

If You Like Huckleberry Pie

HERE comes the big, big blueberry pie and it promises huckleberry pie with the berries as big as grapes. They are to be cultivated so that instead of hunting the little wild huckleberries in the woods, the pickers can gather the big fat fellows from cultivated fields.

How to do this and utilize thousands of acres of deserted farm and waste land is being demonstrated in New Jersey, in the backwoods of Burlington county. The common swamp huckleberry is about to take its place amongst the domesticated plants and shrubs of our fields and gardens.

This piece of pioneering, which is being eagerly watched by New Englanders and by the inhabitants of other sections where there are thousands of acres that might be devoted to the culture of the huckleberry, is being sponsored by Miss Elizabeth C. White, of "Whitesbog," N. J., a knower and lover of the pine lands.

For the past ten years the United States Department of Agriculture has been working in co-operation with Miss White. In the past few years the results of the long, determined fight, con-

ducted without profit of any sort, have begun to show.

The newness of the old fruit consists in the same thing which made the cultivated apple a new product in comparison with the crabbed little wart of a thing it was in its natural state. The pioneering has come in wresting from the masses of swamp huckleberries of many sizes and flavors, and as imperfect as nature often leaves her work, a berry of astounding size. The new blueberry—the swamp huckleberry grown up—averages five-eighths of an inch in diameter and before long may be a full inch.

Where They Are Grown.

The fields chosen for the berry's cultivation are the section of sand, water and scrubby pines which is known to the world in general, equally for its cranberries and for its monotonous and uninspiring waste of rutted roads, uninhabited clearings, sand and peat and more sand.

It is several generations now since the cranberry was first cultivated. Both of Miss White's grandfathers were pioneers in that, and it was in this sec-

tion that Miss White in 1911, to set about her great experiment then, realizing the national significance of the development which might she established contact with the Department of Agriculture, which had some experimenting with blueberry plants. Later she enlisted the agricultural experiment station at Minnesota, agents in New Jersey, an experimental station in New Hampshire, and a private enthusiasts.

Her first act was to offer financial co-operation to the Government experiments, and to offer a field for growing out seedlings under natural conditions after they were hybridized in laboratory conditions at Washington. Then she called on her neighbors "Pineys," for their co-operation in growing, among the thousand of wild swamp huckleberries, bushes of fine growth and fruiting to be used in experiments at Whitesbog. Some of these were given to the Government to start work for which facilities up to then had been limited. About 95 per cent. of the plants the Government produced have been developed

Now comes the
You now have
if you will look
letter "Chart" you
ting the relative
bers you have c
automatically f
you have given
spective letters,
plete words an
message, which
hidden.

Sometimes it
divided (part
beginning).
them together.

Copyright, 1911

The very

MODE

By Gra

At a

CHARL

Philadelphia Record April 29, 1923.

SIMPLE DESSERTS

A dessert that one need not fear to give even the children is the following:



Butter slices of bread, lay them in a baking dish or bowl; over each layer pour canned blueberries or any other small stewed fruit.

Press and cover until the bread is well soaked with fruit juice. Turn out on a platter and serve with whipped cream. This dessert may be heated and served from the dish if so desired.

Winnemucca, Nev.
Silver State.
April 26, 1923.

Blueberries (canned) poured over bread without the raisins, allowed to stand to soak well, served hot or cold with cream and sugar make another excellent pudding.

Ripley, Tenn., Enterprise
April 27, 1923.

Blueberry Muffins

The canned blueberry muffins are particularly good; drain the fruit thoroughly and use as the fresh berries with your usual muffin batter. Blueberry biscuits can be made in the same way.

Tacoma, Wash. Ledger
March 28, 1923

Fresh eggs 27c. doz. Big near gallon cans blackberries, loganberries, crushed pineapple, cherries, blueberries, black and red raspberries, on sale. Peaches 53c gallon. Extra-Puffed wheat 10c package. Grand Grocery Co. 1000 P street.—Adv.

Lincoln, Neb., Journal
3/3/23

THE HOUSEHOLD

Edited by Anne Rittenhouse.

SOME SUMMER PIES.

We are prone to think of pies as best suited for our winter menus, but there are some of the fruit pies that are really never at their best save in summer. The fresh berry pies are far more toothsome than those made of the berries after they have been canned, and many persons prefer green apple pie made of apples when they have first begun to fall, before they have ripened, as far superior to that made of more mature fruit.

TUESDAY, JUNE 5,

It is perhaps a city notion—that pie is best suited to cold weather. At any rate the farmer's wife considers her duty left undone if she does not provide pie for her family once or twice a week all summer.

One good cook always includes dry cracker crumbs in the ingredients for berry pies. She lines a pie plate with the pastry rolled thin and sprinkles over it one tablespoon of the crumbs with two tablespoons of butter in small pieces. She adds about a half cup of sugar. Then she adds two cups of any sort of summer berries, adds a cup of sugar and a tablespoon of crumbs, and finally the pie crust of pastry.

There is a difference of opinion in regard to the adding of spices to berry pies. Many persons feel that any spice detracts from the original berry flavor. However, cinnamon is sometimes added sparingly to raspberry pie and a little nutmeg gives zest to blueberry pies, while a dash of ginger gives the needed piquancy to blackberries.

Asbury Park, N.J.
Press.
June 6, 1923