

Mrs. Wilson Says July's the Time to Make Spicy Relishes for the Year

Old-Time Experts Have Told Her to Gather Walnuts for Pickling Before Shell Hardens—Delicious Preserved Crab Apples—Simple to Make

By MRS. M. A. WILSON (Copyright, 1921, reserved.) SO VERY many inquiries have come to me asking for pickled walnut recipes that I feel a timely recipe will interest you. I have also gathered some old-time recipes for making walnut catsup and other old-time dainties.

To Pickle Walnuts Early July is the time to gather the walnuts. In fact, many of the old-time experts declare that after July 15 the walnuts are so hard that they cannot be pickled. Gather the walnuts and put in a quart of water. Heat and salt to every quart of water and then let boil for five minutes. Now let stand for fifteen days.

Now place one tablespoon of lye in two quarts of water and wash the walnuts through this, using a wooden spoon to stir them about. Lift them into cold water and then wash in four waters. Rub after removing with a coarse cloth to remove the gummy, furry substance that adheres to them. Plunge again into cold water and wash well. Drain and cover with cold water and boil for fifteen minutes. Drain.

Heat slowly to the boiling point and then cook for twenty-five minutes. Then fill into all-glass jars and seal securely. Store in a cool, dry place.

Sweet Green Tomato Pickle If you have a vegetable garden, you can easily prepare this delicious conserve that can be used as a relish. Pick the odd and ill-shaped tomatoes before they ripen. This recipe calls for twenty-five green tomatoes, so if you do not have sufficient, perhaps your neighbor will help you out by giving or selling you sufficient to make the required number.

Cut twenty-five green tomatoes into slices and place in a crock and sprinkle each layer very lightly with salt. Now between each layer add two large or four small white onions, thinly sliced. Use eight onions. Let this stand overnight and in the morning turn the mixture into a jelly bag to drain. Now place in the porcelain-lined preserving kettle and add: Four red peppers, minced fine; Two lemons; Cut each lemon in half lengthwise and then slice very thin; Three pounds of brown sugar; One-quarter ounce of coriander seed; One-half ounce of dry mustard seed; One-half ounce of mustard seed; One tablespoon of celery seed. Add: Four cups of vinegar; One cup of water; and then the following spices tied in a piece of cheesecloth: One tablespoon of ginger; One and one-half tablespoons of cinnamon; One-half tablespoon of cloves; One-half tablespoon of allspice; One teaspoon of nutmeg; One clove of garlic.

Cook very slowly until tomatoes look transparent and stir frequently to prevent scorching. This mixture should be quite thick. Fill into sterilized jars and seal securely while scalding hot. Store in a cool, dry place. Note—Use asbestos mat under preserving kettle to prevent scorching.

Pickled Cherries Cherries are served as a condiment with cold meats and fish. Stone four quarts of sour cherries and then add: One pint of vinegar; Three-quarters pint of water; Two pieces of stick cinnamon, broken in bits; One tablespoon of allspice; One tablespoon of cloves; Two ounces of candied ginger, cut into bits; Two-inch pieces of horseradish, cut into bits; One and one-half pounds of sugar.

Heat slowly to the boiling point and then cook for twenty-five minutes. Then fill into all-glass jars and seal securely. Store in a cool, dry place.

Bring to a boil and add one-half dozen dried pepper pods, cut in pieces, and pour over the walnuts. Add sufficient vinegar to mixture to have enough liquid to cover the walnuts. Let stand for twenty-four hours and then bottle or jar and seal. If you have decided to use the fruit jars for storing the pickled walnuts can only be put into all-glass jars. Jars that have metal tops are not to be used. The vinegar is apt to work between the porcelain lining and the metal top of the lid and set up a dangerous reaction which is poisonous. Keep this fact clearly in mind and do not use any kind of food containing vinegar in jars that have metal-covered lids.

Use black or white walnuts. Here is another old-time pickle: Pickled Nasturtium Gather the buds while green, place in a bushy crock and cover with a brine made for pickled walnuts. Let the nasturtiums stand for two days and then drain and wash in cold water. Place in jars and cover with vinegar. Add the three quarts of nasturtiums: One tablespoon of pepper; One-half ounce of blade mace; One-quarter ounce of mustard seed. Seal securely after covering with sufficient vinegar.

When making pickled walnuts is a good time to make some walnut catsup. This old-time favorite is delicious in sauces, on oysters, broiled or roasted meats and in salad dressings. Take forty of the walnuts just before putting them down in the second vinegar, and put through the food chopper. Add three cloves of garlic. Chop the three quarts of walnuts which has been drained from the walnuts and which should be about seven pints, and: One and one-half tablespoons of black pepper; One tablespoon of paprika; One tablespoon of allspice; One tablespoon of cloves; One tablespoon of ginger; One teaspoon of nutmeg; Two ounces of mustard seed; One ounce of celery seed; One ounce of horseradish, put through the food-chopper; One-quarter cup of salt; One cup of brown sugar.

Heat slowly to the boiling point and then turn into a crock or wooden tub. Stir every day for one week and keep the tub or crock in a sunny spot. Now strain through a sieve, then bottle and seal.

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make splendid favors for a child's party. Absorbent cotton may not be often in demand, but it is one of those things that when it is needed, it is needed badly. Small packages tucked away, but are not always large enough, the cotton is sometimes needed as stuffing for pillows and the smaller lots are not much good then. And, too, in case of accidents, it is wise to keep a supply on hand. There can be had a roll of absorbent cotton weighing one pound for forty-five cents. It is not so large and will fit nicely on the top shelf of the hall closet.

Last night I washed my hair and very carefully this morning did I curl my locks which, alas, are straighter than the proverbial poker. By the time I arrived in town I had lost most of the curl. So I was pleased to find a liquid which can be put on the hair before curling and it will keep the curl longer. It is but fifty cents a bottle, and for summertime I am sure it will prove to be my best friend.

For names of shops address Woman's Page Editor or Phone Walnut 5000 or Main 1601.

Galvanized Boat Pumps Skin Troubles Soothed With Cuticura

Adventures With a Purse WHEN I was a very little girl, a penny never failed to fill my heart with joy. I would hold it tightly in the palm of my hand, which was probably a very dirty one, and debate as to just how I would dispose of my fortune. Sometimes I would buy me a lolly-pop, they were good and, besides, they went such a long way. Today I saw some lolly-pops that would have made me very happy when I was little, and, as a matter of fact, I wanted to buy one of them when I saw them. They are the same sort of candy as the ordinary one, but come in a dress of oiled paper. And each one represents a doll of some sort. There was a boy with light hair, a little girl with dark curls, and, best of all, there was a doll named after the Japanese and another an Equimote. They sell for five cents apiece and would

Horlick's Malted Milk Safe Milk For Infants & Invalids NO COOKING The "Food-Drink" for All Ages. Quick Lunch at Home, Office, and Mountains. Ask for HORLICK'S. Avoid Imitations & Substitutes

WANAMAKER'S DOWN STAIRS STORE WANAMAKER'S

Wanamaker's Down Stairs Store

Lowest Prices of the Season in This Clearaway Sale of Women's Coats, Capes and Wraps

Every kind of fashionable wrap is included in this sale. Every coat is from our own stock and nearly every one is marked at a third to a half less than its original price of a few weeks ago. Many of these capes and coats are of the kinds that can be worn well into the Autumn. Others, particularly the jerseys and the knitted capes, are ideal seashore companions.

Advertisement for women's coats and capes with prices: \$5, \$7.50, \$10, \$16.50, \$20, \$20, \$37.50. Includes descriptions like 'for jersey sports coats, with Tuxedo collars' and 'for knitted capes with brushed wool collars'.

for polo coats in tan, brown, green and rose, half lined with silk. For serge capes in navy blue or black, button trimmed. For navy blue or black taffeta coats. Jersey coats in a variety of colors.

for some fine tweed coats and capes which are splendid for the seashore or mountains or for motoring. For navy blue serge capes trimmed with gray stitching and lined throughout with silk. For an odd group of quilted satin coats, satin capes and a few wraps of tricotine and velour.

for Canton crepe capes, plain or trimmed with fringe. For wraps and capes of Poiret twill, tricotine, Bolivia, chinchilla and marvello—just a few of a kind, but all of excellent materials, beautifully lined.

Center Aisle Opportunities

16-Button Length Milanese Silk Gloves \$1.50 Black White Pongee Regularly the price would be a third more on these gloves, but we were fortunate enough to get this special purchase just at the time when women wanted them. Good-looking gloves, with Paris point attached backs and double finger tips for extra service.

Exceptional Sun-and-Rain Umbrellas, \$5 All silk and mighty good looking. They have attractive bakelite handles, rings and stud ends. Also fine colored silk umbrellas in navy, green, purple, brown, gray and black, with silk wrist cords, bakelite rings or carved wooden handles.

Extra-Size Bungalow Aprons, 85c Cool looking light figured percales in neat figures. Cut generously wide and trimmed with plain white.

Extra-Size Apron Dresses, \$1 Trim looking ones in light colored percale. They are shirred at the waist line and finished with a sash that ties in back.

Apron Dresses in Regular Sizes, \$1.50 Striped ginghams in blues, pinks, lavenders, etc. Finished with snowy rick rack braid, belts and good buttons.

Summer Nightgowns, \$1 Sheer, cool materials made in slip-over styles and trimmed with neat embroideries and laces.

Extra-Size Bloomers, 50c, \$1 Those of pink or white batiste have the knee ruffles stitched in blue and are 50c. Well reinforced. Pink or white trade-marked crepe bloomers are \$1.

The Better White Habutai Blouses Are All \$4.90 A little lot in which sizes are broken is marked much less to send them out in a hurry. Heavy white tub silk in styles that women like to wear for traveling or with their sports suits and sweaters. Peter Pan, convertible or roll collar styles, all with long sleeves. All sizes in the lot.

36-Inch White Tricotine and Gabardine Skirting 38c Yard A similar quality sold in our own stock just a few days ago at a third more. Unusual quality, fine and highly mercerized; the grade one sees in higher priced skirts. It takes only 2 1/2 to 2 3/4 yards for a skirt—which means a good-looking one for less than a dollar.

Fiber Rugs in Woven Patterns Savings of 15 to 33 1/3 Per Cent Those savings are larger than they seem when you consider that they are based on the new low manufacturing costs of today and not on the prices of some little time ago!

These fiber rugs will last a great deal longer than most rugs at anywhere near the same prices. The rugs are reversible, which means double service. The yarns were dyed while yet in the skein. The rugs are of firm texture and the patterns are woven, not merely stenciled.

In the color assortment and range of patterns there are rugs suitable for use in nearly every room in the house and they are being used more and more for all-year-round. Excellent for summer cottages and offices, as well. Being so easily cleaned, most people consider them more sanitary than other rugs.

Savings of Fully a Third on one special lot that a manufacturer wanted to close out and he let us have them at a third less. As they are the same rugs as those already in stock, we have included the latter also—all at savings of a third. Another lot at 15 per cent less than regular is a special concession from a manufacturer who would like us to handle his rugs.

NOTE: Mail orders and telephone orders will be taken care of. While there is liberal assortment, the early comer will get the best selection.

ASCO STORES CO. advertisement featuring various products and prices: ASCO Coffee lb 25c, Gold Seal Flour 5-lb bag 31c, Asco Corn Flakes, pkg. 9c, Asco Evap. Milk can 6c-12c, Louella Butter lb 44c, Richland Butter lb 40c, Gold Seal Eggs carton 40c, Strictly Fresh Eggs doz 35c, Victor Bread Big Loaf 6c, Best New Potatoes 3/4 pk (3 1/2 lbs) 9c, Sarsaparilla 12 1/2c, Blue Rice lb 5c, ASCO Teas lb 45c.

SUN-LITE BRAND COFFEE advertisement: COFFEE and Sun-Lite Food Products Sold by All Good Dealers. John Scott & Co., Inc. Manufacturers and Distributors.

Fans Souci advertisement: Broad and Arch Philadelphia's Most Beautiful Restaurant. Special \$1.25 Evening Dinner Served from 5.30 to 8.

ANCRE CHEESE advertisement: "The fastest home run," boasts Billy, "is mine when ma sends me to the store for some Ancre Cheese. You bet I root for it and its dandy, summerproof wrapper."