MRS. WILSON GIVES MORE LESSONS IN PRESERVING

Currants Are Used This Time in Combination With Cherries, Strawberries or Pineapple and for Jam, Jelly and Pie

By MRS. M. A. WILSON Copyright, 1920, by Mrs. M. A. Wilson, All rights reserved.)

So MANY housewives are heartbroken to find that when they open e of their canned products they are olled and unfit for table use. They en decide that they will can no more. This is a serious mistake and one that you will regret. Can as much as possi-ble; you will need it for next winter. Now, to avoid failure, do not use the short cuts and do not follow every one's advice.

Stick to one method and follow it to the letter. Fruit juices may be canned now and made into jelly later. Many of the best jelly makers in the country follow this method. No sugar needed. Collow this method. No sugar needed, just sterilize the juice and it will keep. To prepare the various fruit juices: For strawberry, currant, huckleberry, raspberry, gooseberry, cherry and grape, use one quart of crushed fruit to two cups of water. Boil slowly, crushing the fruit well, and then turn into a flagnel jelly bag and let the juice drip. Fill into sterilized jars or bottles. If you are using the fruit jar, adjust the rubber and lid and partially tighten.

Then place in a hot-water bath and have the water about seven eighths the depth of the jar. Process for thirty minutes for the quart and twenty minutes to the pint jars.

int jars. If you decide to use bottles, do not cork. Process the same as for the jars and then remove, cool and cork. Let cool and then dip the tops of the bottles

to prepare the corks: Soak them in To prepare the corks: Soak them in the prepare for one-half hour. Use to prepare the corks; Sonk them in boiling water for one-half hour. Use a cork about one-half size larger than the opening of the bottles and then tap the cork into the bottle lightly with a wooden mallet or a block of wood.

Currants

Many delicious combinations can be made from currants. Try using cher-ries, strawberries or pincapple.

Currants and Strawberries

Wash and stem one quart of straw-berries and then place in a preserving kettle and add

Two quarts of washed and stemmed currants. Three cups of cold water.

Bring to a boil and mash well with a wooden potato masher. Cook until the pulp is soft and well broken and the currants lose all their color. Turn into a jelly bag and let drain. Measure this Bring to a boil and cook for ten ates. Now add three fourths cup of sugar for each cup of juice and stir to dissolve the sugar. Then boil for ten minutes, turn into sterilized glasses and let cool. Cover with parawax and then cover with a metal covering, or if there are no covers on hand use pieces of cardboard cut to fit the top of the glasses and then cover with paper, cov-ered with paste. Store in a cool. dry place. Other fruits may be substituted

for the strawberries. Currant Jam

Place in a preserving kettle Two quarts of stemmed and washed currania. One-and-one-half-pound can of white

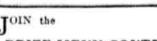
corn cirup. One pound of granulated sugar.

Stir to dissolve the sugar thoroughly ad cook slowly until the mixture will jelly when tried on a cold plate or until 221 degrees Fahrenheit is reached on the

candy thermometer. Pour into steri-lized bowls and glasses, or crocks, and cool. Cover with parawax and then finish as for jelly. Use asbestos mat under the preserving kettle and watch constantly be combined.

Bar le Duc

Place in a preserving kettle one quart of currant juice, made by using the process as for currant and strawberry Bread, butter, coffee





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IT FOOLS YOU

Please Tell Me JENNY WAS HIGH-STRUNG; NOBODY UNDERSTOOD HER What to Do By CYNTHIA

It Wasn't Until Her Aunt Began to Take a Sympathetic Interest in Her That She Learned to Be "Like Other People"

"Acetylene" to "Nonfickle"



and hard to manage, we just let them go, and naturally they become self-centered, hervons and easily irritated. It's only when we see how much sym-pathy and congeniality can do for a per-son of this kind that we take the trouble to stop and think that, after all, there is some hope for them. Reason is there is some hope for them. Reason it out—if you had nobody to love you, or criticize 'you affectionately, or advise you with a desire to help—you'd prob. ably be just like Jenny yourself!







elly. Do not mix the fruits, but use all currants. Now add to the currant juice in the preserving kettle One-and-one-half-pound can of white

corn sirup. Two and one-half pounds of granu-

lated sugar. Bring to a boil and cook for twenty minutes. Then add three pints of washed and stemmed currants. The currants must be well drained, so, after washing them, turn on a tray covered with cheesecloth to absorb the excess mois-ture. Cook slowly until the mixture will fure. Cook stowly until the hixture will jell when tried on a cold plate, or until 221 degrees Fahrenheit is reached on a candy thermometer. Pour into ster-flized glasses and cover with parawax in the usual manner. Small red and white gooseberries may be used for mak-fure bas la due. ing bar le duc.

Bottling Currant Juice for Home-Made Salt, pepper, mustard. Drinks One tablespoon chopped parsley..

Wash and stem six quarts of cur-rants. Place in a preserving kettle Egg and dried bread crumbs.... and add

One-and-one-half-pound can of white corn strup.

One pound of sugar. Four cups of cold water.

Stir to dissolve the sugar thoroughly and then bring slowly to a boil and cook slowly for thirty minutes. Cool and then rub the mixture through a fin sieve to remove the seeds and skin-Return to the preserving kettle and heat to the boiling point. Fill into sterilized pint jars, adjust the rubber and lid and seal securely. Cool and then dip the tops of the jars in melted parawax and store in a cool, dry place, Use this for a sauce over ice cream in ice-cream sundaes and for puddings custards and so on.

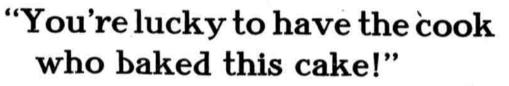
To Make Currant Custard Pie Line a pie plate with pastry and then place two cups of currant juice, pre-





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