



time each day, and well worth it.

6 large long cucumbers  
1 cup salt  
16 cups water  
1/2 tablespoon alum  
1 lemon  
1/2 lb. seedless raisins  
4 cups sugar  
2 cups vinegar  
1/2 tablespoon whole cloves  
1 stick cinnamon

Cut 2" from ends of cucumbers. Scoop out seed portion, leaving cavity full length of cucumbers. Replace the ends; fasten with picks. Lay cucumbers flat in stone crock. Add salt to 8 cups water; bring to boiling point. Pour over cucumbers. Cover; let stand in cool place 12 days. Drain. Rinse cucumbers in cold water; return to crock. Add alum to remaining water; pour over cucumbers. Let stand 24 hr. Drain; cover with cold water; let stand 24 hr. Finely chop lemon; mix with raisins. Fill cucumbers; fasten ends with picks. Combine sugar, vinegar, cloves and cinnamon; bring to boiling point. Pour over cucumbers. Place weight on cucumbers to hold them under vinegar mixture. Let stand overnight. For the next 9 mornings pour sirup off; reheat to boiling point and pour back over pickles. Cover crock. Will keep indefinitely in their sirup.

If anybody makes you furious, sit down and write him a note. Get it out of your system. Then tear up the note.

All we know about snooty and hateful clerks is what we see in the papers. We haven't met any of that kind.



### Any City Can Take Pride in Its Airport Runways of Soil-Cement

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Airport runways of secondary or auxiliary class present a serious construction problem. How can they be built strong and durable—at low first cost?

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Service on many hundreds of miles of light-traffic roads and streets and at numerous airports, *proves that Soil-Cement is strong, dense and highly resistant to sun, rain and frost.* It is placed

But *Soil-Cement CAN* save you time and money on secondary or auxiliary airport surfaces and light-traffic roadways. The complete story will be furnished on request to engineers, officials and citizens concerned with airport development.

**PORTLAND CEMENT ASSOCIATION**  
State Planters Bank Bldg., Richmond 19, Va.

A national organization to improve and extend the uses of concrete . . . through scientific research and engineering field work

### It's Pickling Time — Recipes For Corn Relish And Bread and Butter Pickles

This is the time to get out the pickling kettle and give it the place of honor in the kitchen. Whether it's corn relish or spiced cantaloupe, watermelon rind or stuffed cucumbers, Susan Adams has the recipe for it in McCall's for July:

**CORN RELISH**  
6 ears corn  
1/2 lb. cucumbers  
1/2 lb. white onions  
1 1/2 lb. tomatoes  
2 green peppers  
2 sweet red peppers  
3 small hot red peppers  
1 small bunch celery  
1 teaspoon turmeric  
1 qt. vinegar  
2 1/2 tablespoons salt  
2 cups sugar  
5 tablespoons whole light mustard seed.

Use a knife, not a food chopper, to cut all vegetables. Cut corn from cob, without scraping. Peel cucumbers, onions and tomatoes; dice coarsely. Remove seeds and fiber from green and red peppers; cut fine. Use inside stalks of celery; cut in small pieces. Blend turmeric with small amount vinegar; add to remaining vinegar with salt and sugar, stir until dissolved. In large kettle, combine corn, cucumbers, onions, tomatoes, peppers, celery, mustard seed; add vinegar mixture. Boil 1 hr., stirring frequently. Pack into 3 hot sterilized pint jars, filling to top; fasten closures at once.

**WATERMELON RIND PICKLES**  
2 lb. watermelon rind  
1 tablespoon lime in 4 cups water  
4 cups vinegar

5 cups sugar  
1 tablespoon each whole allspice and cloves  
Stick cinnamon

Pare rind; remove all red portion. Cut in round chunks. Soak rind in limewater 3 hrs. Drain; cover with fresh water, cook 1 1/2 hr. or until tender. Let stand in this water overnight. Drain; drop pieces into sirup made from vinegar, 1 cup water, sugar and spices. Cook gently 2 hr. Pack into sterilized jars; seal.

**SPICED CANTALOUPE**  
The cantaloupe must be under-ripe.  
1 underripe cantaloupe  
4 cups sugar  
1 cup cider vinegar  
1 teaspoon whole cloves  
3 sticks cinnamon bark  
1 tablespoon each cinnamon, allspice and cloves  
1 lemon.

Cut cantaloupe in sections; remove rind. Soak 3 hr. in salt water, using 4 tablespoons salt to 4 cups water. Drain; rinse quickly in cold water. Combine 2 cups water, sugar, vinegar, cloves and cinnamon bark. Place cinnamon, allspice and cloves in cheesecloth bag; add. Boil 10 min.; add well drained rind; boil 10 min. Let rind stand in sirup overnight. Drain sirup from cantaloupe; boil 10 min. Add cantaloupe; thinly slice lemon; add. Cook slowly 1 hr., or until clear. Pour into sterilized pint jars; seal immediately.

**BREAD AND BUTTER PICKLES**  
My grandmother used to pie these paper thin slices on home made bread spread with sweet clover butter. Now I eat them just with bread.

12 cucumbers  
4 onions  
1/4 cup salt  
2 cups vinegar  
1 cup sugar  
1 tablespoon each mustard seed and celery seed.  
1 tablespoon ginger  
1 teaspoon turmeric  
Soak cucumbers in cold water overnight. Cut unpeeled cucumbers into very thin slices. Sliver onions lengthwise. Cover cucumbers and onions with salt. Let stand 1 hr. Rinse quickly with cold water. Drain. In large kettle, heat vinegar with sugar, mustard seed, celery seed, ginger and turmeric to boiling. Add cucumbers and onions. Quickly return to boiling point; boil exactly 3 minutes. Immediately pack into 6 sterilized pint jars; fasten closures at once.

**STUFFED CUCUMBERS**  
These are special. A little trouble, but they don't take too much

### Pfc. Ed Davis Home For Visit

Pfc. Edward E. Davis whose father, L. A. Davis, lives at 934 Vance Street, Roanoke Rapids, is now home on furlough. While fighting with the Timberwolf Division he participated in the Belgium, Holland and German campaigns.

### MUMMIES MAY BE RELICS OF ANCIENT PEOPLE

Ancient bodies entombed on a mountainside near the mighty Amazon river may be last relics of a race that flourished thousands of years ago. Read of this unusual discovery in the July 22nd issue of **THE AMERICAN WEEKLY** Nation's Favorite Magazine with

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### More Comfort Wearing FALSE TEETH

Here is a pleasant way to overcome loose plate discomfort. **FASTEETH**, an improved powder, sprinkled on upper and lower plates holds them firmer so that they feel more comfortable. No gummy, gooey, pasty taste or feeling. It's alkaline (non-acid). Does not sour. Checks "plate odor" (denture breath). Get **FASTEETH** today at any drug store.

### How women and girls may get wanted relief from functional periodic pain

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