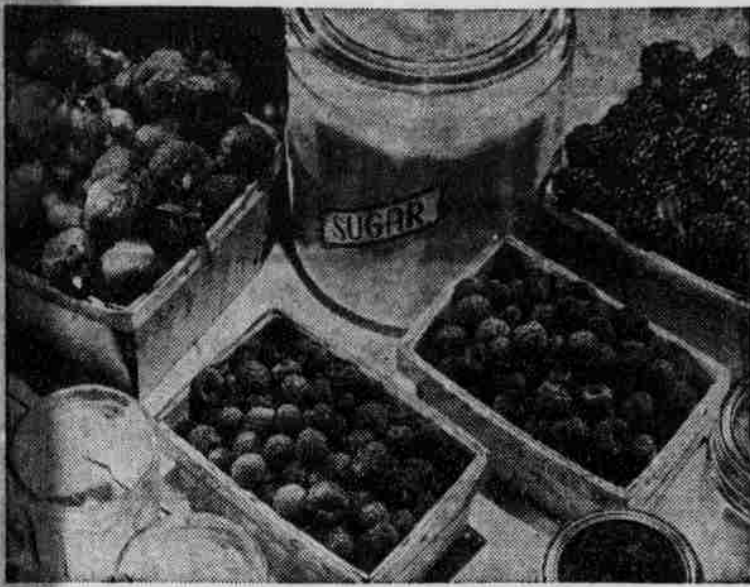


Household News

by Lynn Chambers



Magic for Your Meals—Berry Jams
(See Recipes Below.)

Time for Jam

With the arrival of the fruit and jelly season, you homemakers will want to make the most of these garden products for winter use. This year it is doubly important for you to can fruits and jellies wisely, as this will help you not only in conserving the nation's resources, but also assure you of delicious accompaniments to your meals during cooler weather.

Since sugar is used in canning not only as a sweetener, but as a preservative, the government will allot five pounds of sugar per person, in addition to what you receive in your ration, so that you will have sugar for canning.

***Ripe Raspberry Jam.**
(Makes 10 6-ounce glasses)
4 1/2 cups prepared fruit
6 cups sugar
1 box powdered fruit pectin

To prepare fruit, crush thoroughly or grind about 2 quarts fully ripe raspberries. Remove some of seeds by sieving part of pulp, if desired.

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. Jam takes slightly less sugar than jelly, and you will work an economy by making use of the fruit in addition to the saving on sugar:

***Ripe Blackberry Jam.**
(Makes 11 6-ounce glasses)
4 1/2 cups prepared fruit
6 1/2 cups sugar
1 box powdered fruit pectin

To prepare fruit, grind or crush thoroughly about 2 quarts fully ripe blackberries (not black caps). Sieve about 1/2 of ground or crushed pulp. (For Spiced Blackberry Jam, add 1/4 to 1/2 teaspoon each cloves, cinnamon, and allspice, or any desired combination of spices.)

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, adding 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.

Lynn Says:

The Score Card: The status of tin available for commercial canning has at last been clarified, and now we know exactly what will be available to use by way of canned goods.

The "Big Four" in canned vegetables, peas, tomatoes, string beans and corn, plus asparagus, pears, peaches, evaporated milk and fish will be allowed unlimited amounts of tin for canning purposes.

"Secondary" products such as spinach, beets, cherries, berries, applesauce, grapefruit, sausage, luncheon meats, beef and others will continue to be canned, but they will be allowed only the same amount of tin as used in 1940, with some exceptions having more or less.

Foods packed last year will last until fall at least, and the goods packed this year will be available even before last year's are gone. There's no need to hoard.

Your Jam Shelf

- *Ripe Raspberry Jam
 - *Ripe Blackberry Jam
 - *Sliced Strawberry Jam
 - *Spiced Ripe Peach Jam
 - *Cherry Relish
- *Recipe Given

Remove from fire, skim, pour quickly. Paraffin hot jam at once.

***Sliced Strawberry Jam.**
(Makes 10 6-ounce glasses)
4 1/2 cups prepared fruit
7 cups sugar
3/4 bottle fruit pectin

To prepare fruit, cut about 2 quarts fully ripe strawberries in halves lengthwise; cut large berries in quarters. Measure sugar and prepared fruit, solidly packed, into large kettle; mix well. 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 bottle 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.

***Spiced Ripe Peach Jam With Brazil Nuts**
(Makes 11 6-ounce glasses)
3 1/2 cups prepared fruit
1/2 cup lemon juice
7 1/2 cups sugar
1 cup sliced Brazil nuts
1 bottle fruit pectin

To prepare fruit, peel about 2 1/2 pounds fully ripe peaches; pit and grind or chop very fine. Add 1/2 to 1 teaspoon each cinnamon, cloves and allspice, or any desired combination of spices, to ground or chopped peaches. Squeeze juice from 2 medium lemons. Slice Brazil nuts very thin. Add to fruit mixture.

Measure sugar and prepared fruit into large kettle, filling up last cup with water, if necessary. Add lemon juice and mix well.

Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute.

Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once.

Relishes are excellent to serve with meats of any kind for they give the meal added zest. Here's a recipe for a real sugar-saver:

***Cherry Relish.**
2 cups pitted cherries
1 cup seedless raisins
1 teaspoon cinnamon
1/2 cup brown sugar
1/4 teaspoon cloves
1/2 cup honey
1/2 cup vinegar
1/4 cup pecan nuts

Mix all the ingredients except pecans and cook 1 hour, slowly. Add pecans and cook 3 minutes longer. Pour into hot sterilized jars and seal at once.

Sugar Substitutes.
If you feel that you cannot use sugar in all of the canning recipes given here, even with your extra canning ration, here are the rules for substitutions:

If you are using a bottled fruit pectin recipe, you may substitute 2 cups light corn syrup for 2 cups of the sugar. Do not use more than 2 cups of corn syrup in any recipe, however, as this will give unsatisfactory results.

In a powdered fruit pectin recipe, you may use 1 cup light corn syrup for each cup of sugar omitted. But, do not try to use all corn syrup in the recipe instead of sugar. You may substitute corn syrup for only 1/2 the sugar required. If, for example, the recipe calls for 8 cups of sugar altogether, you may use 3 cups of light corn syrup, but you must also use 3 cups of sugar.

Why get hot and bothered over your cooking and household problems when you can get expert advice on them? Write, explaining your problem to Miss Lynn Chambers, Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois. Please enclose a stamped, self-addressed envelope for your reply.

Released by Western Newspaper Union.

Fun for the Whole Family

THE SPORTING THING



By LANG ARMSTRONG



"He doesn't use a glove at all, any more."

The Neighborhood League



By GUYAS WILLIAMS



IT'S NO WONDER THE ELM STREET TIGERS LOST LAST WEEK'S GAME, BECAUSE THEY HAD TO PLAY THEIR ONLY GOOD PITCHER IN THE OUTFIELD, WHERE INSTANT GOOD WAS AVAILABLE WHEN SCOUTS APPEARED TO FIND OUT WHY HE WASN'T HOME MOWING THE LAWN

BIG TOP

DURING THE WEEKS THAT FOLLOWED THEIR STRANGE WEDDING HAL'S IMPROVEMENT UNDER MYRA'S CARE AND DEVOTION WAS MIRACULOUS, AND AT LAST HE WAS ABLE TO GET UP AND WALK AROUND A BIT -



GOLLY, "WHISKERS," AIN'T IT GREAT? THE DOCTOR SAYS HAL IS GOIN' TO GET WELL IN TIME - OF COURSE, HE WONT EVER BE ABLE TO DO HIS CIRCUS STUNTS AGAIN BUT WE CAN ALL HAVE A SWELL TIME HERE ON THE RANCH, EH BOY?!!!



A FEW MONTHS LATER...

WELL, HONEY, I RECKON OUR "BIG TOP" DAYS ARE ALL OVER NOW!!



YES, BUT WE HAVE EACH OTHER, BELOVED, AND A NEW AND BEAUTIFUL LIFE STRETCHES OUT BEFORE US!!



THE END

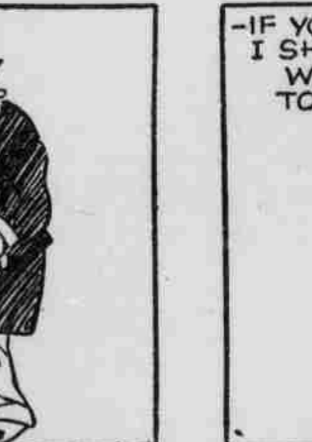
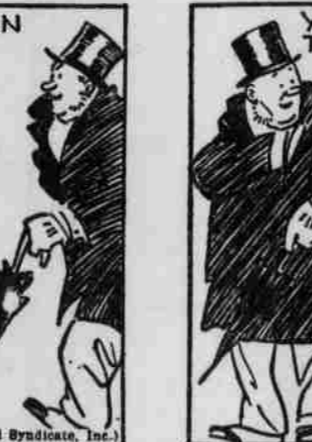
By ED WHEELAN

REG'LAR FELLERS—Fortunes of War



By GENE BYRNES

POP—Isn't Pop Crafty?



By J. MILLAR WAIT

LALA PALOOZA —Droopy-Eyes



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