

PINEAPPLE DESSERTS SUGGESTED BY MRS. WILSON

Fresh Fruit Can Be Crushed or Made Into Jelly, Pies or Puddings—Preserve Some Now for Future Use

By MRS. M. A. WILSON

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THE pineapple is a general favorite, and those who have delicate throats will find its juice soothing and easy to digest. The active principle of the pineapple is a vegetable pepsin; for this reason it is necessary to cook pineapple before using it, in making certain desserts. To prepare pineapple salad with the habit of serving pineapple salad with the meat course because of its digestive qualities. The juice of the pineapple contains the natural ferments of healthy digestion and as an aid for this purpose, it has no equal.

To prepare pineapple—Cut off the top and bottom and with a sharp knife slice the pineapple and then lay each slice on a cutting board and trim off the rind. This method of preparation prevents waste and then loosen the pieces of cutting the fingers.

During May and June an abundance of pineapples from the lands of sunshine and roses, will give the housewife a real opportunity to conserve this delicious, by canning in slices, grated or in puree, in jellies and marmalades and also candied.

So, while the season is on, treat the family to plenty of the delicious pineapple dishes as well as canning a dozen or more jars.

Canned Pineapple Prepare the slices as directed and then lay the slices in a preserving kettle and add just enough water to cover and cook slowly until tender; this usually takes about twenty minutes. Let cool and then lift the slices carefully into jars. Now measure the liquid in a kettle and add one cup of sugar to each cup of liquid. Return to the preserving kettle and boil for ten minutes. Pour over the fruit in the jars and fill overboiling. Adjust the rubber lid and partially seal. Place in hot water bath and process for thirty minutes after the boiling starts.

Crushed Pineapple The whole pineapple must be pared for this and then grated. Measure and place in the preserving kettle and add one cup of water. Three cups of sugar.

To every five cups of grated pineapple. Stir to dissolve the sugar and then bring to a boil and cook slowly for twenty minutes. Cool and then fill into jars and adjust the rubber lid and partially seal. Process for thirty minutes in hot water bath.

Note attentively that when you place the lids on the jars, just tighten them as far as they will go without forcing them give one-half turn back. This is necessary to prevent the steam accumulating in the jars and bursting them.

Pineapple Preserves Prepare the pineapple the same as for the crushed pineapple and to six cups of the pineapple, add three and a half cups of sugar. Let the sugar melt slowly and cook until thick. Fill into hot water bath.

Pineapple Jelly Chop very fine sufficient rhubarb to measure two quarts. Add six cups of pineapple prepared as for crushed pineapple and two cups of water. Bring slowly to a boil and cook until the rhubarb is very soft. Turn into a jelly bag and let drain. Measure and return this liquid to the preserving kettle. Boil for fifteen minutes and then add three-quarters cup of sugar for each cup of jelly. Boil for ten minutes or until 221 degrees Fahrenheit is reached on a candy thermometer. Fill into sterilized glasses and then cool and cover with paraffin. Store in the usual jelly manner.

Note that the pineapple must be underripe. The fully ripe fruit lacks sufficient pectin for successful jelly making.

Pineapple Pie Place in a saucepan One cup of crushed pineapple, Two-thirds cup of sugar, One-half cup of water, Six level tablespoons of cornstarch.

Dissolve the starch in the water and then pour slowly into the scalding pineapple mixture. Cook for five minutes and then cool. Line a pie plate with pastry and then turn in the prepared filling. Cover the top with thick strips of pastry. Just before removing from the oven brush the pastry with water and sprinkle with three tablespoons of finely chopped nuts.

Pineapple Pudding Place in a mixing bowl Two-thirds cup of sugar,

Four tablespoons of butter, Yolks of two eggs, Cream well and then add One and three-quarters cup of flour, Two level tablespoons of baking powder,

One cup of crushed pineapple, One-half cup of water, Beat and then into a well-greased pudding dish and then bake in a moderate oven for thirty-five minutes. Serve with Calumet cream, made by placing the whites of two eggs in a bowl, and add Two-thirds glass of jelly.

Two cups of sugar, Juice of two lemons, Six level tablespoons of cornstarch. Dissolve the starch and sugar, then bring to a boil and cook slowly for five minutes. Now add the yolks of one egg and beat hard, then remove from the fire and fold in the stiffly beaten white of egg and chill before using.

Pineapple Mold Place in a saucepan One cup of grated pineapple, One cup of sugar, Juice of one-half lemon. Heat slowly and bring to the boiling point and then cook for five minutes. Remove and let cool and then chill. Now soak three level tablespoons of gelatin in two-thirds cup of cold water for fifteen minutes. Then place a cup of hot water and heat slowly to melt the gelatin. Remove and strain into the prepared pineapple mixture. Let stand for a few minutes and then beat until the mixture is white and begins to foam. Pipe in the stiffly beaten white of egg and sprinkle the top with finely chopped nuts. Garnish with maraschino cherry and serve.

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Things You'll Love to Make Novelty Wire Lamp Shade

This NOVELTY WIRE LAMP SHADE is certainly unusual and at the same time most stunning for a floor lamp. Cut a strip of coarse mesh wire netting (the kind that is used for chicken coops) to do nicely. Enamel the wire black or white. Join together by soldering or by binding with thin wire. Join the ends of a strip of silk that is one and a half times as long as the wire and one and a half times as wide. Turn in one-half inch top and bottom. Stir the silk along the top and bottom edges till it fits the depth of the frame. Pull the silks through the meshes of the wire to form little puffs; tuck in place here and there. Finish the outside top and bottom with gold braid; stitch a row of the braid along the joining of the wire and there are three form panels as shown. If this WIRE LAMP SHADE is lined with a plain piece of silk the puffs will remain in place. ELOIDA.

Next, complete novelette—"A Lost Lover."

The Maiden Name The proposal that women, particularly those engaged in business or the like, should retain their maiden names after marriage, was put into practice many years ago by the Rev. Olympia Brown, one of the earliest women preachers in America, who is now in her eighty-seventh year. It was through the influence of J. H. Willis, of Bridgeport, Conn., in 1872, she has always retained her maiden name of Olympia Brown.

AMERICAN STORES CO. Again We Lead the Way! Today witnesses another signal victory for our Producer-to-Consumer Plan when we reduce the price of Asco Coffee to 25c lb. This drastic cut in price is made possible because of our close connections with the coffee markets of the world and our desire at all times to give our customers the immediate benefit of all changing conditions. In spite of this big reduction, there will positively be no change in quality whatsoever. At this new low price level we will continue to give you that very same rich, rare combination of high-grade coffees from the world's finest plantations that has made Asco Blend a household word at the breakfast table of more homes in four States than any other coffee on the market.

WANAMAKER'S WANAMAKER'S Wanamaker's Down Stairs Store

Women's Smart New Low Shoes Cut on Most Fashionable Lines and Moderately Priced

All new—the low shoes that women want, at prices that are most moderate. The leathers used are in the most desired shades. Soles are carefully put on, heels solidly set, and the shoes are all clearly of the better sort. Sizes for everybody.

Gray Oxfords at \$8.25 Light Tan at \$9.90

Very good looking are the Oxfords of gray leather, like suede, with their straight tips, saddle straps, many perforations, welted soles and medium heels. Also the same style in white leather, very much like buckskin. \$8.25.

Strap Pumps at \$8.25

Suede insets in the sides distinguish these pumps of brown leather with instep straps. They have turned soles and baby French heels and are well cut out over the insteps. With high French heels, \$8.75.

White Oxfords at \$6.90

The long lines of these white leather Oxfords are particularly graceful. The Oxfords have simulated wing tips and many perforations. The welted soles and medium heels are white, too. None too early to think of white footwear!

Suede-and-Kid at \$8.90

This strap pump combines them both. The front is of dark brown kidkin and the back is of dark brown suede to match. An instep strap, of course, and the sole is turned and the heel is the fashionable baby French.

Pearl Gray at \$9.90

Of softest suede, admirably suited to the color. The pumps have instep straps, turned soles and baby French heels. A delightful bit of footwear to see—and to wear!

Center Aisle Opportunities Plain and Printed Georgette Crepe, \$1.50

A low new price for standard 40-inch Georgette that cost double this time last year. That's just another indication of how prices have dropped in Wanamaker's Down Stairs Store. Evening, afternoon and street shades, including plenty of gray, white, blues, rose, brown.

Printed Georgette with lovely flowers on henna, black and other dark colored grounds is charming at \$1.50.

Third to a Half Less for Children's Clothes—75c to \$2.50

Some are slightly mused and soiled, but a tubbing will make them as good as new. Broken sizes. Dresses are 75c to \$1.50—several cunning styles of chambray. 2 to 5 year sizes. Rompers are \$1 to \$2.50—chambray, Japanese crepe and dimity, many with adorable handwork. 2 to 6 year sizes.

Silk Handbags, \$2

Navy blue, black, taupe and brown in pretty puffy shapes with metal frames. Tastefully lined—usually with inside purse and mirror.

Japanese Crepe House Dresses at \$3.85

Undeniably pretty frocks of lavender, pink, light blue, Copenhagen and rose crepe. They have vests and turnover cuffs of white dotted Swiss and the revers and long sash are edged with rick-rack. Wonderfully cool looking and picturesque.

Women's Jersey Suits \$15 and \$16.50

We never seem to be able to get these suits fast enough, as so many women ask for them every day. Practical and comfortable, they will retain their smartness after much hard wear and rough weather. In brown, tan and blue heather mixtures, with notch or Tuxedo collars.

Women's Pleated Skirts \$2.75 to \$7.50

Inexpensive good-looking cotton plaid skirts in brown or gray are \$2.75, or in black and white, \$3.75. White wool serge pleated skirts are \$4.75. Plaid skirts of the better sort are box-pleated at \$7.50.

Rug Prices Have Dropped! Every Axminster, Velvet and Tapestry Brussels Rug in our stock lowered to the new low price.

Table listing rug prices: 9 x 12 Feet, 7.6 x 9 Feet, 8.3 x 10.6 Feet, 6 x 9 Feet. Includes Axminster, Velvet, and Tapestry rugs with prices ranging from \$17.50 to \$55.

CONVINCE YOURSELF Read our prices—then come and look over our wonderful selection of Fresh and Smoked Meats. You'll like the sanitary way in which we keep our meats. ROASTS Prime Rib Pin Bone Rump or Bolar 25c lb. All Steaks (Well-Trimmed) 30c lb. Picnic Hams or Shoulders 12 1/2c Pure Lard in Pound Prints Hamburg Steak 12c lb. Shoulders of Pork any size 20c lb. Large Slice of Ham (1-lb. avg.) 35c Slice Peaco Nut Margarine or X-L Margarine Your choice 50c