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In times of depression it is hard to
find a cheer leader outside the foot-
ball stadium.

If everybody were to become honest
overnight there would be no employ-
ment for locksmiths.

For the Women

CHERRY RIPE JAM
UNUSUAL TREAT
IT IS CLAIMED

Whole Or Crushed Fruit Makes Tart,
Colorful Conserve.

Fine red cherries are on the mar-
ket. They are just coming to the best
of their season and at the most rea-
sonable prices in years. Every time
the homemaker sees inexpensive fruits
the winter budget must loom before
her and the thought of bringing the
flavor, food value, and even appetiz-
ing color of the fruit tempts her to
"Do down" some jars. One of easi-
est and most inexpensive methods
of preserving these delicious foods
is by making jam and jelly. Can-
ned cherries have long been a favo-
rite fruit. Now comes a jam with
tender, sparkling jelly and the whole
tart cherry held in it.

Sour cherries may be pitted and
left whole for that type of jam. Oth-
er types of cherries are crushed
since that prevents floating and less-
ens any danger of spoilage. Even
chokecherries which the boys gather
with so much eagerness are used in
a very tasteful jam. The recipes giv-
en here have been carefully work-
ed out to give a perfect jam in the
shortest time and at lowest cost. If
they are carefully followed, there is
no danger of failure with these jams.

CHERRY RIPE JAM

4 packed cups (2 lbs) pitted crush-
ed berries
7 cups (3 lbs) sugar
1-4 cup water
1 bottle liquid pectin.

Use only fully ripened fruit. Pit
cherries, crush thoroughly and mea-
sure into large kettle. Add water,
stir until mixture boils, cover and sim-
mer 15 minutes. Measure sugar into
preserving pan. Add prepared fruit,
packing each cup solidly and filling
up the last cup or making up weight
with water, if necessary. Mix well,
and bring to a full rolling boil over
hottest fire. Stir constantly before
and while boiling. Boil hard three
minutes. Remove from fire and stir
in pectin. Then stir and skim by
turns for just 5 minutes to cool
slightly to prevent floating fruit.
Pour quickly. Cover hot jam with
film of hot paraffin; when jam is
cold, cover with 1-8 inch hot paraffin.
Roll glasses to spread paraffin on
sides. For stronger cherry flavor
add 1-4 teaspoon almond extract be-
fore pouring. This recipe requires
about 2 1-2 lbs. of fruit and makes
10 to 11 eight ounce glasses.

Sweet cherry jam sets slowly. If
sour cherries are used and left whole,
the cups must be packed solidly,
flooding them with juice. Whole
cherries will float and the jam may
be soft on top for several days but

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the conserve is a delicious one for
the jam cupboard either as a break-
fast sweet or a garnish for puddings
and pastries as it is exactly the color
of fresh ripe cherries and is clear
and sparkling.

CHOKECHERRY JAM OR WILD CHERRY JAM

4 cups (2 lbs) pulp and juice
1 bottle liquid pectin
7 1-2 cups (3 1-4 lbs) sugar
1-4 teaspoon almond extract
Use only fully ripened fruit. To
stemmed fruit, add 1 1-2 cups water,
and simmer, covered for 20 minutes.
Remove pits by sieving. Measure pulp
and juice into large kettle. Add
sugar, mix and bring to a full roll-
ing boil over hottest fire. Stir con-
stantly before and while boiling. Boil
hard 1 minute. Remove from fire and
stir in pectin. Skim, add almond
extract, and stir occasionally for
just 5 minutes to cool slightly to
prevent floating fruit. The recipe
requires 3 1-2 pounds stemmed fruit
and makes 11 to 12 eight ounce jars.

MELBA SALAD

1 quart red raspberries
2 cups diced peaches
2 teaspoons granulated gelatin
1 cup mayonnaise
1-2 cup whipping cream
4 tablespoons lemon juice
1 package cream cheese
2 tablespoons butter
Salted almonds

Crush berries and extract juice.
Pour one cup water through crushed
berries. Soften gelatin in two ta-
blespoons cold water and dissolve
over hot water. Add to berry juice
with lemon juice and a little sugar
if necessary. When mixture begins
to stiffen, pare and dice peaches. Add
at once to jelly with mayonnaise and
cream whipped until firm. Fold light-
ly to mix ingredients and turn into
mold. Pack in eight parts ice to
one part salt and let stand three
hours or longer, to freeze in electric
refrigerator.

Combine cheese and butter, work-
ing with a fork until smooth. Make
into tiny flat cakes about the size
of a quarter and stick pointed ends of
almonds into each cake, daisy fashion
making the almonds the petals and
the cherries the center. Serve the

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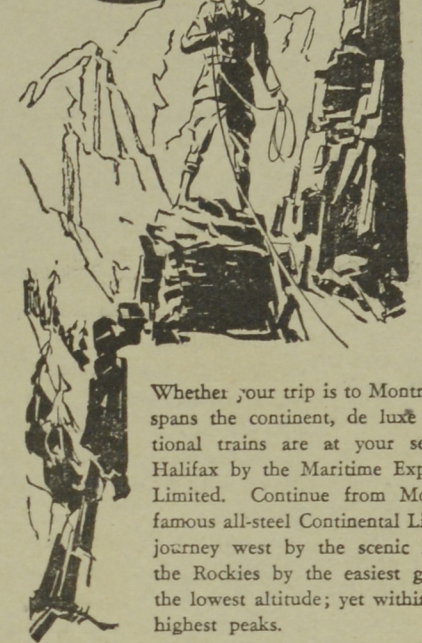
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Full details from Ticket Agent, Station

CANADIAN NATIONAL

salad on crisp chilled lettuce with a
garnish of mayonnaise and a "daisy."

BEAN CLUB SANDWICH

For an individual sandwich use:
2 tablespoons canned baked beans
3 tablespoons minced cress
2 slices chopped cooked bacon
1-2 tablespoon minced sweet pickle
Enough Russian dressing to blend
and a crisp lettuce.

Spread between buttered slices of
toasted whole wheat bread.

Elsewhere the feeling about them, is
kept pretty firmly in check, but we
see that in Chicago they are shooting
the shortstops

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