

How to Make Jellied Strawberries

A Delicious Novelty

Every Housewife Will Want

ine of preserves that every housewife will want to make this season is Jellied Strawberries. Only three minutes boiling is required and the process is so simple and easy that criminal success is assured at the first trial.

Select only small or medium-sized. fully ripened berries. Spread ber-rice on their sides in single layer on fat plate and gently press each berry Total and the the transformation of the select of the the transformation of the transformat nearly flat with bottom of small tact but ruptures fruit inside and at her." "Don't! I mean don't go into the bottle. (This leaves skins nearly in-Add juice of one lemon. Have 715 "I won't, sir, sat Add juice of one lemon. Have 715 leveled cups (334 lbs.) sugar meas-ured in saucepan. Weigh out two pounds of pressed berries and lemon pounds of pressed berries and lemon juice into large kettle, placing layer of sugar over each cup of berries and balance of sugar on top. Allow to balance of sugar on top. Allow to pounds of pressed berries and lemon stand over night, so that part of

sugar will be dissolved and mixture can be stirred and cooked without crushing fruit. Stir constantly and bring to a vigorous boil over the hot-then I was not to expect it." "Poor bogb! It will be a shocking thing when Druggie Taggart comes in the stirred and for 3 minutes bring to a vigorous boil over the hot-test fire. Boil hard for 3 minutes with continual stirring. Remove from fire and add 's bottle (scant 1/4 cup) Certo, stirring it in well. Skim at once and pour quickly within five minutes from removal from fire. Important: Best way to seal Jame and Jellies in open glasses. Cover while hot with thin coat hot paraffin. Next day add tablespoonful hot par.

affin to seal cracks around edge formed by shrinkage on cooling. ipe is due to the use of Certo, the the haif-tipsy harbor master, got him pure concentrated jelly-making prin- to tell the story of his appointment. ciple of fruit. It contains no gelatine or preservative and is highly endorsed by leading domestic science authorities and housewives who have used it. By the "Certo Process" you that crank'

can make jams and jellies from all ing opened; the steamer was to go out kinds of fruits, either fresh or can-ned, with only one minute's cooking. "I used to be taking her for drives ned, with only one minute's cooking.

These keep perfectly. The above recipie and many others for making delicious jellies and jams by the "Certo Process" is found in the Certo Book of Recipes, a copy of which will be given to use to be taking her for drives in the morning. and it was always "Thank you, Mr. Vondy! A beautiful drive. Mr. Vondy! Aw. gentry, sir. "Damn your eyes, let go that for-the certain was on the builts. which will be given to you by your bridge. We had a young Irish mare in them

grocer or druggist when you get Certo. Extra copies will be sent free if you write to the Pertin Sales Com-pany, Inc., Dept. 109, Rochester, N.Y. Important: Use Certo this year in making all your jams and jellics. It access time, worry and boiling. The "Certo Process" never fails and access money, because you make half as much more jam from the same bards of the paddles were splashing.

board?"-the funnels had ceased to board?"-the funnels had ceased to roar and the paddles were spishing. "I was a middling strong young fel-low then. Mr. Stowell, sir, and if the mare pulled I pulled too, until one of the reins broke at me and I was flung of the box." "Aisy cose it? Take in that breast

Daughter promises. his footsteps light. On reaching the drawbridge he looked back and listened. Then the clock in the tower struck eleven. Every stroke fell on the clammy air like a blow from Drops daughter's hand. Half minute goes by. Father looks around, hoping to

a padded hammer. Fire minutes passed.

Every Housewife Will Want to Try This Recipe By Ann Proctor Something new and delicious in the ine of preserves that every house-if will want to make this season.

Tigress had better be. Father pulls small son back by bosom Small son sore sailed he must remain in the castle to keep watch on the jailer. He was more Says so, feelingly Father holds on to him and starts sure than ever that he was doing God's work, but he was still behaving like a search for daughter

Footsteps approached The latter across street.

Eighty-seven automobiles

Rescues her just in time to save life.

So do both children

Sees her outship getting ready to dash

them near. Fat chanc

oner recovered from her attack and is now eleping peacefully." "Sleeping, is she? I'll take a look

bonor?"

The really astonishing results obtained by those who follow this rec- the captain and the guttural croaking of

"It was thirty years ago, when I was coachman at Ballamour in the 'Stranger's' days-a wonderfal kind woman your mother was, sir." "Hurry up, boys. Bear a hand with ast crank"-the swingbridge was he-

used to be taking her for drives

days, sir, and coming home one morning in harvest, not more than a month before your honor was born, Illiam

SUBTITLE - Dorotby Junior Come here, will you? Immediately drops brother's hand. Father stops to look at lion. REEL TWO With the help of park policemen father retrieves family. They want to see the monkeys. Monkeys have not been consulted.

Daughter discovers monkey who looks like Uncle George.

St BFITLE - Dorothy! Junior! Son discovers monkey who looks like Where are you? Father finds small son in front of tigress cage trying to climb into see cab. for suggested memblement Crowd begins to search father's face for suggested resemblance. Most of them seem satisfied son is Tigress seems anxious for safety of

partly correct. Son wants to know whose cousin that little one is.

> Daughter wants to take one home. Father tinally gets young terribles They want to see elephant

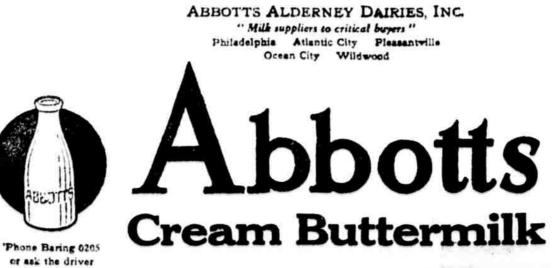
He doesn't. They do: He doesn't. They do. They win. Hours later. Father gets two small They do: He doesn't. COMINE

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from both directions. Father in panic drops son and starts barbarians home. Both fresh as dataics. Father a pale and feeble wreck. SUBTITLE-Watta life to lead.