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... OF ...

Interest to Women

SUMMER PUTS KNOWLEDGE OF STAIN REMOVAL ON THE SPOT

Careful Handling Banishes Disfiguring Marks; Look Over Clothes Before They Are Washed

"It will all come out in the wash." Everyone knows the old, old saying, but mothers of lively families know they can't depend on it—not 100 per cent—when it comes to grass stains, fruit juice stains and similar laundry ills. Most of these disfiguring marks can be removed if the right process is followed. It should be done, though, before the clothes go into the regular wash.

Ice cream and frosted drink stains are common in the summer months. These need two treatments before they will disappear. They are usually caused by a combination of sugar, cream and fruit juice coloring. First of all, the cream must be treated with a grease solvent, such as carbon tetrachloride. Then, if the fruit juice is deep-seated pour boiling water through the spot. If the color left is very faint, washing in soap and warm water will remove it.

Oil Marks

Mayonnaise and salad oil are extremely penetrating and oil may even be unnoticeable when wet but show in grease spots of grayish-brown stains when the fabric is ironed. After careless laundering, oil is almost impossible to remove, so it is essential to remove all traces of grease before putting the fabric into water. Treat mayonnaise and oil stains with carbon tetrachloride before washing.

If you set to work to remove a grass stain while it's fresh it may usually be done with soap and water. It is a day or more old, sponging with denatured alcohol usually is effective. Unwashable materials, of course, should be given the alcohol treatment.

Mildew is another summer stain that is hard to combat. Every once in a while when somebody throws a damp towel into the clothes hamper traces of mildew make their appearance. In the early stages of its growth, this stain usually comes out by washing first in cold water, then in hot suds. If, however, the stains are stubborn, white cottons and linens may be bleached with a chlorine bleach such as Javelle water. Small scattered spots should be stretched over a bowl of hot water containing a few drops of ammonia. Then with a dropper, put the bleach right on the stain and immediately rinse the material in the water in the bowl. You may need to repeat this several times. Large spots are more easily removed if they are soaked in a solution of two tablespoons Javelle water to one quart of clear water.

Bicycle grease stains can be removed by rubbing the stain over with butter and letting stand several hours. The stains will be removed by ordinary laundering.

Rinse the Fabric

After using a bleach, it is very necessary to rinse all articles thoroughly because the bleach weakens the fabric if it is allowed to remain.

Tea and coffee stains, as well as fruit stains, may be removed before laundering by pouring boiling water through the spot. After laundering these stains, too, must be given the bleaching treatment. Of course if you attempt to remove stains from color-

ed fabrics with a bleach the color will come out also. Lipstick comes out with ordinary laundering.

Make a practice of going over the laundry to remove spots before putting the clothes into the suds. These few minutes' work save time and annoyance after washing and ironing.

Sunshine is a splendid bleach, too. If you have a place in the sun, try wringing the clothes from the last rinsing water not as dry as you do when you wring them from the other waters. The sun will whiten the clothes beautifully as they dry.

Various Methods of Processing Given to Aid in Canning

Whatever the variety, raspberries are all canned the same. There are several methods of processing and it is in this respect that there is variety. You will find red raspberries are so very delicious canned, as are the purple variety, and while the black is good, it has a tendency to become a little hard.

Because both red and purple are very delicate in structure and very soft in character it is best to pick them over from the basket right into the jars. Then when they are packed in as well as they can be, let the cold water run into the jars as gently as possible and then drain it off by holding your hand or a close fitting sieve which will hold the berries in place, over the top. And you will find that it is far easier to handle dry berries than wet ones.

And if you will measure the water that you drain off in this rinsing, you will be able to judge rather accurately the amount of syrup necessary to fill the jars. I find that a cup of sugar and a cup of water, boiled together for three minutes, makes a syrup that is rich enough.

So after you have picked the berries into the jars, washed and drained them, you will be ready for the syrup and directions for processing.

Canning Raspberries

Fill jars with raspberries and pour on cold water. Drain this off. Repeat then fill jars to the top with a syrup made with equal parts sugar and water. Place rubber and top and half seal jars. Place on a rack in a boiler of hot water with water well over tops of jars. Bring water to the boil and boil for 16 minutes. Remove from water and complete the seal. Cool thoroughly before storing.

Some of you will want to process these in the oven because it seems to be so much less work. And for this you'll follow the same precautions that you follow with all other oven canning. Place jars on a pan in the cold oven allowing at least half an inch between jars. Turn on heat and bring to 275 degrees. When the heat comes to this degree count the time and allow 45 minutes for pints and an hour for quarts. Cool carefully.

Then so many of my friends use another method of processing the berries. The jars are filled in this same way and the rubbers and tops put on but the seal is completed. This time the jars are put into boiling

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water with the water over the jar tops at least two inches. Cover the boiler tightly and allow jars to stand in the water until it has become cold. Be sure that the water is boiling when the jars are put in.

While the red berries do lose a good deal of their color there is a most generous preservation of flavor which you will enjoy on so many occasions during the winter.

And as I said in the beginning these same methods and time tables will do for any of the varieties of the raspberries.

Raspberry Cream Cake

6 tablespoons butter
¾ cup sugar
1 egg
1 teaspoon orange extract
½ teaspoon salt
½ cup milk (about)
3 teaspoons baking powder
1½ cups flour
½ pint cream
1 pint raspberries
Sugar to taste.
Cream butter and add sugar gradually. Add flavoring and egg then the sifted dry ingredients alternately with milk to make a soft batter. Pour into well buttered square pan, about eight inches, and bake in a moderate oven. When baked remove from pan and when ready to serve, whip the cream and add sugar to sweeten. Fold in the well washed berries and place in spoonfuls over the top of the cake.

The Editor Goes Kitchenward

Nothing could be more incongruous than the Editor of the Eastern Chronicle musing about in a kitchen. He does not do it. But when the women-folk brought him a delicious,

cooling and tingling drink, he went kitchen-ward to find out how it was constructed. He learned this: Squeeze four lemons and put the rinds through the food chopper. To this mixture add two cups of granulated sugar, ten cups of boiling water and one teaspoon of Epsom Salts. (The last is not a joke but adds a flavour and the quantity is not such as to do violence)

Soak one Fleischman's yeast cake in half a cup of warm water. When the large mixture has cooled sufficiently add to it the dissolved yeast. Strain and bottle. Place in refrigerator and after twelve hours you have a most delightful drink. One pleasing to the taste yet contains all the vitamins.

If Jessie Allen Brown knows a better one, her attention is invited.

Science Finds Way To Make Tough Beef Tender

Tough beef is about to be abolished, exclaims the Halifax Herald. That's good news science has for the housewives who now risk husbandry tantrums whenever they attempt to keep within the budget by buying the cheaper cuts. Under the new process, rump steak will equal porterhouse and porterhouse will be even more succulent than today.

Incidentally, millions of dollars will be saved in the transformation from pseudo-leather to juicy steak. This may mean cheaper, as well as better beef for the consumer, coupled with higher returns to the packer and to the producer, too, if the effects of the invention are distributed.

All this will be done by a little lamp generating particular wave lengths of ultra violet radiation, and the light even may be installed in a freight car, so meat will cure in transit instead of having to hang in storage before it is ready for shipment. Bakers also may benefit since their losses through mould and dehydration, can be cut from 15 to one per cent.

At present, meat packers say, seven weeks is needed to cure beef, which must hang that long in highly ex-

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pensive refrigeration plants. There, during that period, the weight loss is about 30 per cent. The new process eliminates that, cuts the curing time to four days, and will eliminate the investment of millions in cold storage facilities.

The man in the street is not much concerned with this talk of millions. He wants certainty that when he sits down to a home dinner the beef will be tender or that when he walks into a restaurant and orders tenderloin it will be 'cuttable.'

Science is now giving him that assurance. Incalculable will be the effects when the courage and energy now directed to attacking meals is diverted into other channels.

Personality Is Expressed By Perfume

"What perfume shall I use?"

The answer to that question is simple. By all means use the one you love best yourself. What perfume could possibly express you so truly as the one you select because you adore it?

Don't worry if you fall in love with a dreamy, feminine fragrance when you've been told you are the sophisticated type. If you are sleek and 'sophisticated,' the warmth of a gentle perfume will be an added touch of femininity for your personality.

If you are shy, perhaps you need the stimulation of an intoxicating fragrance to make people you meet sit up and take notice. Make them pleasantly aware of you and your personality.

If you are a business woman, light flower scents used sparingly will keep you feminine though businesslike.

Perfume is the royal road to glamour, and here is how to use it wisely and alluringly: Its presence should be subtle yet unmistakable. It is fascinating not in a challenging cloud but as a delicate aura of fragrance hovering about you. Don't use one heavy application, but many light ones.

Start with your lingerie. Spray these garments after laundering or just before you put them on. It's wonderfully refreshing to slip into delicately perfumed lingerie—makes you feel beautiful from the moment you dress. Your frock should be lightly pre-perfumed, too. If sprayed an hour or two before wearing, you'll be sure of not being too heavily perfumed and your perfume will be a lingering part of you.

A few hasty dabs behind the ears as you rush off for the evening have just the opposite effect; the perfume hasn't had time to 'set,' and the true fragrance isn't at its best. It will be strong, and will reach your destination before you do.

More perfume secrets: graceful sleeves, floating draperies should leave a faint trail in their wake. Artificial flowers should smell like real ones.

Perfumed gloves have been romantic since the time of Queen Elizabeth. Ever thought of that? Gloves carry perfume very well, and leave your hands enticingly fragrant.

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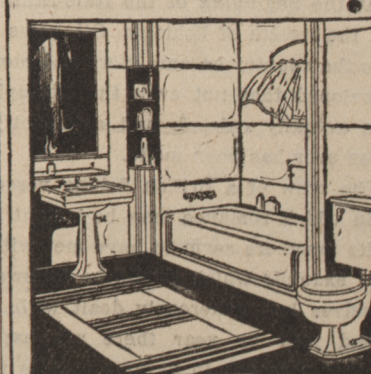
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