ANDOVER NEWS

PUBLISHED WEEKLY
By J. HARVEY BACKUS & SON

OUR KEYNOTE:
"If There Is Not A Way, Cut A Way"

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Standing in Our Own Light

THERE is vastly more in the slogan "Buy at Home," than a mere appeal to local pride, local patriotism and public spirit and local self-interest. It ought not to be necessary to point to any of these things as the duty, or rather the high privilege of every resident of a community in keeping it prosperous. And it ought not to be necessary to point to the further reason for keeping money earned in this or any other town at work in and for the community, because the reason is self-apparent. Aside from consideration of pride and duty, the proposition involves a clear case of self-preservation.

If the money we make here is to be sent away to enrich other places, we are standing in our own light. We do not believe the evil is as great here as it is in some other towns, perhaps, but every individual case in which goods are purchased out of town when they could be procured here at no greater, or even at less cost, is a black eye for the business community.

It must be borne in mind that purchases made from door to door salesmen have precisely the same effect as tho the money were sent directly to the mail order houses out of town. This city is poorer by the aggregate sum of all such purchases and the effect upon local trade and local prosperity is too obvious to require comment.

Thoughtlessness is responsible for it, but that is a poor excuse for making it more difficult for the local merchant to give full service, to carry full stocks, to expand his business and bring here the class of merchandise he desires to carry.

Other injustice is that the mail order business is all cash whereas the local merchant is accommodating to his local trade. It is unfair to use the local man's capital for certain necessities and then send away cash for the other things that could be had here. The practice is economically unsound and sooner or later those responsible for it will regret that they have ever been so blind to the best interests of their own town.

Where is the Blame?

A JUVENILE court judge says that 19 out of every 20 boys who "go wrong" come from homes where the mothers are forced to work.

A leader in the General Federation of Women's Clubs asserts that the blame for the immorality among youth of today belongs on the older generation.

A minister of the Gospel declares that "spiritual illiteracy," caused by the disappearance of the family altar, is responsible for young people being on the moral down grade.

Whatever may be the cause, it is not difficult to find people in all walks of life who believe that young people do not have as high moral standards as once prevailed.

If it is true, it is an alarming state of affairs which needs to be corrected, else the United States will, in time, perish from the earth.

The present generation may not suffer, but it should have enough interest in the tomorrow of its own progeny to make some effort to raise the moral plane of youth.

Another feminine trait is to keep a man waiting for a half hour or more and then with some impatience ask "Are you ready?"

Christmas Seal Campaign

THE annual Christmas Seal sales drive is again on and deserves the whole-hearted support of every citizen. The funds derived from the sale of these seals have made possible the treatment and preventive work which has added hundreds of thousands of tuberculosis sufferers thruout the country. The scourge of tuberculosis has been greatly curbed by the efforts of the society in charge of the work in various communities over the country and it is hoped that some day it may finally be conquered.

At this time when the sale of the seals is an active endeavor, it is interesting to learn something of the origin and history of the movement.

It was the Civil War that brought forth the charity stamp—our Civil War of '61 to '65. Some of your grandmothers first played "postoffice" with stickers similar to Red Cross seals way back in 1862, when they conceived the idea of selling stamps at fairs for the benefit of the relief funds for the soldiers' hospitals in Brooklyn, Boston and elsewhere.

Nearly $1,000,000 was raised in this way before 1865. After the war this method of raising money was discontinued in this country for a generation, altho it found vogue in Portugal, Switzerland, Austria, France, Spain, Denmark, Norway, Russia, Sweden and other European countries. There are now several thousands of different types of charity stamps used in all parts of the world, as many as 40 being used in Austria for children's hospitals alone.

Stamps or seals were first used to get money for the anti-tuberculosis crusade in Norway and Sweden in 1904. To Jacob Riis, the well known social worker of New York, and to Miss Emily P. Bissell, the energetic secretary of the Delaware Red Cross, jointly belongs the honor of originating our American Red Cross Christmas Seal.

In 1907, Mr. Riis' interest was aroused by the receipt of a Christmas tuberculosis stamp on a letter from Norway. He published an article about this queer looking stamp in the Outlook and suggested some possible uses for it in this country. Miss Bissell at once saw an opportunity here and prepared a stamp, from the sale of which the society realized $3,000 for tuberculosis work.

So impressed was she with this success that she induced the American Red Cross to take up the sale in 1906 on a national basis. It is fitting to note that war, inhuman and cruel, was the mother of the seal and that now war for humanity against disease brings it back to its fullest usefulness.

Since 1918, however, the anti-tuberculosis work has grown to such proportions that it has been organized to stand alone. No longer connected with the Red Cross it is conducted now by 48 state associations in connection with The National Tuberculosis Association. And the old Red Cross Seal is now known as the Double-Barred Seal which adds a touch of welcome color to our Christmas letters and packages and has become a traditional part of the holiday season, beyond the fine work that is done by the funds that are derived from their sale.

Don't fail to buy generously of these health seals that you may help to carry on the work that is being done to stamp out the dreaded disease of tuberculosis.

A Name in Print

A MERCHANT doesn't spend his money for advertising merely to see his name in print.

He is too much of a business man to part with his dollars unless there is a good prospect of obtaining a legitimate return upon his investment.

He doesn't advertise goods that he can't recommend, because he knows that you can't fool all of the people all of the time, and that such a policy would eventually put him out of business.

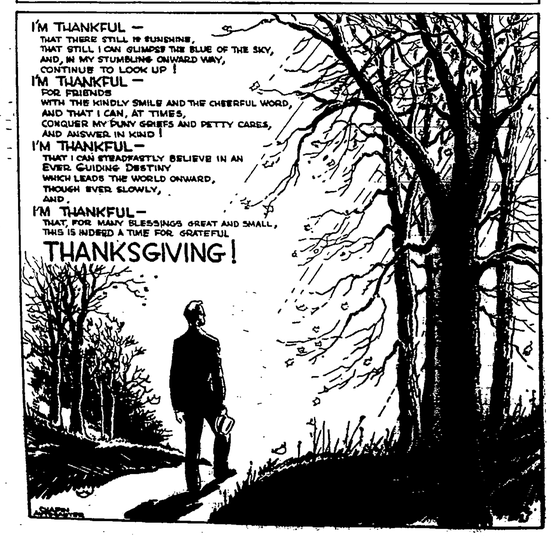
It is reasonable to presume, then, that when he does advertise an article, that article is worth having and the price is within reason.

When you buy from a local merchant, that merchant's reputation for square dealing is behind the goods you buy.

Keep these common sense facts in mind when you go to buy and make the advertisements in this paper your guide, and you make no mistake.

When cranberries arrive, can turkey be far behind?

"Better Is The Heart That Sings" —— by A. B. Chapin



TO START 1935 CORN-HOG PLAN

Meetings to be Held Soon to Explain the New Program Administration Has Announced.

The Agricultural Adjustment Administration has announced that the state corn-hog units will organize county and community committees in December to explain the corn-hog production control program for 1935. Local meetings with producers are expected to get under way by January.

The new contracts are said to be simpler in many respects than those of 1934. They are intended, it is said, to help farmers correct certain conditions caused by drouth and to prevent a return to too-high production levels.

The maximum corn acreage that may be planted under the 1935 contract is 90 per cent. of the average planted for the two years 1932 and 1933. This maximum figure represents an increase of about one-eighth compared to the 1934 maximum and will permit, the statement says, the production of 250 million bushels over the reduced needs to feed livestock.

Signers of hog contracts are being asked to hold the number of hogs produced for market from 1935 litters to 90 per cent of the adjusted average number produced from 1932 and 1933 litters instead of 75 per cent as provided in the 1934 contract. This new allotment is about one-fifth larger than for the past year, it is stated.

Corn adjustment payments will total 35 cents a bushel on estimated production of acres kept below the 1932-1933 average. The yield for basing payments will be the average yield determined by the community committee for all crop land in the farm which has been in corn at least once during the past five years. This represents a change from the 1934 contracts when average yields were estimated for particular acres kept out of corn production under contract. This change removes the term "contracted acres" from the 1935 contracts.

In Two Installments

As in 1934, the corn payment will be made in two installments, the first on acceptance of the contract in Washington, and the second on or about January 1, 1936. Installments are divided into 15 and 20 cents a bushel on estimated yield of acres shifted from corn. Contract signers may hold out of production anywhere from ten to thirty per cent of the base average and receive benefit payments in proportion, it is stated. Benefits cited to contract signers in addition to the benefit payments include the unrestricted use of land shifted from corn production, and eligibility to take part in any government loan program that may be available in the fall of 1935.

In terms of adjustment, the 1935 hog payment rate is the same as during the past year. Producers will receive $15 apiece on the number of hogs represented in the ten per cent. adjustment. One-half of this payment will be made on acceptance of the contract by the Secretary of Agriculture; the other half will be made on or about January 1, 1936. It is stipulated that the new contract carries no limitation on purchases of feeder pigs by contract signers from other contract signers. Purchases of feeder pigs from non-signers, however, remain limited to the average number purchased during the period 1932-33.

Regional meetings to explain the new contracts and rulings are to be called shortly after Thanksgiving. During December the various state corn-hog units will organize the county and community committees, the statement says.

The Upward Climb

If we cannot do what we like, we can still have a happy time liking what is necessary and best for us to do. That is wise man who said—"Duty is the great mountain road to God."

Sell that article thru the Classified Ads—25c for 25 words.

Hornell Prohibits Advertising on City Property

The city fathers of Hornell have passed the following ordinance, which takes effect immediately, in regard to advertising upon the property of the city:

That any person, firm, association or co-partnership or otherwise, be, and they hereby are prohibited from displaying upon any property belonging to the City of Hornell, including buildings, sidewalks, street signs, traffic lights, or other municipay property any sign, advertising, writing, picture or character of any kind.

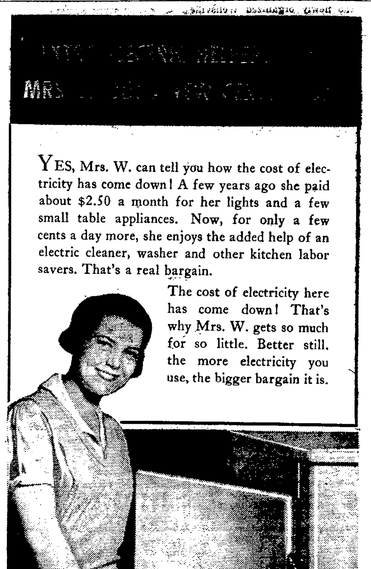
The penalty for violation of the above ordinance shall be a fine not to exceed $100 or a jail sentance not exceeding six months, or both.

Were Beauties, Too

Magistrate: "The policeman said that you and your wife had some words."

Accused: "I had some, sir, but I didn't get a chance to use them."

YES, Mrs. W. can tell you how the cost of electricity has come down! A few years ago she paid about $2.50 a month for her lights and a few small table appliances. Now, for only a few cents a day more, she enjoys the added help of an electric cleaner, washer and other kitchen labor savers. That's a real bargain.



The cost of electricity here has come down! That's why Mrs. W. gets so much for so little. Better still, the more electricity you use, the bigger bargain it is.

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C. A. ROBINSON, President
HENRY JOYCE, Vice Pres.
HARRY SMITH, Secretary.

ANDOVER LODGE NO. 786 I. O. O. F.
Meets Every Tuesday Evening.
Visitors Always Cordially Welcomed.
CARL CHILDS, N. G.
R. E. SHAFF, Secretary.

ANDOVER LODGE NO. 558 F. & A. M.
Meets first and third Monday evenings of each month at 8 o'clock.
Visitors always welcome.
HAROLD VAN DYKE, W. M.
B. B. HANN, Secretary.

Andover Grange, No. 1098
Meets Every Second and Fourth Wednesday Evenings, I. O. O. F. Hall
EARL DODGE, Master
MARGARET NORTHRUP, Lect.
ANNETTE TAYLOR, Secretary.
Visitors Always Welcome

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Don't let them get started. Fight them quickly. Creomulsion combines 7 helps in one. Powerful but harmless. Pleasant to take. No narcotics. Your druggist is authorized to refund your money on the spot if your cough or cold is not relieved by Creomulsion. (adv.)

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WEAK AND SKINNY MEN, WOMEN AND CHILDREN
Saved by new Vitamins of Cod Liver Oil in tasteless tablets.
Pounds of firm healthy flesh instead of bare scrawny bones! New vigor, vim and energy instead of tired listlessness! Steady, quiet nerves! That is what thousands of people are getting through scientists' latest discovery—the Vitamins of Cod Liver Oil concentrated in little sugar coated tablets without any of its horrid fishy taste or smell. McCoy's Cod Liver Oil Tablets, as they are called ("Cod Liver Oil in Tablets"), and they simply work wonders. A little boy of 5, sickly sick, got well and gained 10½ lbs. in just one month. A girl of thirteen after the same disease, gained 8 lbs. the first week and 5 lbs. each week after. A young mother who could not eat or sleep, after baby came got all her health back and gained 18 lbs. in less than a month.
You simply must try McCoy's at once. Remember if you don't gain at least 5 lbs. of firm healthy flesh in a month your money comes back. Demand and get McCoy's Cod Liver Oil Tablets—approved by Good Housekeeping Institute. Refuse all substitutes—insist on the original McCoy's—there are none better.

Notice to Creditors

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the estate of James P. Cannon, late of the Town of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned administrators at the Office of the Administrators at the James P. Cannon Company Store in the Village of Andover, N. Y., on or before the 20th day of January, 1935.

Dated July 9th, 1934.
SARA R. CANNON,
MARY ELIZABETH CANNON,
EDWARD R. CANNON,
Administrators
Crayton L. Earley,
Attorney for Administrators,
Andover, New York. 2

Drydock No. 1, at Charleston navy yard, the first ever built in America and once occupied by Old Ironsides, is being repaired for the first time since it was constructed in 1812.

The National Cooking School

By Katherine Caldwell

DESSERTS

This being our our last lesson, I am going to devote it, very appropriately, to the subject of desserts. Every cook needs to be able to bring her dinner to a happy ending.

Now we look back on a number of the lessons that you have had; you will find many of these "happy endings" in them. I am going to pick out some of the possibilities for you:

Lesson 2, Pancakes—make the batter for them thin by adding extra sweet milk; serve with syrup, butter and sugar, perhaps lemon; with honey, jelly, jam.

Muffins—Serve fresh and hot with a sweet if desired. Serve hot with a hot pudding sauce from the preceding lesson.

In Lesson 3, you learned about shortcakes and other biscuit-dough good things. Use the same dough for fruit puddings. (1) Place a little canned fruit and its juice, or fresh fruit and sugar and a little water, in greased moulds, put a small round of biscuit dough on top, and cook in steamer. The juice will act as a sauce when you turn out the puddings. (2) Bake the same dish and serve with hot sauce, rich cream or whipped cream, or fruit syrup as a sauce.

For Roly-poly—make plain biscuit dough or shortcake dough, roll out, spread with jam, marmalade or syrup and breadcrumbs; roll up like jelly roll, pinch the ends and moisten edge of dough with cold water to make it stick. Place in a greased bowl or loaf tin. There are three ways to cook your roll:

(a) In the steamer, over boiling water, closely covered.

(b) Baked in a well-greased pan in hot oven, 450 degrees F.

(c) Baked in a hot oven; baste occasionally with a syrup of sugar and water, which is poured over at the commencement of the cooking and served finally as a sauce. (See directions for baked dumplings, Biscuit Lesson 3.)

Dutch Apple Cake—(This cake may be made with other fruits too, such as sliced pears, peaches and pineapple.) Make shortcake dough by one of the methods discussed in Lesson 3. Pat to about one inch thickness in well-greased cake pan. Into the surface, press sections of pared and cored apple; dust with sugar (1 tablespoon for each apple) and a little cinnamon. Bake in a hot oven, 425 degrees, 25 to 35 minutes, and serve hot with a hot spice sauce or lemon sauce (given in Lesson 11.)

Lesson 4 is almost all desserts—pastry and sweet fillings, for pies and tarts. Then you have more fillings in Lesson 10.

Your cake lessons, too, give you many desserts.

Any plain cake can be served hot from the oven, with a hot sauce, as a pudding; or you can cover it with fruit and cream and serve hot or cold.

A light cake can be put together like shortcake, with fresh or cooked fruits and served with cream. Gingerbread is good with hot pudding sauce or sweetened whipped cream—you will find a wonderfully delicate gingerbread in the Easy Way Cake Book, and dozens of cakes that are delicious desserts in themselves!

Spread any light cake, hot or cold, with the cooked fruit filling (made from dates, etc., in Lesson 10) or with the apricot filling—and cover with sweetened and flavored whipped cream. Or with evaporated milk which you have scalded and then chilled so it will whip.

Sponge and Angel Cakes may be split and filled with whipped cream or a delicate filling (Lesson 10) or used to line a mould which you can fill with a Bavarian or Charlotte mixture that you will learn to make in this lesson. Or use any Bavarian Cream for a deep layer of filling in a split sponge cake.

COTTAGE PUDDING

Use any simple butter or sponge cake batter and serve hot, with pudding sauce. Or put the following ingredients together by the Muffin method (Lesson 2): 2¼ cups pastry flour, ½ teaspoon salt, 4 teaspoons baking powder, two-thirds cup sugar, 1 cup milk, 1 egg, and ¼ cup butter, melted. May be baked plain or over a layer of drained canned fruit, stewed dried fruit or sugared fresh fruit. Bake in moderate oven 35 minutes (or longer over fruit.)

SUET PUDDING

An old-fashioned suet pudding, usually made with fruit in it or with jam or marmalade to give sweetness and flavor, should have its regular place among cold weather desserts.

Very fresh, finely minced suet provides the shortening (which in other mixtures is usually in the form of butter, lard or other fat.) Flour or breadcrumbs or both may be used in these puddings—and egg is often used (especially when there is a large proportion of breadcrumbs in the pudding)—to make it hold together. The liquid in these puddings may be sweet or sour milk, fruit juice or molasses, or even egg alone, as in a rich plum pudding. There will probably be baking powder in a sweet milk mixture, and soda (with perhaps some baking powder too) when an acid liquid such as sour milk, buttermilk, fruit juice or molasses is used.

There are two ways to mix a suet pudding—the same as butter cakes, or this more favorite way:

Sift and measure flour. Chop suet finely (removing membrane) and rub into dry ingredients to mix well. Add any dried fruit like raisins or dates, and then wet materials, such as milk, egg, molasses, jam.

To Steam Suet Pudding—Grease moulds well. Fill two-thirds full with pudding mixture—Cover. Steam individual moulds 1 to 1½ hours; large moulds, 3 to 5 hours, depending on their size. (Note individual or small moulds mean economy of fuel when cooking with gas or electricity.) Vegetable parchment offers a great improvement over the old-fashioned pudding cloth. A well-steamed pudding may be kept for some time, hung in a cool, dry place; steam it long enough to heat it thru when required. Tie down the moulds, when steaming, with buttered or waxed paper. Do not raise cover until end of time given for steaming, or the change of temperature may cause puddings to fall, just as a cake would do in a suddenly chilled oven.

Dark Suet Pudding: Spiced, Fruited—½ cup finely chopped suet, 1¾ cups pastry flour, 2½ teaspoons baking powder, ¼ teaspoon baking soda, ½ teaspoon salt, ½ teaspoon cinnamon, 2 to 4 tablespoons brown sugar, ½ cup seeded raisins, cut or torn in pieces, ½ cup well-cleaned currants (mixed with finely cut peel, if liked), ½ cup milk, 3 to 6 tablespoons molasses. Mix according to rule.

(Milk may be substituted for the molasses, in which case an extra teaspoon of baking powder would replace the soda. Or an egg may replace 2 tablespoons milk.)

Carrot Pudding:—⅞ cup flour, ½ teaspoon soda, pinch of salt, ¾ teaspoon mixed spices, ½ cup brown sugar, ½ cup finely chopped suet, ½ cup chopped seeded raisins, ½ cup well-cleaned carrots, 2 tablespoons finely cut candied peel, juice and grated rind of ½ lemon, ½ cup each grated raw potato, carrot and apple.

Mix and sift dry ingredients, add suet and fruit, mix thoroly and add vegetables. If liked, ¼ cup blanched and chopped almonds may be included. Mix pudding well and turn into buttered mould; steam for 3 hours.

This economical pudding is even nice enough to take the place of rich Plum Pudding at Christmas.

Rich Old-fashioned English Plum Pudding

3 ounces chopped almonds, blanched
1½ pounds seedless raisins
½ pound currants
½ pound citron and peels
¾ pound beef suet, fine ground
¾ pound breadcrumbs
2 cups brown sugar 9 eggs
2 cups flour ½ teaspoon salt
¼ teaspoon soda
1½ to 2 teaspoons mixed spices (or mix your own, half cinnamon, other half ginger, mace)
¼ cup fruit juice
(Replacing the original brandy)

Mix according to rule and steam 3 to 4 hours. To serve, steam for an hour.

MILK PUDDINGS

Milk puddings are of many types—all must be thickened by some agent such as flour, cornstarch, egg, rice, tapioca, sago, breadcrumbs or junket. In all but the last case, the milk is scalded before combining in the pudding. (Custards, in which the milk is thickened with egg, are dealt with in Lesson 7.)

Simple Milk-Flour Puddings

2 tbsp. sugar, 1 cup scalded milk
3 tbsp. flour ⅛ teaspoon salt
½ teaspoon flavoring

Combine the flour, sugar and salt very thoroly. Stir in the scalded milk gradually, cook over hot water, stirring constantly until it is thick. Cover and cook, stirring occasionally, until there is no more flavor of raw flour. Remove from the heat, flavor, pour into moistened moulds. Chill until firm. Serve with jam, syrup or cream.

Variations—Same as for "Cornstarch Pudding."

Cornstarch Puddings

1 cup hot milk ⅛ teaspoon salt
1 tbsp. sugar 2 tbsp. cold milk
2 tbsp. cornstarch ½ tsp. flavoring

Combine the sugar, cornstarch and salt. Stir to a smooth paste with the cold milk. Scald the milk in the top of the double boiler; stir the cold mixture gradually into it (do not pour too rapidly or the mixture will lump). Stir and cook until thick. Cover and cook, stirring occasionally, for 35 minutes or until there is no more flavor of raw starch—Remove from the heat, flavor, pour into moistened mould. Chill. To turn out: run a sharp knife around the outside of the mould, invert over serving dish, shake out gently.

Toppings—Whipped cream, meringue (poached, or oven-poached), jelly, jam or syrup.

Variations—If moulding individually, reduce cornstarch by ¼ tablespoon in 1 cup milk. If pouring into serving glasses, reduce starch by ½ tablespoon in 1 cup milk.

Chocolate—Scald ½ ounce chocolate with the milk. Beat until it is smooth. Use another tablespoon sugar. Omit ½ tablespoon cornstarch—complete according to general method (¼ cup chopped dates or nuts may be added with the flavoring).

Soufflés—Substitute 1 egg white for ½ tablespoon of the cornstarch. Add, stiffly beaten, to the cornstarch mixture after removing from the heat. Fold in thoroly. (¼ cup fruit may be added to a white soufflé in place of the flavoring, for example, dried fruits and thoroly drained canned fruits.)

RICE PUDDINGS

Rice may be used either raw or cooked in milk puddings. In the former case, the rice being starchy will thicken the mixture. If cooked rice is used, the mixture must be thickened by egg or some other ingredient.

Puddings with Raw Rice

General Proportions and Methods

⅓ cup rice ½ teaspoon salt
⅓ cup sugar 3 cups milk
½ teaspoon vanilla

Wash the rice thoroly, drain.

To cook: (a) Scald the milk with the salt and sugar. Stir the rice in gradually. Cover and cook stirring occasionally until the rice is tender and the mixture thickened. Remove from the heat, and add the vanilla. Pour into serving dish. Chill.

(b) Add the rice, salt, sugar and vanilla to the milk. Pour into a greased baking dish, oven-poach in a slow oven, 300 degrees F., from 2 to 3 hours. Stir occasionally for the first while, to keep the rice from dropping to the bottom. ("Oven poach" means to set dish in pan of hot water.)

II.—Puddings with Cooked Rice

General Proportions and Methods

1 cup uncooked custard mixture (Lesson 7)
½ cup cooked rice.

See general directions for custard mixture (Lesson 7). Add the rice, before cooking custard. Oven-poach Stir up from the bottom occasionally during the first part of the cooking, to prevent the rice from settling.

Variations—To 2 cups of pudding mixture, add ½ cup dried fruits, raisins, currants, dates or figs or a mixture of all these.

Add ½ cup dried fruits and ¼ cup nuts (chopped.)

In the custard type, use only egg yolks. Spread the cooked pudding thinly with jam, cover with a meringue of the egg whites and 2 tablespoons of sugar to each egg white used. Oven-poach in a slow oven until the meringue is browned.

Sago and Pearl Tapioca

Cook to use as rice, allowing ⅓ cup to 2 cups milk. Tapioca must be washed and soaked for several hours in cold water to cover it, before using.

Sago must be washed and soaked 1 hour before using.

Simplified Junket—Dissolve junket powder—already sweetened, flavored and tinted—in lukewarm milk; stir one minute and pour quickly into serving glasses. Let set at room temperature, then chill, serve plain or with cream.

Bread Puddings—Fully treated in Lesson 7.

GELATINE DISHES

Moulded jellies are very popular desserts, easy to make, convenient because they can be made well ahead of time, and can be widely varied from the plainest fruit flavored jelly to an elaborate dessert.

General Proportions

We have definite rules as to how much gelatine is needed to set any amount of liquid. Liquid includes the cold liquid in which the gelatine is soaked, the hot liquid in which it is dissolved, fruit juices that are added for flavoring, and the amount of liquid the sugar makes when dissolved; (when a measure of dry sugar is dissolved it measures only half as much as it did when dry; that is—1 cup sugar dissolved in 1 cup hot liquid will make 1½ cups syrup.)

Allow ½ tablespoon granulated gelatine or ½ ounce sheet gelatine to set 1 cup liquid, if there is a little acid in the mixture. (For example, lemon, orange, or pineapple juice.)

Allow only ½ tablespoon gelatine to 1 cup liquid, if no acid.

Allow up to ¾ tablespoon gelatine to 1 cup liquid, (a) in hot weather or (b) for quick setting or (c) when jelly must support considerable solid material.

Method for Plain Jelly

1. Soak gelatine in at least twice as much cold liquid.

2. Make a syrup of sugar and hot liquid and boil 3 minutes. (Cover closely and cook slowly to prevent evaporation.)

3. Add soaked gelatine to hot liquid and stir until dissolved (or if liquid is better unheated, stand container of soaked gelatine in small vessel containing hot water until thoroly dissolved, then add to large measure of liquid.

4. Add flavoring, strain and mould.

I will explain how you can make several fancy gelatine desserts with this plain jelly as a foundation later in this lesson.

Precautions in Making Jelly

To make jellies that are tender tho firm, and of good flavor, you must always remember these points:

Measure carefully; never heat gelatine strongly (this develops disagreeable flavor); but be sure gelatine is thoroly dissolved by stirring it long enough into very hot liquid; strain jellies before moulding; keep covered whenever possible.

Allow jelly to cool and partially set, before combining with beaten egg whites else it will separate into two layers, one plain and one frothy.

To Mould and Decorate

Wet moulds with cold water or oil them lightly. Small moulds set more readily and give better texture to jelly.

To decorate—pour a little jelly mixture into very cold mould and tilt it to coat sides; arrange decorative pieces of fruits, nuts, etc., in bottom and around sides and pour in just enough jelly mixture to hold this layer. When set, fill up the mould with gelatine mixture, which has been kept in slightly warm place to prevent jelling. When poured-in jelly is partially set, more fruit may be added. Then chill thoroly.

To Unmould a Jelly

Wrap a cloth, wrung out of warm water, around the mould for just a moment or two; invert over serving dish, and shake jelly out gently. It can be decorated with whipped cream, fruit, etc.

Variations—A plain jelly made by these rules will be firm but tender—clear, quivering and delicate. It will be a good dessert in itself or with fruit added; or it will give a foundation for many fancy gelatine dishes—the whipped jellies, sponges, Bavarian Creams and Charlottes (to which fruits and nuts are sometimes added); whipped cream adds its richness to these last mixtures, whilst egg white makes them and the sponges also, light and airy.

To add fruits—pour prepared and strained jelly into bowl; chill, stirring occasionally, until about as thick as honey; fold in the thoroly drained fruit and mould individually or in a large shape.

Using Jelly Powders

Prepared jelly powders have become very fine products. They offer short-cuts to many types of moulded desserts. Observe the same rules in moulding, in combining with eggs or cream, in decorating and in adding fruits, etc., to honey thick mixtures.

Delicious Examples

I am now going to tell you how to apply these rules to some of our nicest gelatine dessert mixtures.

Sweetened Lemon Jelly—This is an example of plain jelly made exactly by rule.

2 tablespoons gelatine, 1 cup cold water, 2 cups boiling water, 1 cup sugar, 1½ cups orange juice, 2 tablespoons lemon juice.

Coffee Jelly—2 tablespoons gelatine, ½ cup cold water, 3 cups hot strong coffee, ¾ cup sugar, 3 tablespoons lemon juice.

Follow general method, dissolving sugar in the hot coffee very completely.

Gelatine Sponges

This is our first real variation of the plain jelly mixture. Make any of the plain jellies I have given you—lemon, orange, coffee or other sweet jelly—and turn it into a sponge in this simple way; chill plain jelly in a bowl, stirring it occasionally, and when it begins to stiffin, beat it until it is frothy. Fold in the stiffly beaten whites of eggs—allowing 1 egg white to about 1 cup jelly. Treat prepared jelly powder mixture the same way.

Fruit may be added to sponges, if desired, just as to plain jellies.

Precaution with Eggs—Note—If the jelly mixture is not partially set before folding in the egg whites, the jelly will separate into a clear layer and a frothy layer. If too cold, particles of jelly will show in the moulded mixture. Watch the thickening carefully! This is true also in the case of Spanish Cream, the Bavarians and Charlottes.

Pineapple Sponge—1 tablespoon gelatine, ¼ cup cold water, two-thirds cup boiling water, two-thirds cup sugar, thin shavings of ¼ lemon rind, 1 tablespoon lemon juice, 2 tablespoons pineapple juice (cooked), 2 egg whites, ½ cup drained grated pineapple.

Note—Fresh pineapple will keep mixture from jelling; cook it first—or use canned pineapple.

Make Jelly of first 7 ingredients, following general rules. Chill, stirring occasionally, and when partially set, beat until foamy; beat egg whites stiff, add to mixture, and beat until beginning to stiffen. Fold in grated pineapple, turn into wet moulds.

Spanish Cream—1 tablespoon gelatine, ¼ cup milk (cold), 2¾ cups milk (scalded), ⅛ teaspoon salt, ½ cup sugar, 3 eggs, 1 teaspoon vanilla.

Scald the 2¾ cups milk with the sugar and salt. Pour gradually over the well-beaten egg yolks; return to double boiler and stir and cook over hot water until thickened as a soft custard (see Lesson 7). Pour over the gelatine, which has been softened in the cold milk; stir until thoroly dissolved. Flavor. Pour into bowl, chill, stirring occasionally until thick as honey. Fold in stiffly beaten whites of eggs, turn into moistened moulds, chill. (If using large mould increase gelatine to 1¼ tablespoons.)

Charlottes and Bavarians

We all love a Charlotte Russe—but not all of us know that it can easily be made in most delicious forms at home; it is simply another variation of our gelatine mixture.

A Bavarian Cream is practically the same kind of mixture—tho some authorities claim the use of egg makes a Bavarian instead of Charlotte Russe.

I have explained how to use our plain jellies as a basis for our Sponges; we use the Sponges, in turn, as a foundation for Bavarian Creams and Charlottes.

Make any Sponge, according to rule, and when partly set, fold into the quantities I have given you, 1 cup heavy cream, whipped. Or if you like, you can use more cream and less egg white than we have in the Sponge.

Charlotte Type of Gelatine Cream (Without Egg White)

1 tbsp. gelatine ¼ teaspoon salt
¼ cup cold water 2 cups cream, whipped
½ cup hot milk, 1½ tsp. vanilla
½ cup finely granulated sugar
¼ teaspoon almond extract.

Dissolve the sugar and salt in the hot milk; pour over the gelatine, which has been softened in cold water; stir until dissolved. (If necessary, dissolve over hot water). Chill, stirring occasionally, until of the consistency of honey. Whip until frothy, fold in the cream, which has been beaten until stiff with the vanilla. Pour into serving dish, which has been lined with lady fingers or thin strips of stale sponge cake. Chill until firm.

Variations

Chocolate Charlotte—Scald 1½ ounces chocolate with the milk. Beat until smooth. Increase sugar to two-thirds cup and use only ¾ teaspoon vanilla. Mix as plain Charlotte.

Clarified Vanilla Charlotte—Fold in ½ cup thoroly drained, diced canned pineapple, ¼ cup halved drained maraschino cherries and ¼ cup slivered blanched almonds with the whipped cream. Complete as plain Vanilla Charlotte.

(Any of these three Charlottes makes an excellent cake filling if spread after folding in the cream over the bottom layer of a cake and allowing to set before setting on the second layer.)

Easy Bavarian Cream—Using Egg White

An orange Bavarian may be easily made from the plain orange jelly—fold into it (when partly set) 1 stiffly beaten egg white and ½ cup of heavy cream, whipped. Mould individually in serving dishes, lined with orange sections.

This method, when mastered, prepares you for the making of a grand variety of desserts as any fresh, canned or dried fruit or dried cooked fruit may be substituted for the orange. (Some fruits require additional sharpness, such as that provided by a little lemon juice.)

And here ends the last of our series of lessons—with the hope that you who have followed them, have found them useful—and the three Easy Way Books equally valuable.

A baby begins to be able to follow a moving object with his eyes about the third or fourth week of life.

It's Time For--
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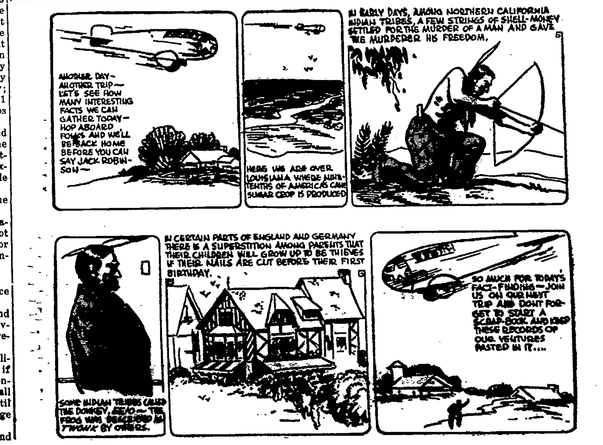
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