Woman's World

By MAIR M. MORGAN

"A Woman's Place Is in the Home."

Fall Appetities.

With the cool evenings and bracing breezes of autumn, our appetites no longer demand the crisp salads of summer days, but revel in thoughts of roast beef, stews and dumplings. of roast beef, stews and satisfying can be envisioned than baked ham. The following offers a nice variation of this ever popular dish:

Baked Breaded Ham, Shoulder or Leg.—Cover a whole ham or shoulderder with cold water, bring slowly to the boiling point, then simmer until nearly tender. Carefully remove the skin from meat, brush all over with beaten egg, then cover with bread crumbs mixed with brown sugar, paprika and a little mustard. Place in the oven and pour one cupful of fruit juice or cider in the baking pan. Bake about half an hour, basting now and then with the juice. Garnish with broiled peaches or apples and make gravy from the liquid in the pan.

Veal Potpie With Dumplings.—Cut one and a half pounds of neck of veal in cubes, cover with water, and add a quarter of a pound of salt pork, also cubed. Simmer for one hour, then add two onions, a quarter of a cupful of diced celery, half a cupful of diced carrots, with salt and pepper to taste. Simmer one hour, then thicken the gravy with one tablespoonful of flour blended to a paste with two tablespoonfuls of water. Add paprika and other seasoning as required, and if the gravy has evaporated much add more boiling water.

For the dumplings sift together one and a half cupfuls of flour, half a teaspoonful of salt, three teaspoonfuls of baktng powder. Add milk to make a stiff batter, about half a cupful. Drop from the end of a spoon into the boiling gravy. Cover closely and cook rapidly for ten to twelve minutes.

For Company.—Add one cupful of small canned peas to the potpie five minutes before serving.

Irish Stew With Vegetables.—One and a half pounds of lean veal cut into neat pieces for serving. Wipe with a damp cloth, then dip each piece in flour and brown in a little fat. Place in a heavy saucepan and add a pint of boiling water, a cupful of carrots cut in dice, and four onions sliced half an inch thick. Add a teaspoonful of salt and pepper to taste. Cover the saucepan and allow the contents barely to simmer two hours, then add a cupful of green peas, and also a teaspoonful of chopped parsley and two cupfuls of potatoes cut in cubes. Cook until the peas and potatoes are finished, thicken the gravy and season as preferred. Dumplings or noodles may be added to this very appetizing stew. For extra spice for jaded palates, small amounts of saffron, sage, thyme and currypowder give an added piquance. Try them.

Deep-Dish Cherry Pie.—Line a deep earthen dish with flaky pastry and in the centre place an inverted custard cup. Fill the dish with pie cherries which have been washed, pitted and well sweetened. Pile the fruit higher in the centre than at the sides of the dish, dot with butter and sprinkle with two tablespoonfuls of flour. Make a cover of the pastry but do not slit it in the usual fashion, and, pressing it down firmly at the sides, brush over with beaten egg yolk. Bake in a moderate oven at least one hour. Lift the edge of the inverted cup when serving so that the juice may escape. The pie is good, hot with hard sauce or cold with whipped cream. Some other fruits may be substituted for cherries, but the more acid ones give a tastier, more desirable pie.

Colorful Cooking.

A spoonful of jam, right in the centre of a cup custard, adds color and flavor. Cranberry sauce will give mayonnaise a rosy color that is attractive. A dash of grape juice gives a heightened, sharpened flavor to apple sauce.

Later Supper Snack.

For those who like a midnight spread and are peanut butter addicts, this recipe may be especially appealing: Take 1½ cups peanut butter, 1½ cups hot milk, 1 teaspoon salt, 6 half-inch slices of bread and pepper. Mix peanut butter with hot milk and seasoning, mixing together thoroughly. Dip slices of bread into the peanut butter mixture. Saute in hot fat. Garnish with pickles and olives.

Onions Stuffed With Beans.

Six large Bermuda onions, 3 tablesoons butter, 1 medium can beans, ½ cup bread crumbs, ketchup to flavor, 1 teaspoon salt, ¼ teaspoon pepper. Peel onions carefully, leaving hollow cup with opening at top about the size of a fifty-cent piece. Chop ½ cupful of the onion removed from centres and let simmer in butter ten minutes. Remove from fire and combine with beans, ketchup, seasoning and bread crumbs. Fill onions with this mixture. Place in deep covered baking dish with little water. Bake in moderate oven 1½ hours or until onions are tender.

Unusual Touches.

Those who enjoy something sweet with their meat will appreciate stuffed prunes with their saddle of mutton as a change from red-currant jelly. Remove the stones from the prunes after stewing and while hot fill with a good sweet chutney. Serve hot with the mutton. Another unusual touch is the serving of little banana fritters with chicken and, of course, an orange salad with wild duck. The oranges for this salad should have pips and every particle of skin and pith removed. Cut in thin quarter slices or in thin rings, arrange in layers in a dish; sprinkle each layer with a little castor sugar and a very little salad oil.

Kitchen Wrinkles.

Concerning Vinegar.—A little vinegar will remove paint from windows.

A little vinegar in the dried glue will make it fit for use again.

A tablespoon of vinegar in the lard in which doughnuts are to be fried will prevent them from absorbing so much fat.

A tablespoon of vinegar poured on a hot shovel and carried through the house will take away all cooking odors and make the air sweet.

Undiluted vinegar is splendid for cleaning the bricks around the fireplace and the joy of it—it will not harm your hands.

A shabby silk umbrella can be revived in the following way:—Pour half a pint of boiling water over a tablespoonful of sugar, leave until dissolved, then open the umbrella, and sponge down the gores with the liquid, from ferrule to tips. Aftetr sponging the whole surface of the umbrella, hang it out in the open air.

White materials should be wrapped carefully in blue paper before being turned yellow.

When preserving eggs with waterglass, smear each egg with butter before placing it in the pickling solution. This seals the pores of the eggs and they keep much better.

After darning socks and stockings in the usual way, take a few runs from corner to corner of darn, making a sort of cross on it, and it will wear twice as long.

Never trouble to grate chocolate to be used for cakes or cold sweets. Place the chocolate in the oven for a few seconds. It will become quite soft, and can be creamed with the butter or beaten up with eggs or milk.

After washing handkerchiefs, steep them overnight in clean water to which a little cream of tartar has been added. When ironed they will be beautifully white.

To relieve a sprain.—Take a piece of old linen, fold it into a pad, soak in vinegar, and apply to the sprained part. Then bandage firmly, but not too tightly. Renew the compress from time to time.

To prolong the life of your mincer, oil it occasionally with salad oil.

Powdered quicklime mixed with white of egg, the whole beaten well and slightly warmed, makes an excellent cement for mending broken china.

When cleaning cloth, rub it with a piece of material of the same color. If this is unobtainable, a small ball of wool of similar shade will be found an excellent substitute.

A little sal ammonia will brighten and remove stains from leather, particularly if the stains are of an oily nature. A very little should be applied, then gently sponged off with cold water. Do not rub leather; use a sponge.

Lemons will keep much longer if kept in a bowl of cold water which, is renewed each day. And, when a lemon has been cut, the unused part can be kept from dying by placing it, cut side up, beneath an inverted glass jar.

The Pasture

I'm going out to clean the pasture spring;
I'll only stop to take the leaves away
(And wait to watch the water clear, I may):
I shan't be gone long.—you come too.

I'm going out to fetch the little calf
That's standing by the mother. It's so young,
It totters when she licks it with her tongue.
I shan't be gone long.—You come too.
—Robert Frost, "Collected Poems."

A SLIGHT GAIN

He certainly looked a trifle sad. His friend tried to find out the reason. He was told.

"So," he said, "you loved and lost, eh, old chap?"

"In one way, yes," said the other, brightening. "Actually, however, I was the winner."

"In what way?" asked his friend.

"She returned my presents and accidentally put in some of another fellow's as well," came the reply.

"I consider kissing unhealthy." "Well, I've never been——" "Kissed?" "No—ill!"

Two Pals View Eclipse

Jimmie didn't want his canine companion to miss the big show so he borrowed an extra pair of smoked glasses. Of course there wasn't a total eclipse at Detroit, but it was swell while it lasted.

Colds Declared Scourge of U.S.

Of all Minor Afflicitions it Alone Resists Stubbornly, Says Health Report

Washington.—The common cold—one of the few ailments that refuses to entirely surrender to the onward march of medical science—is emerging as the scourge of America.

The public health service presents information showing the cold to be the greatest single factor in economic loss because of illness. Most other diseases are yielding, and as science gradually vanquishes them every American reaps the benefit in a death rate that has been steadily dropping for nine years. Today it stands at a new low 10.9 for every 1,000 population.

Of the minor afflictions only the common cold resists stubbornly and exacts a great part of the $800,000,000 that is lost annually in this country because of illnesses that could be prevented.

"We are finding," public health service officials said, "that most communicable diseases are showing decreases. For instance, diphtheria, scarlet fever, small pox and measles are showing a lower trend than they have in years. This has been particularly notable in the last three or four years, and theories have been advanced that the depression might have had something to do with it.

The best estimates available at the public health service are that every American can expect to have one cold a year. Statistics are conceded to be rather uncertain because the cold is the most elusive of ailments. In the language of science it is ultra-microscopic.

That means its germ is one of the rare ones that cannot be encompassed by the all-seeing eye of the microscope.

Wild Rose and Whin

Wild rose runs riot through the hedge,
Blossom and bud and thorn.
But from the bank's gold powdered edge
The scent of whin, love's constant pledge,
Floats sweeter down the morn.

If ever that dark day should be
When sad and lonely grown,
One of us two . . my grief! achree . .
Must walk this road alone.

No sweetness of the pink roseen
Could ever ease my pain,
But breezes warm with yellow whin
Should send such memories crowding in
As brought you back again.
—Florence Davidson in "The Little Roads."

TEARS

Tears often prove the telescope by which man sees far into heaven.—H. W. Beecher.

Madam, a circulating library in a town is as an evergreen tree of diabolical knowledge!—Sheridan.

Five Farmerettes of California

Five fair farmerettes mounted on the back of Don, prize Holstein-Friesian bull of California, are setting forth for Pomona where one of them will be chosen America's champion farm girl.

Literacy In Canada Shows Increase

More Children Attending Schools — Trend is to Longer Attendance

Ottawa. — There are 660,505 persons in Canada over the age of five who can neither read nor write. There are 51,936 who can read but cannot write. The census of 1931 revealed this condition. Many of these had not yet started school.

In 1921 there were 615,167 persons over the age of five who could neither read nor write and 58,254 who could read only. Hence literacy is increasing pro rata to poplation for in 1931 the number of persons in the country over the age of five was 9,302,371, whereas in 1921 it was only 7,730,833. Seven per cent. could not write in 1931 and 9 per cent. in 1921. One per cent. more females than males can read and write.

The population of Canada between the ages of five and 24 is 4,151,175, and of these 2,152,262 are attending school. Between 1921 and 1931 there was an increase in the number of school pupils of 25.82 per cent., but the increase in the population was only 19.60 per cent., so that length of school attendance has increased considerably.

The number of pupils attending school in Montreal in 1931 was 152,408; Toronto, 117,626; Winnipeg, 45,773; Vancouver, 45,072; Hamilton, 32,285; Ottawa, 26,547; Quebec, 25,497; Edmonton, 18,372; Calgary, 17,035; Windsor, 14,190; London, 13,626; Halifax, 12,637; Regina, 11,805.

Dreaded Malaria Combatted By Two New Drugs

Washington — Studies by public health service physicians of the effect of two synthetic compounds show the way may have been prepared for the elimination of malaria as a major disease problem.

One of the drugs is plsmachin. Experiments by health service scientists and others have proved conclusively, they say, that its use prevents the transmission of malignant malaria.

It apparently also is an extremely valuable preventive agent. The experts claiming that treatment with plasmochin before the bite of the malarial mosquito will ward off the disease.

The other compound is atebrin. Its sponsors assert it clears up malignant attacks of malaria which quinine, for one reason or another, fails to affect, thus reaching a number f ages which have baffled physicians in the past.

Both agents were discovered outside the public health service, but service physicians learned that plasmochin has a sterilzing effect upon the organisms in the blood of a person suffering from malignant malaria. After treatment, the patient, although he may, still be ill, cannot act as a germ carrier for the anopholes mosquito.

Scientists say the use of plasmochin in the malignant type cases can be compared to isolation of a forest fire—there is no longer danger it will spread to other areas.

Experiments are now being made by service physicians to determine the value of plasmochin as a prophylastic.

First Girl—"Tom said that I was the only girl he ever loved." Second Ditto—"Oh, and doesn't he say it beautifully, dear?"

Paris Notes

New Bridge For Paris

ne of the thirty-one bridges across the seven-mile stretch of the River Seine that wanders through the heart of Paris—and the hearts of all Parisians—is to be replaced by a new structure. The bridge is the Pont du Carrousel, which links the Louvre to the Left Bank at the Rue des Saints-Peres. Built just 100 years ago, it was not designed to stand the strain of heavy automobile and bus traffic, and so is to be succeeded by a stronger and wider structure, with seven traffic lanes instead of two, built of reinforced concrete. It will be nearly 70 feet wide, and its estimated cost is 36,000,000 francs, about $1,440,000, which will be shared by the state, the department and the municipality. The new bridge will be constructed slightly down-river from the present site. Care is to be taken not to harm the magnificent double row of trees which adorn the quays on both sides of the river.

Professors' Hostels

The "Cite Universitaire" which is springing up on the outskirts of Paris is to have its scope enlarged. Originally intended to house students of all nations who come to Paris to study, it is now to have a house for professors as well. The Paris municipal council recently decided to build such a house on the edge of the university city. Besides eighty-eight apartments for professors and their families, and fifty separate bedrooms, it will include a lecture hall, stores, and 105 garages—for bicycles and baby carriages.

Ancient Vincennes

Of the hundreds of thousands of visitors who journeyed out to the Bois de Vincennes at the eastern end of Paris to see the Colonial Exposition last year, very few realized they were entering the domain of one of France's most historic monuments, the Chateau de Vincennes. Parisians themselves appear to forget that this once royal residence—now used as barracks—incarnates nearly seven centuries of French history. To act as a reminder to them, an exposition is being held at the Museum of Decorative Arts, in a wing of the Louvre, known as the "Exposition Retrospective du Chateau de Vincennes." Here paintings, photographs, and relics of many sorts recall graphically that the chateau, built on the site of a twelfth century castle, was frequently visited by Louis IX. (St. Louis) in the thirteenth century; that Louis X., Philippe V., Charles IV., Charles VI., Charles IX., Louis XIV. were among the kings who lived there. An exhibition of Sevres porcelain serves to recall that the famous national manufacture was founded in the chateau in the eighteenth century, while a number of items on view recall that the "donjon" or keep of the chateau served as a prison for such historical personages as the King of Navarre, the Grand Conde, Fouquet, Diderot, and the Duc d'Enghien. The exposition will continue until late in October.

Dam to Stop Seine Floods

Paris without the River Seine would be as inconceivable as London without the Thames. The friendly stream, lined with rows of closely planted plane trees which screen the busy wharfs below the drowsy quays, is a long curved swash of silver and green across the gray palette of Paris. But if the Seine is one of Paris' greatest charms, it is also one of its most serious problems. For in times of high water the level of the river rises rapidly between the narrow quay walls, and threatens to flood the lower sections of the city. The first step of a comprehensive plan designed to remove this danger was taken recently with the completion of Chatou Dam. Situated some distance down the river from Paris, the new dam replaces an old one at Bezons.

Gold Mine in Cushion

The dust-covered calm of myriad antique shops of Paris has been troubled lately by a flood of demands for old pillows, cushions, mattresses and overstuffed furniture. The reason is a discovery of more than 100,000 francs inside an old cushion at the Hotel Drouot, the city's leading auction establishment. During an uninteresting session a number of buyers started playing catch with an old threadbare, discarded cushion, throwing it vigorously from one to another till its outworn cover gave way, revealing a number of 1000-francs notes. As the former owner had no heirs, all the money went to the state.

Newspaper Has Historic Link

Not many newspapers have the opportunity to prove their venerable estate that was given to one of the Paris dailies recently. In connection with the centenary celebrations of the passing of "L'Aiglon,' 'a s Napoleon's little son was known, the Journal des Debatts published the photograph of a portrait of the "petit Roi de Rome" painted by a French painter in 1830. He is seated, with his arm resting on a copy of a newspaper, the title of which is easily discernible as the "Journal des Debats" itself. The paper offers the portrait as confirmation of the tradition that the royal prisoner was long a subscriber to the Journal des Debats despite its strongly anti-imperialist tendency at the time.—The Christian Science Monitor.

Sarcastic Jane—"I say, it's twelve o'clock! Do you thing you can stay here all night?" James—"Well, I'll have to telephone mother first."