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**THE CHILDREN'S CORNER**  
 By Mrs. N. K. Wood

**WHY I NEVER READ TRASH**

My mother had gone on a visit in an adjoining county and I was left in charge of the house. My bump of self-importance swelled to a tidal wave. I consulted cook books to find some new dish to please my father, for he thought his fourteen year old daughter was just about as fine as the country could afford, and to gain my father's praise was more than the approval of many mighty men.

The first breakfast was over. I can think now of the biscuit, ham and eggs, good coffee and father's favorite, a dish of honey. My brother had gone to his work and father was in his business house across the street. My two little sisters were seated with their playthings in the big living room, and I surveyed the situation with some degree of pride. I took down the books from the shelf and tried to find one that suited me. At last my eye rested on one that a dear lady friend of mother's had presented to me, but mother put it on an upper shelf with the information that it was a "novel" and I was too young or too something—I don't remember, what—but I did know I was forbidden the luxury of reading that novel. I remember how I then felt. She has left me her place and I'll investigate the pages of the coveted book. I read

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**HOUSEHOLD HONINESS**  
 By AUNT POLLY  
**SYSTEM IN SEWING**

How do you plan your sewing? Do you have some ready, right to your hand, while you visit with a neighbor or listen to the doings of the day in business and school of the children and their father? One of the best household managers I ever knew was a regular "cut-up" occasionally taking a day to cutting out garments, rolling each separately till a basket was full.

If you don't use system you'll suffer for it. "Virtue is its own reward," and the lack of system furnishes its own scourge, too.

Keep buttons that have been used in a glass bottle or jar, then when they are to be used again they can be seen in a minute's time. All of one kind should be strung together.

**TRANSPARENT PIECE BAG**  
 Make a piece bag of double black mosquito netting and the pieces you want will be readily seen.

**FOR A TRUE BIAS**  
 To obtain a true bias place the material flat on the cutting table, and with a ruled or yard stick laid across one corner draw a line with chalk or colored pencil. Use this line for a guide in cutting.

A piece of starched net or lace put under a hole in a lace curtain will be hardly visible when pressed smooth with a warm iron.

If a "run" is discovered in a silk stocking at a time impossible to catch it with a needle and thread a little soap slightly wet applied to the lower part will keep it from spreading until such a time as it is possible to mend.

A strip of white net a yard long and six inches wide sewed together when turned so the seam comes inside, makes a nice protector for the collar of a coat suit. The end can be gathered a short distance from the end and finished with tiny crocheted balls. The one I saw was finished with a lace edge across the gathered ends.

**TO DARN STOCKINGS**  
 To the mother who has many to mend here is a suggestion: Use black mosquito netting for foundation.—Good Housekeeping.

Rub sewing machine oil stans with lard; let stand for several days, then wash with cold water and soap.

**TWO CANNING HINTS**  
 This is the season for preserving and canning and I wish to tell the women readers two things. "One is when scalding tomatoes to can; the other is how to make first-class preserves.

Place tomatoes in a ripped sugar sack or other thin muslin. Dip in quantity of boiling water until skin slips, then dip into cold water. This prevents the skin from tightening as they cool.

When making preserves or spiced fruit never let them cease boiling after they begin. You will find it less work and the preserves will be tighter in color.—Cal. Cultivator.

**AMBER JELLY**  
 One box of gelatin, one cup of sugar, two lemons, half pint of cold water, one teaspoonful of caramel

and weeping murmured only this "I cannot wake him with a kiss!"  
 —Frank L. Stanton.

A little three-year-old girl attended a barbecue and on her return home her grandma asked her what was a barbecue. She replied "Oh, it's where papa gives ice cream to everybody, and they have a big hole in the ground where they burn up meat." Later she attended a funeral and when asked by her grandma what a funeral was she said: "It is a barbecue and they put a lady in the hole, only there wasn't any fire there."

A little tot was on her way to Sunday school. In her baby hand she carried a beautiful fan. Passing a rock she began pounding it. "Stop, Baby Mine. You'll break your fan." "I'm bringing water out of that rock," she said (like Moses).

**High Time**

The Bible says that when Eve ate the apple she first realized her nakedness. If that is the case, it's time to pass the apples again!

Cover gelatin with cold water and let it soak one-half hour. Put the sugar in boiling water and add the grated rind of one lemon; bring to the boiling point; take from the fire; add the gelatin, the lemon juice and the caramel; strain it through two thicknesses of cheesecloth. Have ready a good sized mold; moistened in cold water. Put a layer of gelatin in the bottom and stand aside to harden. Allow the remaining gelatin to become cold, not thick. On top of the jelly in the mold place some grapes or roses or violets, according to the meal it is to be served. Now pour on the jelly that is cold, not hard, and let stand over night.—S. T. Roren.

**FIG CONSERVE**  
 Two quarts peeled figs, two cups seeded (or seedless) raisins, two cups walnut meats (broken, but not chopped), one quart sugar, citric acid equal to about ten peas in size, or the juice of three juicy lemons, pinch of salt. Cook figs, raisins and nuts and citric acid (dissolved in a little hot water) for one hour. Then add sugar and a pinch of salt. Cook for fifteen minutes more, stirring constantly.—Rachael D. Roest.

A root of horseradish, washed scraped and put in the vinegar jar will keep the strength of the vinegar and add a pleasant pungent flavor.

**MOLD IN FRUIT JUICES**  
 In the home preparation of fruit juices it sometimes occurs that mold will develop in some of the jars or bottles. Where this happens the bottle or jar may be opened and mold removed and the product sterilized in a sealed container at 175 degrees for thirty minutes.

**SOURING OF CANNED AND PRESERVED FRUITS**

Jellies, jams, preserves and canned fruits often become "sour," a term which ordinarily means in the household yeast fermentation. When this occurs in jellies, jams and preserves it means that the products have not been cooked down sufficiently or that they have not been sterilized in the sealed containers. The remedy is the same as that given for the molding of jellies, jam and preserves above.

**MOLD ON JELLIES, JAMS AND PRESERVES**

If these products are not bottled down sufficiently they may develop mold. It is recommended that in their preparation a thermometer be used and that all jellies, jams and preserves be boiled to 220 or 221 degrees Fahrenheit. This will insure that they contain enough sugar and a small enough proportion of water to keep indefinitely. Should mold appear on jelly or preserves it should be skimmed off and the product recooked. If a jelly, preserve or jam less sweet than is customary is desired the product may be boiled to a lower temperature than 220 provided that it is sealed scalding hot in jars in the same manner that fruit is sometimes put up. This will sterilize the product and exclude mold so that a high concentration of sugar is not needed.

**CATHOLIC SERVICES**

Mass will be celebrated at the Catholic Hall at the corner of Cota and Manuel streets, Torrance, Sunday morning at 8:00 o'clock.

**ST. JOHN'S EPISCOPAL CHURCH**

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**Do It Now**

Many times in our lives we pledge ourselves to do certain things, and, if carried out, would be of great benefit to ourselves as well as mankind in general. Procrastination is the thief of time. If we would "do it now," instead of waiting until tomorrow, a great deal more would be accomplished.

How about that savings account? Are you going to continue putting off until tomorrow what you should do right now?

Get hold of yourself and start saving. It will pay you to "do it now."

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