

Woman's Realm :- Social and Personal :- Fashions :- Literature

Variety In Putting Up Cherries

There are so many ways to put up cherries beginning with the canned fruit, ready for winter's pies, and ending with conserves. Also cherries may be canned in combination with other fruits. One of our favorites is to can equal parts of cherries and strawberries, using the same method as in canning the cherries. Another good combination is to can cherries and pineapples together. In this case the pineapple should be pre-cooked for about fifteen minutes in the cherry juice before the cherries and sugar are added.

Usually cherries are canned alone, using the proportions of one-half cup of sugar to each cup of cherries. No water may be added to make a syrup as the sour cherries are very juicy. If after the cherries are cooked, the syrup is not as thick as desired, put the cherries into the sterilized jars and cook the syrup down to the proper consistency before pouring it over the fruit. For pies it is better to pack the jars full of fruit and seal the extra juice separately for food drinks and for flavoring sauces, muffins, and puddings.

Cherry and Pineapple

This recipe is an exception which proves the rule, for while oxcheart cherries are used with marvelous results.

1 cup pitted white oxcheart cherries
1 cup fresh shredded pineapple
2 cups sugar
1 cup pecan meats, broken
Put the pineapple together with the juice drained from the pitted cherries into a saucepan and cook, watching carefully for about ten minutes. Then add the cherries and sugar and cook for forty-five minutes more until rich and thick. Add the pecans and continue cooking for about two minutes into jelly glasses and cover with a thin coating of paraffin, rolling each glass so that the paraffin runs well up on the sides, making a perfect seal. Makes four glasses.

Combination Jam

This three fruit jam has a deliciously blended flavor and is rich red in color.
1 quart red sour cherries
1 pineapple, (three cups shredded)
2 cups strawberries
2 cups sugar.

Wash and pit the cherries (there should be about three cups) and wash and hull the strawberries. Bring the cherries and pineapple to the boiling point and let boil for five minutes. Add the strawberries and sugar and let boil for an hour and a half. Turn into jelly glasses and cover with a thin coating of paraffin. When the jam is cold, add more paraffin, rolling each glass so that the paraffin runs well up on the sides, making a perfect seal. Makes nine glasses.

Red Cherry Conserve

Three quarts cherries.
Seven cups sugar.
Half-pound seeded raisins.
Pulp and grated rind of one orange.
Pulp and grated rind of half a lemon.

Half pound of walnut meats.
Combine all the ingredients except the nuts and cook in the preserving kettle for about two hours. When rich and thick add the broken nut meats and cook for two minutes. Turn into glasses and coat with a thin layer of paraffin. When the conserve is cold add more paraffin, rolling each glass so that the paraffin runs well up the sides, making a perfect seal. Makes nine glasses.

Cherry Grapefruit Conserve

Cherry and grapefruit make an unusual combination, but they are none the less delightful.
Two quarts cherries.
Pulp of two grapefruit.
Juice of one grapefruit.
Four cups sugar.

Advertisement for Ben's Pork Beans, featuring an illustration of a fisherman and the text 'On Fishing Trips - you'll enjoy a meal of delicious Ben's Pork Beans - HOME MADE STYLE'.

Quarter-pound of walnut meats.
Wash and pit the cherries, add the pulp from the grapefruit, and the juice from one of them. If the cherries are very juicy this conserve will have to be cooked down for at least two hours, and the longer cooking means, of course, a darker product. Put the first four ingredients into a preserving kettle and cook until rich and thick. Then add the nut meats and cook for three minutes longer. Turn into jelly glasses and coat with a thin layer of paraffin. When the conserve is cold add more paraffin, rolling each glass so that the paraffin runs well up on the sides, making a perfect seal. Makes six glasses.

Cherry Date Jam

While this is technically a jam it is tart in flavor and best served with meat. Nuts may be added.
2 quarts cherries.
2 packages (20 ounces) dates.
1/2 cup water.
Wash and pit the cherries, stone the dates and cut in pieces and add with the water to the cherries. Cook for twenty-five minutes, stirring almost constantly. This jam is light in color. Makes six glasses.

Cherish Relish

1 quart cherries.
1 cup seeded raisins.
1 teaspoon cinnamon.
1/2 teaspoon cloves.
1/2 cup brown sugar.
1/2 cup honey.
1/2 cup vinegar.
1/2 cup pecans.
Wash and pit the cherries and mix with all the other ingredients except the nuts. Cook for about an hour after boiling begins adding the nuts a few minutes before removing from the stove. Turn into jelly glasses and coat with a thin layer of paraffin. When the conserve is cold, add more paraffin, rolling each glass so that the paraffin runs well up the side making a perfect seal. Makes three glasses.

FRIENDSHIP

Friendship is a chain of gold
Shaped in God's all perfect mold;
Each link a smile, a laugh, a tear,
A grip of the hand, a word of cheer
As steadfast as the ages roll
Binding closer the soul
No matter how far or heavy the load
Sweet is the journey on Friendships Road.

I wish you health and plenty of wealth;
And pleasures not a few.
I wish you grace and a bonny fate
With many a friend that's true.
And in your heart where they share a part,
Just give me a wee nook too.

There's a memory trail that winds away
From someone's heart to your's today.
A friendly trail of tender thoughts
All fragrant with For-get-me-nots
Across the miles with friendship true,
I take the memory trail to you.

How often the friends we hold dearest
Their noblest emotions conceal.
And bosoms the purest sincerest
Have secrets they cannot reveal
We none of us know one another
And oft into error may fall.
Or speak not about him at all.
Then let us speak well of our brother

Whoever you are, be noble.
Whatever you do, do well.
Whenever you speak speak kindly
Give joy wherever you dwell.

Your album is a garden spot
Where many friends may sow.
Where thorns and thistles flourish not,
But only flowers grow.
With smiles for sunshine
And tears for showers,
I know you'll watch and guard the flowers.

The thing that is the greatest,
In making life worth while;
That means the most, that costs the least,
Is just a pleasant smile.
The United States army is making the first photographic maps of the Philippines on a large scale using airplanes for the purpose.
The Duke and Duchess of Montrose have learned the deaf and dumb finger language as an aid to them in their philanthropic work among deaf mutes.



Coffee that has earned its name

WHEN coffee bears the name "King Cole," you may be sure that it is worthy of its name. You know King Cole Tea. You have faith in it, for its reputation has been earned by long years of consistent excellence. The same standards and experience in the selection of the Coffee, supervision of the roasting and care in the packaging were necessary before King Cole Coffee could bear the same name as this famous Canadian tea. King Cole Coffee is as good as King Cole Tea.

KING COLE Coffee

Household Hints

Mosquitoes
To keep out the little mosquitoes that work their way through the netting of screens, wipe the screens with kerosene. This should be done every day or two.

The Carpet Sweeper

To clean the carpet sweeper, use a small wire hair brush and comb the bits of string and hair out of the bristles.

Planked Steak

A strong, heavy plank fitted in a nickel holder enables the housewife to serve a delicious planked steak, or fish.

Etiquette

Q. What is the significance if a person fails to return a first call within two weeks?
A. There is every reason to believe that the person does not wish to continue the friendship.
Q. In conversation should a person talk much about himself?
A. No; for the one who does is soon regarded as a bore.
Q. Who should escort the debutante to the dinner table?
A. Her father or guardian.

A Morning Smile

An old lady entered the village post-office.
"I want to send these trousers by book post," she said.
"Who cannot send trousers by book post?" replied the postmistress.
"Who told me the other day that anything open at both ends could be sent by book post?"

For The Cook

LEMON ASPIC WITH VEGETABLES

Two tablespoons gelatine, 1/2 cup cold water, 2 1/2 cups boiling water, 1/2 cup sugar, 1-3 cup lemon juice, 1 teaspoon grated rind of lemon, pinch salt, and paprika, 1 egg white, 2 pimientos, cut fine, 1 1/2 cups shredded new cabbage, 1/2 cup minced green sweet peppers, 2 desertspoons chopped capers. Mix gelatine with cold water. Let stand five minutes, then add boiling water, lemon rind, sugar, salt, and paprika. Stir until gelatine is dissolved, then add lemon juice and egg white, which has been beaten slightly. Place on stove, and beat until they reach boiling point, then cook over hot water for fifteen minutes. Strain through jelly bag. When almost cool add the vegetables, all well mixed together. Mould. Serve cold with lettuce and mayonnaise.

A TRAFFIC PROBLEM

A town out west is strong for safety first, having a bylaw which reads as follows: "When two cars come to a crossing both shall stop and neither shall start until the other is gone." If this is carefully observed, there will be few collisions, but some slight traffic congestion may result.

How to Keep a Husband Dorothy Dix Lists Rules for Domestic Bliss

"Every Woman Determines the Attitude Her Husband Takes Toward Her, and it is up to Her Whether He Keeps Patting Himself on the Back for His Judgment and Taste, or Whether He Feels That He Got Stung," Declares Dorothy Dix

TEN RULES FOR HOLDING A HUSBAND

Here are ten rules for wives who wish to keep their husbands in love with them:
1. Be pleasant. Be easy to get along with. A man gets all the fighting he desires in the outside world and when he comes home he wants it to be a place of peace and rest, and to find a wife who is sweet and amiable, not one who has a chip on her shoulder and is just waiting to start something. Good nature will do more toward holding a husband's affections than keeping a boyish figure or having your face lifted or being a model of all of the cardinal virtues.



No woman need count her calories who counts her words and only says to her husband the things that are soothing for him to hear and who takes as much trouble to propitiate him as she would some strange man on whom she was trying to make an impression. In vain do the flappers flap and the sirens weave their spells before the married man whose wife is always pleasant and agreeable.

2. Be cheerful. Nail on your face the smile that won't come off. Cultivate a sense of humor. Develop a funny bone, for Heaven knows every wife needs one worse than she does anything else on earth. There are about a million things in married life over which a woman must either laugh or cry, and the one who laughs wins out.

Before marriage your sweetheart will invite you to weep on his shoulder. After marriage when you cry your husband will tell you not to be a fool. Take his tip. Don't be a fool. When things go wrong, when your castle of dreams tumbles down around your ears and you find out that your god not only has feet of clay but is mostly made of mud, don't shed a tear over your disappointment. Laugh it off, and make the best of what you have.

Don't burden your husband with all of your little worries. Keep them to yourself. Don't tell him your troubles. He has plenty of his own. Don't sit down and whine and complain and lament because you have to do your own housework and the children are troublesome, and you can't have everything Mrs. Crossus has.

That line of talk takes the last bit of courage out of a man and breaks down his morale completely. There isn't a man in the world who wouldn't rather face a firing squad than a tear-soaked melancholy, pessimistic wife who makes him feel that he did her a deadly wrong by marrying her.

3. Keep Yourself Looking Attractive. While you were trying to catch your husband you dolled yourself up to the limit. Nothing would have induced you to appear before him without having put your best complexion and your prettiest frock and your spiffiest slippers and having made yourself look as dainty and fresh as possible. Well you know that he never would have fallen for a sloppy creature in a soiled dress, with down-at-the-heel shoes on her feet, with frowzy hair, and who looked as if she needed a trip to the laundry.

Be even more particular about your personal appearance after you are married than you were before. Don't forget that your man goes from you every morning to work side by side with business girls who are spick and span and trim and rouged and lipstick and curled and manicured, and it will bode you no good for him to carry in his mind the picture of a wife in a soiled kimono who hasn't bothered to comb her hair or wash off the cold cream or dress up for a mere husband. Bear in mind that a fresh, clean, pink bungalow apron and a dab of powder on your nose is first aid to keeping a husband.

4. Sell Yourself Continually to Your Husband. Don't make the mistake of thinking that because you have done it once, and have marched him to the altar, you have him for keeps. Because a man thinks you are beautiful and wonderful and the only woman in the world today is no sign that he is going to think that way tomorrow. It isn't enough to hypnotize him once. You have to do it over again every morning. There is no place where a wife can throw away her conjure bag and sit down and rest and take it easy.

If you want to be loved you must keep yourself lovable. If you want to be desired you must be desirable. If you want to keep your husband eating out of your hand, you must feed him on angel's food. There is no affection that will stand nagging and fretting and temper and petty tyranny, and no woman ever makes a greater mistake than when she thinks that she can hold her husband by the cords of duty.

Every wife determines the attitude her husband takes toward her and it is up to her whether he keeps patting himself on the back for his judgment and taste in having picked her out for a wife, or whether he feels that he got stung. So put your best foot forth before Friend Husband. Discreetly blow your own trumpet. Call his attention to your virtues and soft-pedal your faults. Proudly display your perfect pie and chuck the one that fell flat in the garbage can and put on the lid. Most of the men who boast of their wives are merely repeating the domestic propaganda the wives have put forth.

5. Be on Your Job. Make your husband a comfortable home. Feed him well. Be thrifty and economical. That is your end of the matrimonial partnership just as much as making a living is his. No man wants to come home to a dirty and disorderly house where the beds are unmade and the floors unwept. No man can respect a woman who is too lazy and shiftless to prepare good food for her family. No man can long love a woman who wastes his money and keeps him in debt. Not many men ever forsake a wife who is a crackerjack cook.

To hold down a job in the business world you have to be on your tiptoes all the time. You have to keep up with the newest wrinkle. You have to watch out for what your rivals are doing and be able to meet competition. You have to scent danger in the air before you really see it. And that is the way it is with the wife-job. You have to be as attractive as other women. You have to be as interesting and with as keen a line. You have to hand out a superior line of jolly. You have to be always on your job if you want to hold your husband. It is the wives who are asleep at the switch who lose out.

But more of this anon. (To Be Continued.)

Milady Beautiful

BEAUTY QUESTIONS ANSWERED

Falling Hair
DEAR MISS LEEDS—I am 30 years old and my hair is very thin and falls out. I do not seem to have any dandruff and my hair is oily. I massage my scalp daily and use a hair tonic. My baby is seven months old, and I am very nervous. My hair is bobbed; do you think I should have it clipped short?
MRS. M. G. M.
Answer—If you are underweight, as I suspect, that combined with your nervousness would be enough to account for the poor condition of your hair. It is not unusual for a mother's hair to become scanty, but as she regains her normal health and strength, her hair should grow in.



women have abundant hair, in most cases the health of the hair reflects the general health of the body. If you were in first-class physical condition you would not be nervous. Have your doctor give you a thorough physical examination and ask his advice on diet and general hygiene. I do not think that cutting your hair shorter would help. Continue with the massage and use a good astringent hair tonic three times a week. If the oiliness is excessive, omit the massage. Once a week give your scalp a warm oil treatment with olive oil and shampoo with tincture of green soap.
LOIS LEEDS

Developing the Bust

Dear Miss Leeds—I have been told that if a girl wears a tight brassiere it will develop her bust. I am 19 years old and have hardly any bust. Would a tight brassiere or anything else you know of, help develop it?

NINETEEN
Answer—A tight brassiere will make the bust flabby and shapeless if worn regularly. It certainly will not tend to develop the bust, but on the contrary will retard development by interfering with the circulation. It is natural for some types of girls to develop later than others; you have plenty of time to develop a good figure. In the meantime, be sure to keep your weight at or above the average figure for your age and height. Practice arm flinging exercises and sports like swimming and tennis that bring the muscles of the back and chest into play. Acquire the habit of correct posture and deep-breathing. I do not recommend any mechanical device for bust development.
LOIS LEEDS.

ITCHING SKIN

Dear Miss Leeds—My skin itches and there is a continual breaking out of small white things on my face that gives my skin a rough look. I have several small red scars on my forehead that also itch. I am on a fruit and vegetable diet but I seem to need something else. E. M. K.

Answer—Skin irritations such as you seem to have are sometimes caused by certain items of diet or by contact with substances that do not harm most people. For instance some stenographers develop skin irritations from constant handling of carbon paper. The use of certain soaps may be a cause. Eating strawberries or shell fish makes some people break out. Such cases are due to individual idiosyncrasies. The itching may be due to dryness of your skin, which in turn may be caused by insufficient fats in your diet. The fruit and vegetable diet may not be suited to your individual needs. There are just a few possible causes of your trouble; my suggestion is that you consult a doctor and have his guidance in locating the particular cause of the irritations. You might use boric acid solution or a boric acid salve to allay the itching.
LOIS LEEDS

SCOUTS GATHER FOR JAMBOREE

LONDON, July 31.—The railway platforms on Euston and Paddington stations continue today to be thronged with thousands of khaki-clad boy scouts of a dozen nationalities enroute to Birkenhead, where the celebration of the 21st birthday

The Secret of Coolness Is in Light, Easily Digested Foods

Advertisement for SHREDDED WHEAT, featuring an illustration of a box of the product and the text 'With all the bran of the whole wheat'.

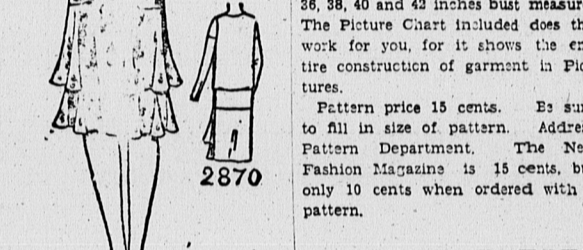
With whole milk, does not heat the blood or tax the digestion. It is not only cooling but satisfying—saves kitchen drudgery and expense. Ready-cooked, ready to eat.

What the Fashionable Are Wearing

Illustrated Dressmaking Lesson Furnished With Every Pattern

By Annabelle Worthington

day occasions. It has a simple two-piece bodice with Vionnet collarless neckline, with attached two-piece skirt. To provide sufficient fullness and graceful swing to hem, two circular flounces are placed across front of skirt. The upper flounce is stitched in pointed effect forming yoke. The lower flounce is attached to edge of skirt. The back of skirt is joined to a yoke. Printed lawn, batiste in pastel shade, figured or plain cotton voile, checked gingham, silk plaie, pastel tub silk, crepe de chine in gay polka-dots, shantung and rajah silk appropriate.



It is designed in sizes 16, 18 years, 26, 28, 30 and 42 inches bust measure. The Picture Chart included does the work for you, for it shows the entire construction of garment in pictures.
Pattern price 15 cents. Be sure to fill in size of pattern. Address Pattern Department, The New Fashion Magazine is 15 cents, but only 10 cents when ordered with a pattern.

Royal Dinner Parties

His Majesty, as is generally known, takes a great pleasure in giving intimate hospitality. These occasional dinners to attend which is a signal honor for subject or distinguished foreigner alike, have had to be abandoned since the King's illness. But now that he is well on the way to complete recovery, they are being resumed.

What is it like to dine with one's Sovereign?
Naturally such entertainment cannot be freed altogether from etiquette. But this etiquette is so reasonable that no guest ever feels any strain. Far from it, both the King and the Queen possess the knack of putting their guests at their ease immediately. There are rules however. One of these is that controversial subjects are barred. The guest who launched out on religious or political themes would find himself very much in an unpleasant limelight.
How can conversation, then, be made?
It is perfectly simple. Both host and hostess are well aware of the attainments of their guests—and the King is a man of remarkably wide general knowledge. He leads the conversation into agreeable channels, and there it remains.
The distinguished scientist finds that he is given an opening; the sportsman, the diplomat, the distinguished foreign guest.

This of course requires infinite tact on the part of the host. But the truth is, conversation at these little dinners runs along quite smooth and pleasant paths.
When the dinner is on a somewhat more elaborate scale, it is said

Advertisement for 'HELPED ME WONDERFULLY' featuring a testimonial from Port Colborne, Ont., about Lydia E. Pinkham's Vegetable Compound.