



Woman's World

By MAIR M. MORGAN

Peach Jam—Delicious

A slightly undersize fruit. Scald and peel. Put in preserving kettle and stew until soft. Measure stewed fruit and cover with sugar, allowing $\frac{1}{4}$ cup of sugar to 1 cup of fruit. Let stand one hour.

Cook slowly until sugar is melted, skin and cook rapidly (straining off juice), boil until desired consistency is reached, seal in sterilized jars.

The juice, of which there is a good deal, can be used in place of the usual syrup in canning peaches or other fruit. Add water if sweater than desired.

Elderberry and Crabapple Jelly

Use double the quantity of elderberries than crabapple. Wash and prepare fruit, add whatever water is necessary. Boil until fruit is soft. Strain over night. Add 1 cup of sugar to 1 cup of juice. Boil until jelly point is reached. Pour in sterilized glasses.

A second lot of jelly can be made by adding water to the leftover pulp and boiling, put in bag and strain, squeezing bag when cool. Measure juice, adding only $\frac{1}{4}$ cup of sugar to 1 cup of juice, as less sugar is required for the second boiling. Boil until jelly point is reached, pour in glasses.

Left-Overs

There comes a time toward the end of the season when markets and gardens are filled with odds and ends of the summer's crop. There may not be enough of any one vegetable or fruit left in the individual garden or orchard to serve on the table, or can for winter use, but a variety of appetizing soups, salad mixtures, relishes, chutneys and preserves may be made by combining the left-overs.

If thought is given to the predominating taste desired, almost any combination of vegetables may be used for some purpose. For other uses a careful study of combined flavors is needed for satisfactory results.

To Add to Meat Stock

An excellent soup mixture to add to meat stock in the winter is made by filling a sterilized jar with layers of all the vegetables at hand. Late peas, beans, carrots, corn, celery, tomatoes, onions, turnips, cauliflower and cabbage may be used in numerous combinations. The mixture is canned according to the usual hot pack method, processing the cans for the period required by the vegetable needing the longest time.

Salad Mixtures

Salad mixtures are canned in slightly sweetened vinegar. The vegetables are fresh and delicious tasting when served in the winter with a plain French dressing or mayonnaise dressing. They also are good added to a jellied salad. Lima beans, small uncultivated beans, carrots, red and green peppers, silver skinned onions and cucumbers are particularly good for this purpose. With the exception of cucumbers, which should be soaked over night in a salt solution, the vegetables are prepared as for canning.

When vegetables are ready, pack them in sterilized jars and pour over a solution made by bringing to the boiling point $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup water, 2 cups vinegar and 2 teaspoons salt. Process in hot water bath for 30 minutes or at ten pounds pressure for ten minutes.

Fruits are canned in light syrup when wanted for salads.

One cup lima beans, 1 cup corn cut from cob, 1 cup diced carrots, 1 cup diced celery, 1 small onion minced, 4 cups diced tomatoes, 2 teaspoons salt, 1 tablespoon minced parsley.

Prepare vegetables as for the table. Combine and bring to the boiling point. Add salt and boil five minutes. Pack in sterilized jars, half seal and process in hot water bath for three hours or under ten pounds pressure for forty-five minutes.

Home-made scones will not rise well if the dough is mixed too dry.

24-Cent Gas Tax

Because flagging appetites are whetted by novel flavors, the piquant sauce makes a definite contribution to the well balanced menu. The actual food value of a zestful relish may be very small, but it turns the plainest pot roast dinner or cold-meat supper into a palatable and interesting meal.

MUTT AND JEFF— By BUD FISHER



The Loser



COMMENTS

AROUND THE DIAL

Fanny Brice Feels at Home

When Fanny Brice steps on the stage for her different broadcasts in Times Square studio she has every right to feel at home. It was on the same stage that she reported for her first job in a Broadway musical show.

The studio was the New Amsterdam Theatre roof garden then. She is the only physician in this vast district. Her home station is 400 miles north of Edmonton, and her "heat" extends nearly to Fort Vermilion.

Running far to the north is a single telephone line, following the old Yukon trail, and over this wire the mounted policemen stationed at Notikewin receives the call for Dr. Owens' services.

Any method of travel satisfies the woman physician on her merciful duty. Lumber wagons and packmats in summer, sleighs in winter, and occasionally the luxury of a lift in an automobile help her to reach her patients. "Obstetrical work, the chief reason for assigning me to duty in the district, gives me the most frequent calls," Dr. Owens said, as she minimized the difficulties of her work. "My greatest trouble is in getting seriously stricken patients to hospital."

"May this year, just as the roads were breaking up, and in their worst condition, I was forced to take to hospital in Peace River, 90 miles south, a patient suffering from a ruptured gastric ulcer. We were fortunate enough to get an automobile to make the trip, but it took us from 11 o'clock at night until eight o'clock next morning. That was not a pleasant experience for the patient."

The wonder is that they stand up under it so well. That particular man made a quick recovery."

More than 2,000 families, driven out of the drought-stricken areas of southern Saskatchewan and Alberta, have settled in the northern Peace River district during the last three years. Crops this year in the far north, Dr. Owens said, are better than any she has seen on her trip to Winnipeg. Rain has fallen almost daily this summer in the Notikewin country.

Dr. Owens is a graduate in medicine of the University of Toronto, and did post-graduate work at Royal Victoria Hospital here before entering the Alberta Government service.

Woman Doctor in Peace River District

Dr. Margaret Owens did post-graduate work at Royal Victoria Hospital.

Dr. Margaret Owens, of Notikewin, Alta., in the northern Peace River district, one of the staff of the Alberta provincial department of health, has been visiting Winnipeg while on furlough.

For four years, Dr. Owens has been in the north and took over her present post last spring. Her territory comprises some 2,500 square miles, including the three Battle rivers. She is the only physician in this vast district. Her home station is 400 miles north of Edmonton, and her "heat" extends nearly to Fort Vermilion.

Running far to the north is a single telephone line, following the old Yukon trail, and over this wire the mounted policemen stationed at Notikewin receives the call for Dr. Owens' services.

Any method of travel satisfies the woman physician on her merciful duty. Lumber wagons and packmats in summer, sleighs in winter, and occasionally the luxury of a lift in an automobile help her to reach her patients. "Obstetrical work, the chief reason for assigning me to duty in the district, gives me the most frequent calls," Dr. Owens said, as she minimized the difficulties of her work. "My greatest trouble is in getting seriously stricken patients to hospital."

"May this year, just as the roads were breaking up, and in their worst condition, I was forced to take to hospital in Peace River, 90 miles south, a patient suffering from a ruptured gastric ulcer. We were fortunate enough to get an automobile to make the trip, but it took us from 11 o'clock at night until eight o'clock next morning. That was not a pleasant experience for the patient."

The wonder is that they stand up under it so well. That particular man made a quick recovery."

More than 2,000 families, driven out of the drought-stricken areas of southern Saskatchewan and Alberta, have settled in the northern Peace River district during the last three years. Crops this year in the far north, Dr. Owens said, are better than any she has seen on her trip to Winnipeg. Rain has fallen almost daily this summer in the Notikewin country.

Dr. Owens is a graduate in medicine of the University of Toronto, and did post-graduate work at Royal Victoria Hospital here before entering the Alberta Government service.

Rudy Walks Out

Rudy Vallee today might be a druggist in Westbrook, Maine, his name unknown to the world, but for an incident of his youth. He had an argument with the pharmacist in charge of his father's drug store and walked out, never to return as an employee. Instead, he got a job as usher in a local theatre where was born the desire to become an entertainer.

"Not on your life," protested the Scot, "you give me my change right here."

"IN THE AIR"

Radio's All-Star Presentations

WAVE LENGTHS

Station	Metres	Kilos.	Cycles
CKNC, Toronto	291	1029	10,000
CPCC, Montreal	291	609	10,000
CKWD, Vancouver	291	800	10,000
CPCC, Chatham	297	1210	10,000
CFPR, Toronto	435	690	10,000
CKAC, Montreal	411	729	10,000
CKLG, London	415	615	10,000
CHCT, Toronto	312	969	10,000
CHML, Hamilton	349	899	10,000
CKOC, Ottawa	352	1011	10,000
CKOC, Preston	475	1019	10,000
CKLW, Windsor-London	555	549	10,000
CKLG, Toronto	557	801	10,000
CKDK, Kitchener	556	939	10,000
CKNO, St. Louis	275	1999	10,000
KYV, Chicago	294	1029	10,000
CKLG, New York	294	800	10,000
WGBM, Chicago	339	779	10,000
WBEN, Buffalo	333	909	10,000
WEAF, New York	451	609	10,000
WIBX, Newark	451	879	10,000
WGBF, Buffalo	545	559	10,000
WGTV, Schenectady	379	799	10,000
WHAM, Rochester	261	1119	10,000
WJZ, New York	392	1489	10,000
WJZ, New York	394	769	10,000
WJR, Detroit	400	759	10,000
WLB, Cleveland	447	679	10,000
WTAM, Cleveland	230	1079	10,000

These programs are subject to change without notice.

SUNDAY

(Eastern Daylight Saving Time)

P.M.	6:45—Lowell Thomas	6:45—The Playboys	6:45—Poet's Gold	6:45—'Amos 'n' Andy'	6:45—Happy Bakers	6:45—'Gaily Band'	6:45—'Gaely and Romance'	6:45—'Lives at Stake'	6:45—Press Bulletins
P.M.	7:00—Morton Downey	7:00—'The Goldbergs'	7:00—'Bingo'	7:00—'Annie 'n' Zeke'	7:00—'Happy Bakers'	7:00—'The Mills Bros.'	7:00—'Death Valley Days'	7:00—'Old Folks'	7:00—Press Bulletins
P.M.	7:30—Rudy Vallee	7:30—'The Goldbergs'	7:30—'Annie 'n' Zeke'	7:30—'Happy Bakers'	7:30—'The Mills Bros.'	7:30—'Death Valley Days'	7:30—'Old Folks'	7:30—'Old Folks'	7:30—Press Bulletins
P.M.	8:00—Mark Warnow	8:00—'Happy Bakers'	8:00—'Annie 'n' Zeke'	8:00—'Happy Bakers'	8:00—'The Mills Bros.'	8:00—'Death Valley Days'	8:00—'Old Folks'	8:00—'Old Folks'	8:00—Press Bulletins
P.M.	8:30—'Happy Bakers'	8:30—'Death Valley Days'	8:30—'Old Folks'	8:30—'Happy Bakers'	8:30—'Death Valley Days'	8:30—'Old Folks'	8:30—'Old Folks'	8:30—'Old Folks'	8:30—Press Bulletins
P.M.	9:00—Little Forum	9:00—'Happy Bakers'	9:00—'Old Folks'	9:00—'Happy Bakers'	9:00—'Death Valley Days'	9:00—'Old Folks'	9:00—'Old Folks'	9:00—'Old Folks'	9:00—Press Bulletins
P.M.	10:00—Fred Allen	10:00—'Happy Bakers'	10:00—'Old Folks'	10:00—'Happy Bakers'	10:00—'Death Valley Days'	10:00—'Old Folks'	10:00—'Old Folks'	10:00—'Old Folks'	10:00—Press Bulletins
P.M.	10:30—First Nighters	10:30—'Happy Bakers'	10:30—'Old Folks'	10:30—'Happy Bakers'	10:30—'Death Valley Days'	10:30—'Old Folks'	10:30—'Old Folks'	10:30—'Old Folks'	10:30—Press Bulletins
P.M.	11:00—Boswell Sisters	11:00—'Happy Bakers'	11:00—'Old Folks'	11:00—'Happy Bakers'	11:00—'Death Valley Days'	11:00—'Old Folks'	11:00—'Old Folks'	11:00—'Old Folks'	11:00—Press Bulletins
SATURDAY									
P.M.	7:15—Annie, Judy 'n' Zeke	7:15—'Happy Bakers'	7:15—'Old Folks'	7:15—'Happy Bakers'	7:15—'Old Folks'	7:15—'Old Folks'	7:15—'Old Folks'	7:15—'Old Folks'	7:15—Press Bulletins
P.M.	7:30—'Happy Bakers'	7:30—'Old Folks'	7:30—'Old Folks'	7:30—'Happy Bakers'	7:30—'Old Folks'	7:30—'Old Folks'	7:30—'Old Folks'	7:30—'Old Folks'	7:30—Press Bulletins
P.M.	8:00—'Happy Bakers'	8:00—'Old Folks'	8:00—'Old Folks'	8:00—'Happy Bakers'	8:00—'Old Folks'	8:00—'Old Folks'	8:00—'Old Folks'	8:00—'Old Folks'	8:00—Press Bulletins
P.M.	8:30—'Happy Bakers'	8:3							