

Pattern Department



8828—Misses' or Small Women's Coat.—Cut in sizes 16, 18 and 20 years. The coat hangs loose and straight and the neck is finished with a wide roll collar.
 8789—Misses' or Small Women's Dress.—Cut in sizes 16, 18 and 20 years. The dress buttons all the way down from neck to hem at center front.
 8836—Ladies' One-piece Apron.—Cut in sizes 36, 40 and 44 inches bust measure. The apron is to be slipped on over the the head, and it has a low U-shaped neck.
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fruit. Don't try to make fruit wait long for containers.

The awful question: "What shall I have for dinner?" is easily answered if your shelves are full of home-canned products.

If you have more preserving jars than you can fill, lend them to a neighbor who will make them work for the nation.

You put a lid on waste every time you seal a preserving jar.—Clemson College Bulletin.

SACRIFICE OR SELF-INDULGENCE—WHICH SHALL IT BE?

Are You Helping the United States to Win This War by Self-sacrifice, or Are You Helping Germany to Win It by Self-indulgence?

I OFTEN hear people say, "I'm going to eat what I want if I can get it, Hoover or no Hoover," and every now and then I see women and girls crocheting corset covers, doilies, towel ends, etc.

How can people talk and act so? It surely must be because they don't realize the seriousness of this war. I think every woman ought to be only too glad to help conserve food when she knows the sailors and soldiers who are risking their lives for us will need it.

I had rather eat corn bread from now until this war is won than to think I robbed a soldier of food that he needed, in order to gratify my own appetite.

Crochet is pretty, but oh, how useless! If I had ever been in the habit of doing it, I know I would have dropped it when the war came on, when time can be so much better employed by knitting for the soldiers or helping raise food for them.

To me it seems far more honorable to take a hoe and raise garden truck or corn just now than to have people complimenting a corset cover which it takes hours of valuable time to crochet and is of no material benefit to anyone. Corn and canned goods can help feed the world, but crochet gives the world indigestion when we think of the time wasted in making it.

As for me and my house, we will help win the war no matter how much we are called on to sacrifice. We are no better than the boys in the trenches, and they have to sacrifice everything.

ADDA C. HALL.

Johnson City, Tenn.

In my opinion "A Platform of Taxation Reform" in your May 25 issue is the best thing you ever wrote.—Jas. L. Mogford, Charlotte, N. C.

PEACH RECIPES

"Like balls of gold The peaches seemed, that had in fire been rolled."

CANNED PEACHES

Peaches peeled and canned whole have a most delicious flavor. Peel them by plunging into boiling water, packing in jars and cooking according to canning club methods.

PEACHES COMMERCIALY CANNED

Select peaches of uniform size and color for canning. The discarded fruit, if ripe and sound, may be used in marmalade or jam.

Peaches must always be cut in halves when canned. This can be easily done in freestone peaches. If a clingstone is used, cut the peach before peeling all around the edge of suture, grasp a half with each hand, giving a quick twist, and the peach will break in halves. Peel very smoothly, leaving no edge, and remove the stone. Place these halves in wire baskets and plunge in boiling water for one minute. They will then be pit-able enough to pack.

Place in jars in overlapping layers with the pit side down, padding very carefully to remove air bubbles.

Add a syrup made of 1 pint of sugar and 1 pint of water. It is necessary to use a heavy syrup, as the pack is so close that only a limited amount can be poured into the jar. Always add the syrup bit by bit as you pack. It will be difficult to fill all crevices otherwise.

Fill No. 3 tin, can full, but it is not necessary to pack in symmetrical layers. For this pack use syrup 1 pint sugar and 1 1/2 pint of water.

Exhaust No. 3 can 3 minutes; process can 15 minutes.

Always add a peach stone, which has been cracked, to the boiling syrup. It will improve the flavor. Remove before adding syrup to peaches. Peaches should always be graded as to color and size. Never pack in the same jar peaches of varying colors.

When canning peaches in glass, boil quart jars 35 minutes. Process pint jars 25 minutes.

PICKLED PEACHES

1/2 peck peaches, 2 pounds sugar, 1 pint vinegar, 1 ounce stick cinnamon, cloves.

Boil sugar, vinegar, and cinnamon twenty minutes. Dip peaches quickly in hot water and rub off the fuzz with a brush. Put into syrup and cook until soft. Put into jars and seal.

PEACH JAM

Use the peaches that are not pretty enough to can. Put the fruit in a preserving kettle and as it comes to a boil crush it with potato masher. If it is hard put through a meat cutter. When it begins to boil well add either as much sugar as pulp or three quarters as much, according to how thick you want it. Stir with a wooden spoon. Boil until the peaches begin to look clear, but no longer, or the peaches will lose their fresh flavor and light color.

PEACH BUTTER

Peach butter is peach jam forced through a potato ricer or cooked a long time.

PEACH SHORTCAKE

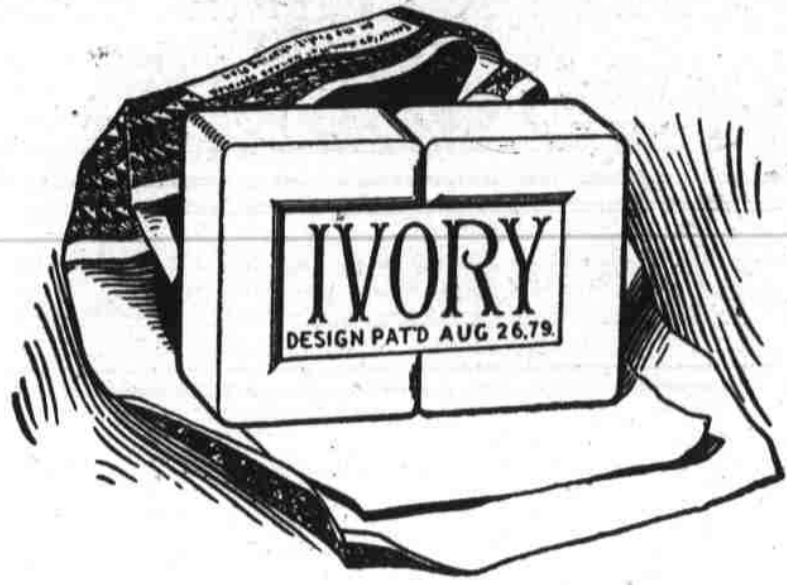
Make a short biscuit dough and cook it in a flat pan in two layers, buttering the top of the bottom crust so they will separate. Put peach filling, hot, between layers and over top.

PEACH FILLING

Crush the peaches and heat, but do not bring quite to boiling point. Add as much sugar as peach and add a small lump of butter. Serve very hot.

PEACH COBBLER

Fill a baking dish three quarters full of ripe, peeled peaches. Sweeten. Have no bottom crust but cover with a crust that has slits or pricks to let out the air and is twice as thick as pie crust. If you wish to avoid using flour, substitute the beaten white of two eggs to which a tablespoon of sugar has been added. When this is done, bake peaches half an hour before adding beaten egg and fifteen minutes after. Serve hot with cream or rich milk.



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