

Women's Page



from the KELVIN KITCHEN by Joan Adams

FROM THE KELVIN KITCHEN

(Editor's Note: If you are having any trouble with your pickling and canning this month, write to Joan Adams in care of this newspaper, enclosing a self-addressed stamped envelope, and she will be glad to advise you personally.)

A WEEK-END IN SEPTEMBER

Want to smell woodsmoke? Want to hear the sizzle of brook trout frying? To make coffee in the open and taste beans baked in the camp bean hole? Who doesn't, when September come with flaming glory and air like brandy wine? You may be dead-sure that the man in the family is yearning to get his feet in a flat-bottomed boat and his hands on a fishing pole! With the extra day most of us have at the end of every week, why not use it for an escape into the tall timber on Friday night. Make a week-end in September that your family will always remember!

It's well to go provided against starvation, in case the fish don't bite. A large roast will see you through the important meals, and make a delicious filling for sandwiches when someone gets overly hungry or a group leaves camp for a few hours' hike. Hamburger patties, pork sausages, bacon and frankfurters are other suggestions for the morning, noon or evening camp meal.

For solid savor, we elect hole-baked beans as the classic of camp cookery. Ever eat them, fragrant and flavorful and glowing warm from the bean hole? They're rich brown, crispy on top and deliciously moist and soft all through; they're perfumed with flavor; they're maple's with brown sugar, they're lively with mustard and subtle with that indistinguishable trademark of an onion which has been laid on top of the beans during the baking and then thrown out! We recommend hole-baked beans for any camping party that will be more than twenty-four hours in one spot! For it requires many hours of slow, thorough baking to develop their rarest flavor. Permanent bean-holes are often elaborate, stone-lined subterranean cavities which are the sites of successive campfires. If you haven't an established camp site and bean hole, it will be necessary to build an impromptu oven in the ashes and coals, place in it the well-covered bean-pot, surrounded it with heated stones and fill the hole with ashes until the crock is completely covered.

Experienced fishermen often prefer to broil their catch to avoid the smoke and pother of pan-frying. After a huge, hot fire has reached the hot-coal stage, the fish is put on for a half-hour of slow broiling. How this brings out the devastating aroma of bass and trout! Smaller fish, such as perch, are excellent when pan-fried. Split them, season, dip in cornmeal or flour, fry in a large amount of very hot fat three to five minutes until well-browned on both sides. Then serve, if someone hasn't already

taken them away from you.

Don't omit the appetizers, stuffed eggs, pickled fruit, olives, a relish. A dessert of fresh fruit calls for cheese. If you want to spoil everyone thoroughly, bring a deep-dish apple pie! Snappy September evenings suggest toasting things on long sticks around an open fire, and the old favorite, marshmallows, should be good for at least one rousing chorus of "Auld Lang Syne."

DEVILED EGGS

Eight hard boiled eggs, one package of cream cheese, one teaspoon anchovy paste, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 3 tablespoons mayonnaise. Remove egg yolks and run through sieve, cream mayonnaise and cheese, add seasonings and egg yolks and blend ingredients together thoroughly. Fill egg white shells with a mixture and garnish with a small leaf or parsley.

BUTTERSCOTCH COOKIES

3 cups sifted flour.
 $\frac{1}{2}$ teaspoon cream of tartar.
 $\frac{1}{4}$ cups brown sugar.
 $\frac{1}{2}$ teaspoons soda.
 $\frac{1}{2}$ cup butter.
2 eggs, beaten.
1 cup grapenuts, crumbled fine.
Sift flour once, measure, add soda and cream of tartar and sift again. Cream butter, add sugar gradually, and cream together thoroughly. Add eggs and beat well. Add vanilla, flour, and grapenuts, mixing well. Shape into round log, wrap in waxed paper and chill in refrigerator. Remove paper, cut in thin slices and bake in hot oven 425 degrees for 8 minutes. Will make a delicious filled cookie by using a jam filling.

FILLED YOUR JAM CUPBOARD YET? GRAPES ARE LAST FRESH FRUIT

By Alice Blake

"Last Chance," the sign used to announce at the end of the street in the rugged frontier towns.

Last chance right now for those who like to put up fresh fruits. For grapes are having their day of colorful plenty. Fall's in the air, the last of Summer's brilliant sun is in the grapes and your pantry shelves are probably still pretty empty.

Grape jelly is, as most everyone knows, the most popular jelly in America, but there are other ways of preserving for later use the fine flavor of this juiciest of all fruits. Ripe grape jam, ripe grape conserve and ripe grape butter make excellent spreads and deserve a place in any well-rounded jam cupboard.

Try these recipes now, before it is too late, to fill all the yawning spots on your shelves.

RIPE GRAPE CONSERVE

3 cups ($1\frac{1}{2}$ lbs.) prepared fruit.
5 cups ($2\frac{1}{2}$ lbs.) sugar.
1 cup nut meats, finely chopped.
 $\frac{1}{2}$ lb. seeded raisins.
 $\frac{1}{2}$ bottle fruit pectin.
To prepare fruit, stem and crush

thoroughly about 2 pounds fully ripe grapes. Add $\frac{1}{4}$ cup water and simmer, covered, 30 minutes. With tight-skinned grapes, add juice of 1 lemon to water. Sieve hot mixture.

Measure sugar into large kettle. Add nuts, raisins, and prepared fruit, boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot conserve at once. Makes about 9 glasses. (6 fluid ounces each.)

COMBINATION RIPE JELLY AND BUTTER

*Stem about 7 pounds fully ripe grapes and crush thoroughly. Add $\frac{1}{2}$ cup water, cover, and simmer 5 minutes. Place fruit in Canton flannel jelly bag to drip. To hasten dripping, turn pulp over about every 5 minutes, without opening jelly bag, by holding bag on each side and stretching cloth, thus bringing up bottom of bag. Drip until 4 cups juice have run through. Use juice for Ripe Grape Jelly (recipe below.)

Sieve pulp in bag to remove skins and seeds. Use sieved pulp for Ripe Grape Butter (recipe below.)

RIPE GRAPE JELLY

$7\frac{1}{2}$ cups ($3\frac{1}{4}$ pounds) sugar.
4 cups (2 pounds) juice.
 $\frac{1}{2}$ bottle fruit pectin.
Measure sugar and juice, as prepared above, into large saucepan and mix. Bring to a boil over hottest fire and at once add bottled fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard $\frac{1}{2}$ minute. Remove from fire, skim, pour quickly. Paraffin hot jelly at once. Makes about 11 glasses (6 fluid ounces each.)

RIPE GRAPE BUTTER

7 cups (3 pounds) sugar.
 $4\frac{1}{2}$ cups ($2\frac{1}{2}$ pounds) grape pulp.
 $\frac{1}{2}$ bottle fruit pectin.
Measure sugar and grape pulp, as prepared above, into large kettle, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled fruit pectin. Paraffin hot butter at once. Makes about 11 glasses (6 fluid ounces each.)

RIPE GRAPE JAM

$4\frac{1}{2}$ cups ($2\frac{1}{4}$ pounds) prepared fruit.
7 cups (3 pounds) sugar.
 $\frac{1}{2}$ bottle fruit pectin.

To prepare fruit, slip skins from about 3 pounds fully ripe grapes. Simmer pulp, covered, 5 minutes. Remove seeds by sieving. Chop or grind skins and add to pulp. Add $\frac{1}{2}$ cup water and if desired, grated rind of 1 orange. Stir until mixture boils. Simmer, covered, 30 minutes. (Wild grapes, Malagas and other tightskinned grapes may be stemmed, crushed whole, simmered with $\frac{1}{2}$ cup water 30 minutes, sieved, and then measured. With tight-skinned grapes add juice of 1 lemon to water. Use 4 cups prepared fruit.)

Measure sugar and prepared fruit into large kettle, mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in bottled

fruit pectin. Pour quickly. Paraffin hot jam at once. Makes about 11 glasses (6 fluid ounces each.)

LEAVES FOR SCHOOL

Miss Lenora June Benedict left Wednesday for Provo, Utah, where she will resume her duties at the B. Y. U.

RESUMES STUDIES

Miss Marion McNamee left for school at Belmont.

RETURNS FROM HONEYMOON

Mr. and Mrs. Harvey Hillyard, have returned from a two weeks honeymoon trip to Southern California. Mrs. Hillyard was formerly Miss Jessie Quici.

BOULDER CITY VISITORS

Miss Audrey Watters and Miss Maydelle Pistole spent the day at Boulder City last Friday.

RESUMES DUTIES

Miss Ruthie Doolittle has resumed her duties at the Federal Relief Association after a few days vacation.

VELVET AND PLAID COMBINE SMARTLY



Velvet trimming is the newest fashion quirk. And the combination of formal and informal fabrics is very new indeed. You will want a plaid of course and this two-piece frock of Crown rayon Karavana which looks and feels like wool and is really much lighter is the perfect town dress for shopping and general wear. In black and gold plaid, with gold velvet draped neck and cuffs it is just about the smartest thing you can find.