

Mrs. Wilson Likes the Cool Drinks That Grandma Used to Make Long Ago

All Kinds of Fruit and Berries Can Be Used to Make These Delicious Beverages for Hot Summer Days

By MRS. M. A. WILSON

THE summer drinks of grandma's day were delicious, homey beverages that quenched the thirst and satisfied the palate.

Ginger Pop Wash and scrape eight ounces of ginger root and then soak in two quarts of water for twenty-four hours. Now add two more quarts of water and boil for half an hour. Now add...

Ye Old Time Small Beer This recipe makes three gallons. Place in a large kettle or tub three gallons of warm water...

Raspberry Ade Look over the berries carefully and then wash. Now place three quarts of berries in a large kettle and add...

Lemon Tea This old-time summer drink quite often just "hits the spot." Slice one lemon very thin, place in a china pitcher and add...

Spruce Beer Place in a large kettle five gallons of water, hot. One quart of molasses. Two and one-half pounds of brown sugar...

Bornot Dry Cleaning Makes a Magical Change in the dim, dirt-obscured nap of your fine rugs and carpets, that have suffered from the dust of the furnace and the mud of the streets...

Delicious Cherry Jam Now Easily Made With Certo Here's Recipe for Absolutely New Preserve

Until now it has not been possible to make cherry jam and jelly in the ordinary kitchen. Only an expert has been able to make cherries jelly. All this is changed by the economical Certo Process...

Certo, a natural product of fruit, has solved the problem so that anyone can afford to make and eat this delicious jam. It will go wild over Certo cherry jam and jelly.

The new Certo Process for cherry jam is very simple. Measure 4 cups (2 lbs.) into large preserving kettle and add 1/2 cup of water. The one heaping tablespoon of Certo and a small piece of strong cotton cloth and scrub pits with sharp small knife...

Remove from fire and add one bottle of Certo white stirring. Let stand one hour and strain. Pour into glass jars. Make 2 1/2 pints or 11 half-pint glasses of jam. For cherry jelly recipe, see Certo recipe book.

This Certo process banishes all the guess work or worry as perfect results are certain. Unlike the old method of boiling for hours, Certo mixture boiled for thirty or more minutes, with consequent loss of fruit juice and flavor being dried away, the economical Certo Process requires only one minute's boiling and thereby saves all the fruit to produce two-thirds more jelly.

Certo is pure—contains no gelatin or preservative. It positively gives time, fruit, flavor or ripe fruit and gives work. It makes all kinds of jams and jellies with fresh or canned fruit—some you have never made before. It is highly endorsed by all cooking experts who have used it. Every woman who tries it recommends it to her friends and says "It never has failed me. I got a bottle of Certo and a recipe book from your grocer or druggist at once."

See demonstration at Gemel Brothers Pure Food Grocery Store, Chestnut Street section. Start the new, sure, quick, economical way of making jams and jellies. You'll never return to the old "hit or miss" method.

Important!—If your grocer does not have Certo, please telephone Miss Jacobs, Bell phone, Lombard 3821, or Keystone phone, Main 1881, to learn where you can obtain Certo.

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AMERICAN STORES CO. Down Below the Equator on the scientifically cultivated plantations of the tropics, are grown the high-grade coffees that go to make the popular Asco Blend. Is it any wonder that Asco Coffee is so popular in hundreds of thousands of homes? It is cultivated right. It is blended right. It is sold at the right price. ASCO Coffee lb. 25c

Another Big Canned Fruit Sale. This is the second sale in a comparatively short time wherein we have been able to offer our customers unusual values in Canned Fruits. California Sliced Peaches, Fancy California Peaches, Extra Fancy California Peaches, Sliced Pineapple, Grated Pineapple, Choice California Apricots. Fancy Sugar Plums. Additional July 4th Requisites. Uneeda Biscuit, Best Pink Salmon, Sour Pickles, Fancy Queen Olives, Fancy Stuffed Olives, Sweet Pickles, Pure Jelly, American Maid Catsup, Pure Table Mustard, "Asco" Pork & Beans, Calif. Tuna Fish, Potted Meats, Jiggtime Cake Flour, "Asco" Dried Beef, "Asco" Peanut Butter, Rich New Cheese, Assorted Fruit Jams, Best Red Salmon, Princess Salad Dressing, Butter Thin Biscuits, Wax Lunch Paper, Nabisco Wafers, Dom. Swiss Cheese, Kraft Cheese, "Asco" Mustard.

Louella Butter lb. 43c. Louella Butter is made from the pure, Pasteurized cream of happy, healthy cows, who feed on rich, sweet grass near singing brooks in the richest dairy districts of the entire United States. Richland Butter lb. 38c. Pure creamery prints. Big value.

FOR WASH DAY: Lenox Soap, Rabbit's Best Soap, Asco Ammonia, Young's Powder, Star Soap. Best New Potatoes: 1/4 pk., 3/4 lb., 1/2 pk. (7 1/2 lbs.), 3/4 bu. (30 lbs.), "Big" "spuds", fresh dug. To Beat the Heat: Sarsaparilla, Ginger Ale, Root Beer, Pure Grape Juice, Lemon Cookies. Jersey Duke Pork and Beans, New Tuna Bermuda Onions.

When Its Hot and Sticky: ASCO Teas lb. 45c. Years to Learn: Victor Bread Big 6c. ASCO Macaroni, Asco Spaghetti, Asco Pars, Gold Seal Flour, Instantaneous Tapioca, Pearl Tapioca, Asco Sliced Bacon, Soup Beans, Asco Corn Flakes, Asco Evap. Milk, Blue Rose Rice, Asco Jelly Powder, Asco Cornstarch, Pure Honey, Asco Oleomargarine, Calif. Seeded Raisins.

Big Tuesday Special! If you wish to save money on your table expenses, visit one of our Meat Markets and see the exceptionally choice meats we are selling at such low prices. These Prices in All Our 188 Sanitary Meat Markets TUESDAY ONLY

All Smoked Hams, lb. 30c. Native Beef: Whole-Cut Chuck Roast, Boneless Pot Roast, Lean Soup Beef, Fresh Beef Liver. Milk-Fed Country Veal: Breast, Neck, Shoulders. Small, Lean Smoked Picnics, lb., 16c.

WANAMAKER'S Down Stairs Store

Center Aisle Opportunities. Remnants of Silk at Half Their Recent Low Prices Now 82 1/2c to \$1.25 Yard. Summer Necessities at Little Prices. Smart Bathing Suits For the Holiday. Delightful Models at \$4.75, \$5 and \$5.75.

Most young women want a degree of style in the bathing suits they wear and they are finding, in the Down Stairs Store, bathing suits with a distinctly youthful air. Starting at \$4.75 there is the suit sketched. It is of surf satin in a lustrous black with white piping showing at the round neck and on the hem.

2400 Pair of Men's Mercerized Half Hose 20c a Pair. Black, White, Brown, Gray, Navy. Classed as "seconds" although the imperfections are very slight and mostly unnoticeable. Wore their first quality the price would be considerably higher.

Checked Organdie 50c a Yard. Maize, Rose, White, Light Blue, Orchid, Pink, Apple Green, Copenhagen. The small, woven, self-tone checks lend an additional airy delightfulness to organdie that is already pretty by reason of its fine sheerness and delicate tinting.

Low Shoes for Women, \$5.40. Fashionable instep-strap pumps are of the ruddy tan that is so much asked for by everybody who wants to wear the latest thing. They come also in useful black leather. Either straight or indicated wing tips and low, medium or Cuban heels.

Gingham, Organdie, Voile, Swiss and Crepe de Chine in New Dresses at \$3.85 to \$29. Imagine a fairy "pie" that would hold hundreds of lovely frocks all swathed together by glistening folds of maline. Then think of this Down Stairs Dress Shop as just such a fascinating assembling center of crisp, cheery, becoming frocks for every hot hour in the day or night.

All These Are NEW and Beautifully Fresh. Plaid gingham dresses with pique collar at \$3.85. Checked gingham dresses with organdie collars and sashes at \$4, \$4.50 and \$5. Voile with neat patterns in navy, black, rose, Copenhagen and lavender, \$4.75.

French Hand-Made Dresses Repriced \$14.75 and \$18.75. Delightful frocks in typical French colors and styles. Different from any others and it is always so pleasant to say "My Paris frock—!" Yes, every stitch is hand-made—even the tiniest tucks. Sizes Vary According to the Style. Some are for young girls 14 to 20, others for women who wear sizes 36 to 44—and there are plenty of extra sizes at moderate cost within this same price range.