

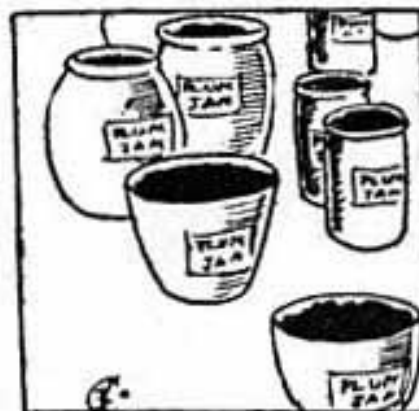
# Nancy Page

Plum Jam Pleases the Peter Pages

BY FLORENCE LA GANKE.



Nancy's infant son was peacefully sleeping. Peter was out of town for a few days on a business trip. The fruit shop had just sent to the Page home the most beautiful plums that Nancy had ever laid eyes on. There were pale green ones, deep rich red ones and some with purple bloom on their cheeks. Nancy knew she never could use all of them as table fruit, so she decided to make jam. She chose the damson plums for the jam. It wasn't so much of an ordeal since the fruit was not peeled, merely pitted and cut in small pieces.



She weighed two pounds of fruit and found it equalled four level half pint cups when pitted and cut up. She put the fruit in a heavy aluminum kettle. She might just as well have used an enamel one. To the fruit she added one-half cup water. The mixture was stirred until it boiled, when the fire was turned down and the kettle covered and left to simmer for 15 minutes. At the end of this time 7½ cups sugar were added. Nancy stirred the mixture until it came to a full rolling boil. When the top looked like a bubbling sea she

ly divorced in Rhode Island upon a suit brought by her husband. Milton J. Budlong, consulted with officials of the supreme court here today, preparing to file proceedings for a review. She said that though her husband was worth several million dollars, she herself was without funds and was unable to employ a lawyer. The divorce was granted, she said, upon grounds of mental cruelty, but she insisted that political and other influences had been improperly used in obtaining it.

## EGGS WORTH \$25 EACH.

Los Angeles, Aug. 21.—(A. P.)—It was a lucky thing for the trucking company that the Chinese eggs it was hauling for Fu Wat-Sin were only five years old. As that was the case, they were worth only \$25 a dozen. Had they been seven years old they would have been worth \$50 a dozen. Such were the representations made by the Chinese merchant in municipal court yesterday when he asked and received a judgement of \$720 against the trucking company for breakage of the eggs in a crash.

watched the clock and let it boil for exactly one minute. Then she took it from the fire, stirred in one-half cup commercial liquid pectin. She stirred it well, skimmed off the scum and poured the jam into hot clean jam pots. Some of it went into tiny ones which would later appear in Christmas baskets.

(Copyright, 1928.)

Plum jam calls for other food at social affairs. Write to Nancy Page, care of The Detroit Free Press, enclosing a stamped self-addressed envelope, asking for her leaflet on Table Etiquette.

(Copyright, 1928.)

is hear simple. You m cream or sim you wh coffee a Add po ing the hour s tender.

Baked

By Slices

Baked

Four bay be from one-four cut in 1 two cu cup for one tal three t spoons Sprink over it on the floured rack 1 of the the cas and ps the as pan or at 250 move a hot spoons Stir th broth. on the five ir meat

## GRAND AND UPRIGHT PIANO



Its presence adds

ably to the el