

She Tells Friend How Spread Is Made in Kettle on Farm

By PRUDENCE PENNY

Breakfast up home on Sunday morning is more fun than any thing I could dream about.

Perhaps it's because breakfast in a city apartment is so streamlined and done in such a hurry—no leisure, no sweetness, no charm! Just a mad rush—orange juice—coffee—and on to the street car!



Not so in the country. We go to the dining room with its built-

Maiden Blush apples, they make such swell apple butter.

It's fun to make it outside. Everyone must take a turn at stirring, the moral being, "He who works, eats!"

The stirrer is a family heirloom; has a long handle with a paddle with holes in it, and that is the part that actually does the stirring.

"Now, tell me how you do the rest," our guest keeps insisting . . .

So I explained that we pour water or cider over the apples and keep stirring! As the apples cook down, we add more water—Re-

to the dining room with its built-in fireplace. You know the kind of fireplace, it has a mantle on top that holds all kinds of pet vases and Christmas presents that our mother has collected over the past 60 years.

A city girl has come home with me. Her first visit to the country . . . she rushes to the window and tries to pull back the stiffly starched curtains, but finds they're pinned. So she peeks from the side and says:

"Oh! what a beautiful view—I can't get over these lovely pine trees—aren't they marvelous?"

Real Food

A call from the kitchen—

"Would you like some apple butter for breakfast—we made some over on the farm last week—

"Well, answer me," said my



member, stir all the time! After six hours, add three pounds of granulated sugar to a finished gallon of mixture. Cook another one and a half hours. Stir all the time. Then, just before removing the apple butter from the fire, add one-half pound of cinnamon and two ounces of cloves.

Fill the sterilized jars and seal with paraffin.

Three Gallons

"How many gallons of apple butter does that make?" This persistent friend seems to want to know everything.

Proudly we say:

"Why, it made three gallons."

Apples are so reasonable and plentiful this year, now is the time to get busy, utilize them and be prepared for winter—make apple butter!

If you have guests for breakfast

mother—"or have you gotten too citified to like things like apple butter?"—

That's the kind of food that leaves me speechless!

And I told her not to bring on anything less than a gallon. Homemade bread, homemade butter, homemade apple butter—I can't stand it—it overcomes me—it's too much!

But, weakly, I'll try!

The girl friend wanted to know all about making apple butter. So I told her all about the copper kettle—how our brother cuts the wood, makes the fire . . . then he cleans the kettle with vinegar and salt—oh! how it shines.

Make Apple Butter

Why just recently all the family and neighbors spent the whole week-end making apple butter.

We started with six bushels of apples. Everyone helped. One peeled the apples, another cored and removed the spots. We used

If you have guests for breakfast and are wondering what to serve, I suggest good cups of coffee, homemade rolls spread with apple butter.

If you don't believe they'll like



it, try it some time!

If you live in the country and want to show off a bit—do like our mother—serve homemade apple butter and you'll have a family that will want to come home all the time.