

Ginny Simms, Walt Brennan To Be Guests Of Charlie

Bergen And "Aid" Will Close Current Series Sunday Night; "Army Hour" To Be Heard From Philadelphia

Movie songstress Ginny Simms and Walter Brennan, veteran character actor of the films, will join Charlie McCarthy, Edgar Bergen, Abbott and Costello and Ray Noble in the final program of the current series Sunday at 8 p. m. over WEAF. After the broadcast Bergen, Charlie and his country cousin, Mortimer Snerd, will take up special summer work.

The official "Army Hour" will journey to Philadelphia, Sunday at 5:30 p. m. over WEAF for an on-the-scene account of the Army War Show, the War department's traveling exhibit and demonstration of American military weapons.

Flame-throwers, tanks, motorized infantry and other weapons Uncle Sam's soldiers have in store for the Nazi and the Jap are to be graphically described during the Philadelphia pickup.

The voice of the American business man, dramatized by the powerful pen of Stephen Vincent Benet and brought to radio by the voice of Melvyn Douglas, will be the next in the "Dear Adolf" series of broadcasts on Sunday at 5 p. m. over WEAF.

"Meeting in the Madhouse," titivating tale of mystery and mayhem in an insane asylum (the perfect complement to a balmy summer evening) will be the "Inner Sanctum Mystery" offering Sunday at 8:30 p. m., over WJZ.

Paul V. McNutt, Chairman of the War Manpower Board, will be heard over WJZ Sunday, as he addresses a "Unity for Victory" rally to be held at the Golden Gate ballroom in Harlem, under the auspices of the Negro Labor Victory Committee of Greater New York.

McNutt, who will be heard from 6:05 to 6:30 p. m., will be introduced by the Rev. Clayton A. Powell, Pastor of the Abyssinian Baptist church and New York City councilman.

In Gildy's final program of the season, the cast will concern themselves with making plans for a eight week vacation, which in truth the program is taking following the broadcast on Sunday, 6:30 p. m. via WEAF. The Gildersleeve ménage, Marjorie, LeRoy, Judge Hooker and Birdie, the maid, will all add to Gildy's confusion and consternation.

Canning Tips Are Listed By County Agent

By RUTH BARNES

Home Demonstration Agent

When canning instead of using a medium sirup as suggested for canning most fruits use a light sirup. To make a light sirup use three parts of water or fruit juice to one part of sugar and bring to a boil. If you desire, you may substitute up to half of the sweetening called for in the sirup with an equal amount of honey, or up to one-third the sweetening called for with an equal amount of corn sirup.

To make a light sirup, with honey, for instance, for one gallon of water you would use two and one-half cups sugar and two and one-half cups honey. With corn sirup, for each gallon of water you would use three and one-third cups sugar and one and two-thirds cups corn sirup.

In making jellies — with less sugar use three-fourth cup sugar to each cup fruit juice—with part honey replace up to half the sugar called for with an equal measure of honey—with part corn sirup replace up to one-fourth the sugar called for with an equal measure of corn sirup. If you use either part honey or corn sirup cook the mixture slightly beyond the jelly stage.

In making jams and preserves cut down the sugar three-fourth of a pound to every pound of fruit. Cook the product longer because it takes a little longer cooking to get the product as thick as you want it. In substituting corn sirup or honey replace up to half the weight of sugar called for in the recipe. To make substitutions by cupfuls rather than by weight it is necessary to know that one pound of honey or corn sirup measures approximately one and one-third cups. If you are replacing half the measure of sugar called for with honey or