served individually by the maid then the platter does not remain. 3. Salad should properly be served as a second course. 4. Stretch a spotted garment on embroidery hoops to remove the spot and allow the garment to remain on these to prevent wrinkling in the drying. 5. A piece of asbestos tacked to the ironing board makes a convenient and safe ironing pad. 6. Cretonne should be ironed on the wrong side when it is barely damp.

Speak Up, Quaker Maids

Dear Cynthia—Having read the letter from the boy from the heart of Maryland, I quite disagree with him about the girls of Philadelphia. He asserts that the girl of today demands the man to be as radical in his dress and

A RED FROCK IS A PLEASING THING

There are various shades of red. Therefore, we see this dark red tricolette dress, vastly becoming to certain types.



ONE of two extremely interesting dark red frocks are shown for autumn wear and when worn by the woman to whom this hue is becoming such a gown is an extremely good choice. The frock shown here is of dark red tricolette combined with tricolette of red barred with black. There are insets of the barred tricolette at the neck line, on the sleeves and at the knees on the skirt. The long tulle is of the plain material. The hat is of duvetyne, which matches almost exactly, and is trimmed with a band and a ruff of velvet of the same shade.

Adventures With a Purse

IF IN speaking of a woman's costume, I say that it is very English-looking, we are quite sure that we are pleasing her. And, indeed, we can do well to imitate our English cousins—particularly in the matter of sports clothes. All one need do is to mention a favored suit, and we immediately think of long, brisk walks under English skies, with tea at a quaint little inn. Well then smart English sports clothes, trim hats, severely tailored dresses, scarfs that you would know on sight, same direct from England—all may be had at a little shop I know of, where a specialty is made of English "toggers." And prices are very reasonable.

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IT WOULD TAKE TOO LONG TO PUT THE POWDER BACK

A Little Talk About a Girl Who Was Afraid to Have Her Friend Wash Her Face

THE conversation was overheard in a small summer hotel where a good many girls spent week ends. Said one: "Gee, I think I'd better wash my face. I haven't washed it since I've been up here." Said the other: "Honest, I wouldn't, kid. It'd take too long to get the powder back on again." The girls were speaking entirely in earnest. They weren't fooling for an instant. The young lady in question had actually gone to bed and got up again without taking the whitewash off her face! If only some one with a magic stock of words could make these youngsters realize how hopelessly they are ruining their complexions how much better off they and the rest of us would be.



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