

### Camp Fire Girls Find Jelly Making An Easy Way To Earn Cooking Honor



Mrs. R. J. McCabe, of Larchmont, N. Y., feels that a Camp Fire Girl, as well as every other girl, should know how to make jelly.

JANE McCabe practices making jelly at home—for during the outdoor camping demonstrations which Camp Fire Girls throughout the country will be giving to celebrate their National Jubilee Camping Week from June 20th to 26th, she may be in one of those groups that make jelly in gypsy pots hung over the fire! Mrs. McCabe, like all mothers, heartily approves of this activity.

Camp Fire Girls earn more home craft and cooking honors, which include those given for jelly-making, than any other kind listed in their program. Many of the girls win prizes for their jellies in county fairs, and others sell them to earn money for camp. Large batches of sweet spreads will be made during this summer's National Jelly Making Jubilee to be served at fall parties and entertainments to say nothing of those important summer snacks that follow appetite producing sports like swimming, tennis, or roller skating.

Recipes like these are favorites with everyone:

**Red Raspberry and Strawberry Jelly**  
4 cups (2 lbs.) juice  
7 1/2 cups (3 1/4 lbs.) sugar  
1 bottle fruit pectin  
To prepare juice, crush thoroughly or grind about 1 1/2 quarts each fully ripe raspberries and straw-

berries. Combine fruits; place in jelly cloth or bag and squeeze out juice.

Measure sugar and juice into large saucepan and mix. Bring to a full rolling boil over hottest fire and boil hard 2 minutes, stirring constantly. Then add bottled fruit pectin, bring again to a full rolling boil, and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 11 glasses (6 fluid ounces each).

**Gooseberry Jam**  
5 cups (2 1/2 lbs.) prepared fruit  
7 cups (3 lbs.) sugar  
1 box powdered fruit pectin

To prepare fruit, crush thoroughly or grind about 2 quarts fully ripe gooseberries.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5- to 6-quart kettle, filling up last cup or fraction of cup with water if necessary, place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, 1/4 teaspoon butter may be added). Continue stirring, bring to a full rolling boil, and boil hard 1 minute. Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 12 glasses (6 fluid ounces each).

### Fruits Are Holding a Jubilee To Attract All Jelly Makers!



A wealth of flavor and color is waiting for those who love good things to eat... and now is the time to start that jelly if you would take advantage of every minute of the fresh fruit season.

THE sweetest season of them all is this good old summer time when trees and bushes and vines are loaded with fruits that just ask to be made into jam and jelly! Perhaps they made a special effort this year on account of the National Jelly Making Jubilee... certainly it's hard for jelly makers to know where to begin. Which shall be first, now—peaches, plums, raspberries, blackberries, cherries or currants.

A well-filled jelly shelf is the pride of every good cook, and in these happy days of short-boil recipes there's no risk of failures. Every fruit will jelly to the final quiver of perfection... when recipes like these are followed exactly. Better start now, and get the full quota of glasses filled before the Jelly Making Jubilee is over!

**Plum**  
3 cups (1 1/2 lbs.) juice  
4 cups (1 3/4 lbs.) sugar  
1 box powdered fruit pectin

To prepare juice, crush thoroughly (do not peel or pit) about 3 pounds fully ripe plums. Add 3/4

cup water, bring to a boil, and simmer, covered, 10 minutes. Place fruit in jelly cloth or bag and squeeze out juice. (If there is a slight shortage of juice, add small amount of water to pulp in jelly cloth and squeeze again.)

Measure sugar into dry dish and set aside until needed. Measure juice into a 3- to 4-quart saucepan and place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. Continue stirring, bring to a full rolling boil, and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 7 glasses (6 fluid ounces each).

#### Sour Cherry and Peach Jam

4 cups (2 lbs.) prepared fruit  
7 cups (3 lbs.) sugar  
1 bottle fruit pectin

To prepare fruit, stem and pit about 1 1/4 pounds fully ripe sour cherries; crush thoroughly or grind. Add 1/4 cup water, bring to a boil, cover, and simmer 15 minutes. Peel about 1 1/2 pounds fully ripe peaches; pit and grind or chop very fine. Combine fruits.

Measure sugar and prepared fruit into large kettle, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 3 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 11 glasses (6 fluid ounces each).

### Kate Smith Will Preside As Queen Of National Jelly Making Jubilee



Kate Smith makes such good jelly herself that it's small wonder she was chosen Queen of the Jelly Making Jubilee.

KATE SMITH, "songbird of the south," has acquired another new title! She's Queen of the National Jelly Making Jubilee, an event which takes place this year from June 15th to July 15th in honor of one of the finest and oldest of homemaking arts.

Kate is an excellent cook herself, and she's been making her own jams and jellies for years and years. There's something inspiring about the sight of rows of home made sweet spreads on a pantry shelf, she says... and every spring and summer she buys her favorite fruits and puts up a few glasses, just for fun! All the world knows Kate as an artist, and recognizes her as a typical American woman who never forgets that home arts are fine arts, too. Long live the Queen!

Recipes like these, when you follow them exactly, bring the National Jelly Making Jubilee right into your own home:

#### Sweet Cherry Jam

4 cups (2 lbs.) prepared fruit  
1/2 cup lemon juice  
7 cups (3 lbs.) sugar  
1 bottle fruit pectin

To prepare fruit, stem and pit about 2 1/2 pounds fully ripe sweet cherries. Crush thoroughly or grind. Add 1/4 cup water, bring to a boil, cover, and simmer 15 minutes. (For stronger cherry flavor, add 1/4 teaspoon almond extract before pouring.) Squeeze juice from 2 lemons.

Measure sugar and prepared fruit, solidly packed, into large kettle, filling up last cup with water if necessary. Add lemon juice, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard



5 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 11 glasses (6 fluid ounces each).

#### Strawberry Jelly

5 cups (2 1/2 lbs.) juice  
7 cups (3 lbs.) sugar  
2 boxes powdered fruit pectin

To prepare juice, grind or crush thoroughly about 3 1/2 quarts fully ripe berries. Place fruit in jelly cloth or bag and squeeze out juice. (If there is a slight shortage of juice, add small amount of water to pulp in jelly cloth and squeeze again.)

Measure sugar into dry dish and set aside until needed. Measure juice into a 5- to 6-quart saucepan and place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. Continue stirring, bring to a full rolling boil, and boil hard 1/2 minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 12 glasses (6 fluid ounces each).

### Traveling Around America

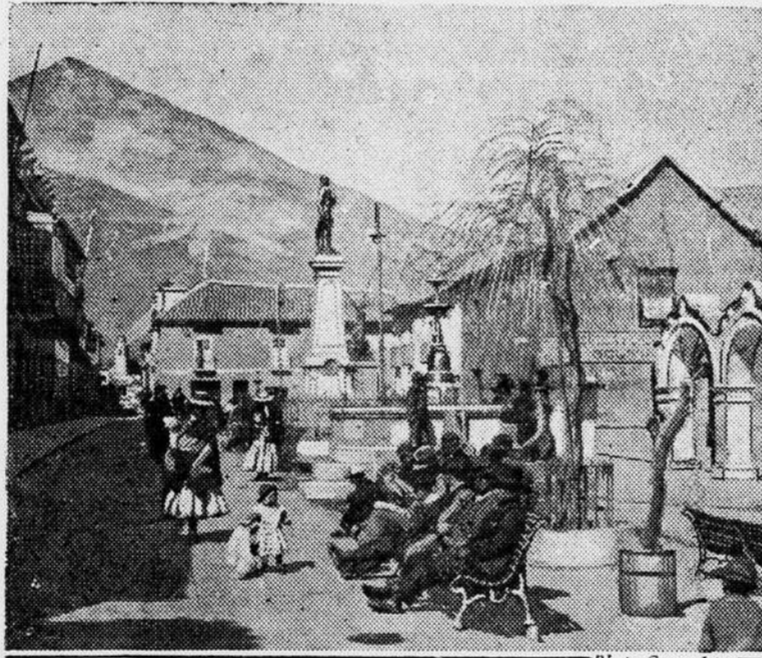


Photo Grace Linn

#### TOWN WITH A SILVER PAST

HERE'S a town—in the New World, too—where theater tickets, even before the pilgrims landed on our shores, sold for fifty dollars apiece. It is Potosi in Bolivia, an inland skytop republic approached by sea through Mollendo, Peru, and Arica and Antofagasta, Chile—ports visited weekly by cruises from New York.

Potosi leaped to fame early in the 16th century when the mountain which guards it was discovered to be practically filled with silver. Hundreds of millions of dollars' worth of silver have been taken from the mountain and there is still more to come. During its heyday Potosi was fabulously wealthy—a veritable Baghdad; and the tales of the extravagance of the local smart set most fantastic. The well-dressed woman paid as much as \$15,000 for each of

the jeweled costumes she wore to the various fiestas; as much as \$500 for a pair of pearl embroidered overshoes. Many are the tales of the luxuries enjoyed by the reigning belle, Dona Clara—solid gold and silver table services, beds of solid mahogany heavily embellished with bronze; priceless jewelry of pearls, rubies and emeralds. There were thirty gambling houses in the city and the fortunes lost and won over its tables would make the Monte Carlo of today look to her laurels. More than 500 million dollars worth was shipped to the coffers of Spain before the silver fever subsided, and then most of the inhabitants left. And a gay city of 150,000 dwindled to a quiet little town of 30,000 inhabitants—one of the most unspoiled, charming towns in the Western Hemisphere.

#### Nutty Alley Cat



MIAMI. "T-Bone," a black alley cat, has become a source of worry for the peanut vendors here. He must have a bag a day to satisfy his appetite and he doesn't bother about the nickels.

#### Young Sit-Downer



PHILADELPHIA, Pa. Billy McCrae, age 2, shows how he stopped a train by sitting down on the track. Quick thinking on the part of the engineer stopped the train in time to save Billy's life.

### Hangs by One Hand 350 Feet in Air, Guiding Rescuers With Flashlight



HURLED over a 350-foot cliff when a rolling log caught his trouser leg, William N. Taylor, of Kansas City, Mo., grabbed a tree limb as he plunged toward the rocky river bed below, and hung there while his companions tried to get a rope to him in the darkness. He was hauled to safety after he was finally located by a flashlight.

Taylor and a friend were on a hunting and fishing trip in the White River country of the Ozarks. The area around their camp had been cleared to afford a better view and the ground was strewn with logs and stumps. After a day of fishing, the two men set to work to get rid of the debris by rolling it off the cliff.

Suddenly the guest heard cries from below the rim of the cliff. It was Taylor, shouting that he had fallen and was hanging to a tree limb. He told his friend to cut the well bucket rope and lower it to him. The rope was procured and the guest, aided by several men in a trailer who had obtained permission to camp there that night, swung it over the cliff. But in the darkness they were unable to see where to drop it within Taylor's reach.

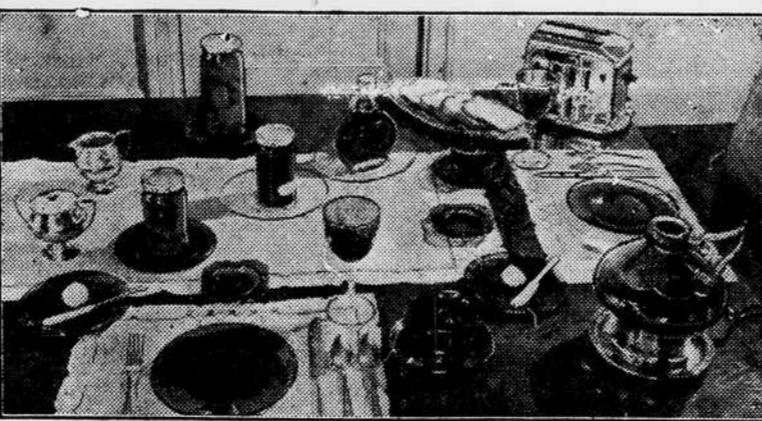
"I thought I was a goner," said Taylor. "My hands were getting numb, and I knew I couldn't hold on much longer. I continued to talk, in the hope they would locate me by the sound of my voice. I hung by one hand and swung the other about, trying to find that dangling rope. Finally I thought of my flashlight—why I didn't think of it before I'll never know.

"Again trusting my life to my right hand, I reached the other into my hip pocket and pulled out the flashlight. It worked! The rope was in my hands in a few seconds and I was on my way to safety. I owe my life to my companions and the fact that those flashlight batteries worked when I needed them. And I claim some credit, too, because it was I who grabbed that tree limb and it was I who checked to see that those batteries were

fresh when I put them in a few months before."

The beam revealed that Taylor's plunge stopped 50 feet below the rim of the cliff. He had clung to an old cedar which grew out of the rocks and was tough enough to withstand the impact of the fall and sustain Taylor's weight.

### Setting for a Good Morning Breakfast



FAR too many breakfasts are eaten in an atmosphere of grumpy ill-humor which starts the whole day off on the wrong foot. The preparation of breakfast is usually a lengthy task, and under the pressure of getting it ready in a hurry, wifey grows irritated, hubby gets upset worrying about missing his trains and they end up mad at each other.

A big help in avoiding this family conflict are the new prepared foods which not only come ready for use, but can also be served right at the table in the same containers in which they were bought. They save countless precious moments, endless strain on taut nerves. Fruits, syrup, honey, jam, peanut butter, appetiz-

ing drinks and coffee are some of the foods now available in glass containers designed for table use. Many are vacuum-packed for extra freshness and flavor.

They are placed right on the table, then the housewife sits down and, in perfect comfort, brews the coffee in her glass electric coffee-maker, toasts the bread in her electric toaster and serves the prepared foods right from their sterile containers of sparkling glass. No bustle, no fuss, no rush—no upset wife, no worried husband. Added advantage—the containers, being glass, may be reused again and again as the foods are gradually consumed, preserving their original quality.

### Everyday Cooking Miracles

BY VIRGINIA FRANCIS  
Director Hotpoint Electric Cookery Institute

Fortunately, in these days there are fewer children who, like Topsy, "jes growed;" and there are more, and more children who really do grow up straight and strong. Today's rosy-cheeked children are witnesses to what modern scientific care and conscientious mothers have done to raise the health standard.

one process. In the morning they are assembled and prepared for cooking. Then, seven—or more, if you like—small jelly glasses are filled, each with one serving of food. In each of two jelly glasses, mother places 1 tablespoon of pulverized cereal, preferably a different kind in each glass, together with



The remarkable Thrift Cooker of the modern electric range simplifies the preparation of baby foods.

A rigorous regime of milk, sunshine, fresh air, stewed fruits, and vegetables is almost guaranteed to make any youngster a radiantly healthy little being.

And speaking of baby's stewed fruits, vegetables, and cereals, modern mothers are rapidly abandoning the obsolete, all-day method of baby food cookery in favor of the "seven-way infant diet by one-way cookery" made possible by the Thrift Cooker of the Hotpoint electric range.

A few years ago menu-making homemakers complained that they had to cook too much of everything. Now the tables are turned and it seems the objectors must cook too little of everything—possibly a "smidgin" of cereal, a handful of peas, and minute quantities of any of the other foods which comprise the very young baby's food repertoire. Let me tell you what this procedure is.

By this miracle "seven-way" method of infant food cookery, the entire day's supply of vegetables, fruits, and cereals are cooked by

#### Cooked in Thrift Cooker

Then the switch is turned to HIGH. When steam comes from the vent, the switch is turned to LOW and the cooking continues for two or three hours. By this "no watch" cookery procedure the miracle cooker subjects these foods to that long, slow cooking which is so essential for baby's foods. The vegetables and fruits are steamed so that none of the minerals and vitamins are lost in the pouring off of excess juices and cereals are given plenty of time to reach the state of maximum digestibility.

### JOE GISH

