

Living Bettered By Electricity

Few industries touch our lives at so many points as the electrical manufacturing industry. It is divided into nine primary branches: Appliances, refrigeration, construction material, industrial apparatus, roughing-in material, installation devices, generation apparatus, transmission and distribution equipment, and insulated wire and cable for light and power.

Your home, consequently, like your place of business, is closely linked with the products of this industry—all the way from the shell of the house itself, to the conveniences that make life happier, less laborious, and more efficient. And these conveniences are not restrict-

ed to the city home. Electrical equipment, such as water systems and power appliances, are found on thousands of farms, where they contribute materially to raising the agricultural standard of living and the agricultural income.

During the progress of recovery, with the national income rising, there have been remarkable advances in the sales of all types of electrical home equipment—refrigerators and flatirons, air-conditioning units and toast-makers, and a hundred other appliances large and small. This is a natural trend. The American people realize that nothing can do as much to lessen work and add to domestic comfort as properly selected electric labor-saving devices—even as no dollar buys so much service as the dollar spent for the electricity that operates them. The electric light and power industry and the electrical manufacturing industry have been revo-

Everyday Cooking Miracles

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Soon there will be bright rows of fruits and jellies weighing down thousands of cupboard shelves, for the delightful aromas pervading kitchens all over the land announce that preserving season is in full swing. And what homemaker doesn't glow with satisfaction as

thrift cooker kettle is practically a made-to-order safe and economical sterilizer. Just put 1 cup of water in the kettle and arrange jars or glasses upside down on the rack. Then turn switch to HIGH heat until steam flows freely from vent, continue on HIGH heat for 20 min-



The precision temperature, so important in jelly-making, can be obtained at the flick of a switch on a modern electric range.

she surveys the colorful rows that bear witness to her cookery prowess. However, nice as jellies look when they stand in shining rows, it's still nicer to be confident that every glass of "jell" is as good as it looks—clear, firm and flavorful. And you can be confident when you make your jellies on the modern electric range, for the precision temperatures so important in jelly making can be obtained and maintained at the flick of a switch.

In jelly making there is no place for guesswork and if you follow the simplified method I have outlined, you will find that jelly making is no problem at all when made on the Hotpoint electric range. If you have never made jelly on your electric range, you will be delighted with the "coolness of it all," for the new flattened calrod hugs the bottom of the pan so closely that less heat can escape into the kitchen.

Sterilizing Glasses

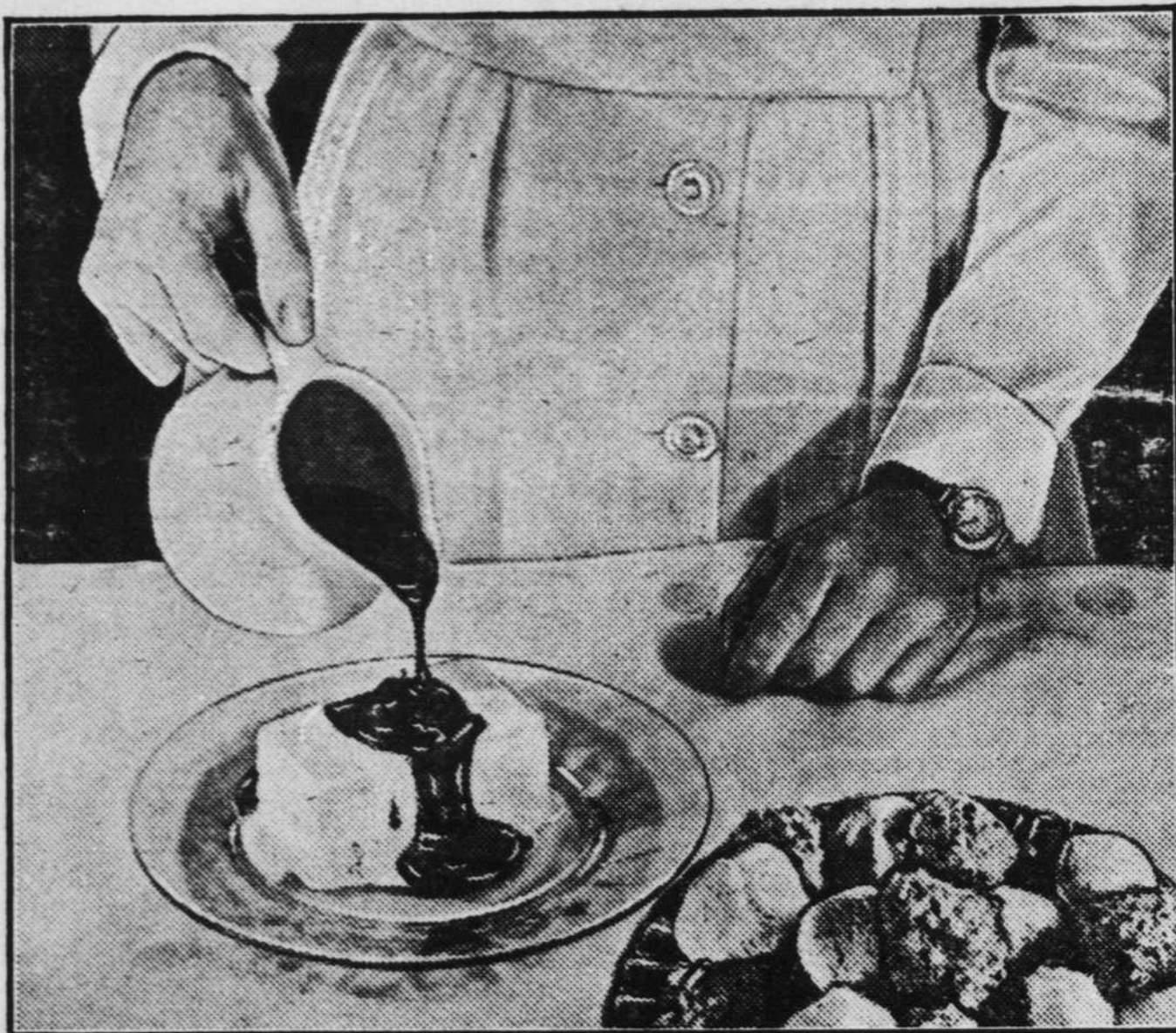
But before we proceed with our jelly making, we'll have to provide for sterilization of our jelly glasses, but that, too, has already been thought out for us. Your capacious

utes. For quicker sterilization you can place the thrift cooker kettle on the giant speedy surface unit, proceeding as above.

Method for Jellies

1. Select ripe or slightly under-ripe fruit. (Apples, currants, grapes, plums, quinces, etc.) Wash, remove hulls, stems, etc.
2. Cut hard fruit into pieces without peeling or coring.
3. Add enough water to barely cover fruit; less for soft fruits.
4. Turn switch on HIGH heat until water begins to bubble, then turn to LOW heat.
5. When fruit is soft, drain through bag of muslin. (Do not squeeze. Allow several hours for juice to strain.)
6. Use a small quantity of juice, about 2 quarts.
7. Bring juice to boil on HIGH heat; skim.
8. Add equal quantity of sugar (1 cup sugar for each cup of juice) and continue cooking on HIGH heat.
9. To test jelly dip spoon into boiling liquid and when two drops fall off the spoon simultaneously, the juice will jell. Temperature test: 220° F.
10. Pour into sterilized jelly glasses. Cool. Cover with melted paraffin. Label and store.

KEEP COOL! With These Summer Dessert Secrets



WHEN it's ninety in the shade right after breakfast, the very thought of planning dessert for dinner makes you shudder. But you can laugh at soaring temperatures if you plan the week's desserts ahead of time. Make up a chocolate sundae sauce on baking day and store it in your refrigerator until wanted, either for ice cream cottage pudding or for a simple milk pudding. And with a reserve supply of cookies to round out a fresh fruit dessert, you've no longer any emergency to meet.

Chocolate Sundae Sauce

2½ squares unsweetened chocolate
½ cup water
¾ cup sugar
Dash of salt

Add chocolate to water, bring to a boil and cook 4 minutes, stirring constantly. Add sugar and salt, and boil 4 minutes longer, stirring constantly. Serve hot or cold on ice cream puddings or cake. Make 1 cup sauce.

Chocolate Macaroons

3 egg whites
1 cup sugar
¼ teaspoon salt
¼ teaspoon vanilla

1½ squares unsweetened chocolate, melted

1½ cups shredded coconut

Beat egg whites until foamy throughout, add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add salt and vanilla. Fold in chocolate, then coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325° F.) 20 minutes, or until done. Cool 5 minutes before removing from paper. Makes 2 dozen 1½ inch macaroons.

Coconut Macaroons

5 tablespoons granulated sugar
5 tablespoons powdered sugar
1 tablespoon flour
2 egg whites
¼ teaspoon vanilla or almond extract
1 cup shredded coconut

Sift together sugars and flour. Beat egg whites until foamy throughout, then add sugar mixture, 2 tablespoons at a time, beating thoroughly after each addition. Fold in flavoring and coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325° F.) 20 to 25 minutes, or until delicately browned. Makes 18 macaroons.

lutionary factors in American life. To them belongs much of the credit for the American standard of living, which is incomparably the highest in the world.

Believed to be a bachelor, Willie Gee, restaurant operator of Watertown, N. Y., revealed he had been "secretly married" for 42 years, when his 22-year-old son arrived from Canton, China, to aid him in his business.

One thing the British have missed. It was impossible for an army of American tourists to get to the coronation ceremonies in trailers.

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