

# Women's Page



## from the KELVIN KITCHEN by Joan Adams

### GLASSED-IN GOODNESS

Most homemakers like to make jelly because when they're finished, there's something to show for it! Jelly-making is one of the few departments of culinary art where the results are literally framed for the beholder's eye. A prize of omelet, a salad fit to be photographed, or a pudding that's a poem, vanishes like the mist before the sun. But not jellies, so long as there are locks and keys to guard your store of glassed-in goodness from hungry plunderers.

What a flurry of comment and compliment is caused, when home-

made jellies are served! Their colors and imprisoned flavors bring summer to next winter's meals. They are the perfect complement to breakfast's buttered toast and tea-time's muffins. They garnish the platter of cold meats or the roasted fowl; fill ribbon cakes, jelly rolls and tarts with fruity flavor; combine with cream and meringue to make delicious mousses and ice cream; and are the tempting inner-soul of many an omelet! Melted and slightly thickened with arrowroot, or flavored with kirsch raspberry and red currant jelly make delectable sauces for ice cream and desserts.

A good, upstanding jelly stands erect when unmoulded headfirst on a plate, but quivers with agitation at a slight movement. Good jelly is very tender. When cut, it shows sparkling faces, falls away smoothly from the knife, and breaks easily. It contains no bubbles, sugar crystals, or particles of pulp, is free from any taste of scorch, and is neither sweet nor sour. In fact, a good-intentioned jelly will practically pray in the jelly-pot to be delivered from sugariness, toughness, brittleness, stickiness, shapelessness, from the perils of gumminess and the evil of crystallization.

Most failures are caused by lack of pectin, that singular substance without which jelly will not "jell." Fruits low in pectin may be used for jelly, if combined with fruits high in pectin. Certain fruits which are notably high in pectin, such as apples, plums, grapes, currants and quince, can hardly fail to make good jellies. These are often combined with others, such as strawberries, peaches, elderberries, and cherries, to offset a pectin deficiency. Some excellent combinations are apple and strawberry, apricot and plum, raspberry and currant, cherry and pineapple, crabapple and raspberry, grape and orange.

The lower the pectin content in fruit, the less sugar needed. Ordinarily, juices fairly rich in pectin use three-fourth cup of sugar to the cup of juice; those low in pectin require only one-half cup of sugar. No more or less sugar should be used than the recipe calls for, since too much sugar makes a thick syrup and not enough makes it tough and strong-flavored. Add the sugar gradually when the juice has reached the boiling point. Gradual addition of sugar to the bubbling mixture takes the place of stirring the sugar in, which is apt to cause cloudiness.

Cook the juice in small quantities at a time and cook it rapidly, being careful to avoid scorching. Burning which would not be noticeable in cooking might affect the taste of the finished jelly. By a "full boil" the recipe-books mean "boiling madly." Cooking too long makes the mixture rubbery. To have a clear, unclouded jelly, don't squeeze the jelly bag, frequently skim the juice while it is cooking, and avoid over-cooking. When your

jelly-syrup bubbles up white and the boiling foam covers the cooking surface, it is ready to be removed from the fire and poured into sterilized glasses. To avoid cracking the glasses, temper them first by pouring in just a small amount of jelly. On a porcelain table-top separate the hot glasses from the cold surface by placing them on a saucer before filling, or on a wet, warm towel.

Why not garnish your jellies this year? A slice of orange or lemon suspended in every jar of clear, currant jelly will make a fine showing in the pantry parade. You can save yourself one of life's annoyances by putting a string on the parafin cap of every jelly jar, to aid in removing the top without skidding into the jelly. Simply lay a piece of clean string in the hot parafin after you pour the first film on the top of the jelly, leaving one end free at the edge of the glass. A small, neat label bearing the name of the jelly and the date it was

### DOG EARNED OWN LICENSE FEE

BLYTHEVILLE, Ark. — (UP) — Bill Helm's dog paid its own license fee. When the tax notice was received Bill, who is the town crier for several mercants, decided his dog would have to earn the money. He painted a banner advertising a store and tied it on the dog's side. Later Bill went around and collected the dog's pay and turned it over to the city clerk for the tax.

made is another of the jelly-maker's devices, both for convenience and for purposes of proud display.

### Next Week: Hiker's Kit (Food for Campers)

Editor's Note: If you have a question on home-management, send it with a stamped, self-addressed envelope to Joan Adams in care of this newspaper. Miss Adams will answer your question personally.)

## Read The Age

## Crepe Swank For Evening Wear



Gay young things from coast to coast dine and dance in evening gowns with little matching jackets. The dress on the left is of seraceta crepe with a large quaker-like collar and cuffs; a gay bunch of flowers at the neckline adds a smart note. The large velvet bow which continues into shoulder straps on the seraceta crepe dress at the right is the newest fashion note of the season. The mess-jacket just reaches the waist.

## YOUR CHILD AND THE SCHOOL

By Dr. ALLEN G. IRELAND  
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### Summer Schools

You may be either fortunate or unfortunate if your child has to attend summer school in order to make up conditioned subjects.

When summer schools were first introduced, I think most parents, and children too, were most unfortunate. There was only one purpose—study. The hardest kind of study, and both teachers and pupils were worn out after the regular term.

But many summer schools are different today. More recognition is given to the child's health and his recreational needs. Ample time is allowed for organized play and rest. In many instances, it is really great fun to attend summer school. There are courses in handicraft, nature, manual training, Scouting and the like. The children put on plays for their parents. There are parties and picnics.

Such is the type of school that will keep children happy, contented, and well during the heat of summer. How much better it is than idleness, discontent, and perhaps misadventure. I mention it because I hope that some day every city and town will have one or more summer play schools for children compelled to remain at home.

What Should Children Eat in Summer? Dr. Ireland answers next week.