# Woman's World

By MAIR M. MORGAN

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

### Buttermilk Sherbet

Combine 2 cups buttermilk, ½ cup sugar, 1 cup canned, crushed pineapple, 1 teaspoon orange juice and 1 teaspoon lemon juice. Place in tray of electric refrigerator, freeze until mushy, remove from tray to deep bowl, and fold in 1 egg white, stiffly beaten, 1½ teaspoons vanilla, 10 maraschino cherries, cut in halves. Beat until mixture is light and fluffy. Return to refrigerator trays and continue freezing.

### Mother Hubbard Meal

Bake a Hubbard squash whole in a moderately hot oven (375 deg. F.) 1½ to 2 hours, or until it is tender. Try it with a sharp pointed knife. Remove from the oven; cut a rather thick slice from the top of the squash, remove the seeds and then scoop out the squash itself. Mash and season the squash with shortening, salt, and pepper.

Have boiled together in salted water until tender, 6 whole small onions, 3 four-inch slivered carrots, ½ cup chopped green pepper and flowers of cauliflower from one small head. Fold these carefully into the mashed squash and return to the shell, piling mixture up about the top. Cover with buttered bread crumbs, top with grated cheese, return to hot oven (400 deg. F.) to brown, about 20 minutes.

When ready to serve, arrange a circle of minced parsley around the opening of the shell.

Place squash in centre of chop plate, around edges arrange pork chops on toast. Top chops with fried apple rings. Garnish generously between the chops with sprigs of parsley.

### Quick Banana Custard

One egg yolk 1 cup condensed milk, 2 tablespoons lemon juice, 3 tablespoons water, 1 egg white, 3 bananas. Beat egg yolk and stir into it the milk. Add lemon juice and stir until mixture thickens. Add water and fold in beaten egg white. Slice bananas into sherbet glasses, pour custard over them and top with red maraschino cherry.

### Special Muffins

Two cups prepared flour, 4 tablespoons melted butter, 2/3 cup evaporated milk, 1 egg. Mix flour and evaporated milk, add butter and beaten egg. Bake with cherry, date with nut, raisin, cheese, a little cocoanut or a dab of orange marmalade in centre.

### Special Salad

One cup mayonnaise, 1 teaspoon dry mustard, 2 teaspoons salt, 1 package cream cheese, 2 cups chopped apples, 1 cup chopped celery, 3 cups chopped cabbage, ½ cup chopped onion, ½ cup chopped pimento. Mix all together with mayonnaise. Serve on lettuce.

### Australian Goose

Have bone removed from 5 lb. tender shoulder of lamb. Make stuffing of 2 tablespoons fat pork, chopped, 1¼ cups soft bread crumbs, ½ cup raw ham, ½ cup milk, 1 teaspoon onion juice, salt and pepper, nutmeg.

Cook pork crisp, add crumbs, and brown; mix with other ingredients, stuff into lamb cavity and fasten.

Rub outer surface of meat with 1 tablespoon shortening, 2 tablespoons lemon juice, 1 tablespoon sugar, 1 cube beef extract, dissolved in ½ cup hot water, salt and pepper.

Brown in hot oven, reduce temperature to moderate and continue baking, counting 25 minutes to the pound. Serve with Noodle Kugel.

### Noodle Kugel

Cook until tender in rapidly boiling water, 3 cups noodles. Drain—then add ¾ cup shortening, 4 well-beaten eggs, salt and pepper.

Line muffin pans with bacon strips, fill with noodle mixture and bake until well browned, in moderate oven. Spread thickly with orange marmalade and serve.

### Cream Kolatchen

Cream until soft ½ cup shortening, add, stirring well, 5 egg yolks, beaten, 2 tablespoons sugar, grated rind of 1 lemon, 1 cup thick sour cream, ½ teaspoon salt, 2 cakes yeast, dissolved with 1 teaspoon baking soda in 2 tablespoons lukewarm milk. Mix in carefully, 3 cups sifted flour.

Half fill greased muffin pans. Let rise until light, in warm place. Put a raisin or cherry on top of each cake, spread with beaten egg white, sprinkle with sugar and bake in moderately hot oven.

### Spiced Angel Food

Combine and beat until frothy—1½ cups egg whites, ¼ teaspoon salt. Add, and beat until whites stand up in peaks, 1 teaspoon cream of tartar. Sift and beat with egg whites 1½ cups sugar. Sift and fold in gradually 1 cup cake flour, 1 teaspoon cinnamon, 1/8 teaspoon cloves. Add 1 teaspoon vanilla extract.

Put in angel cake pan, in cold oven, turn on gas, set regulator at 325 degrees F. Bake 1 hour. Cover with orange marmalade and top with double boiler frosting.

### Apple Fritters

These are a popular dessert in England and if you haven't had any for some time—try this recipe:

Peel, core, and slice 1 lb. of large cooking apples, roll in caster sugar, and leave for half an hour. Make a batter with 2 tablespoonfuls of flour, the yolk of an egg, 1 dessertspoonful of butter, a pinch of salt, and a little warm water. Beat thoroughly and leave for about an hour. Beat the white of the egg to a stiff froth, add to the batter, then heat a little fat in a pan, place some of the apple slices on a portion of the batter, cover, and drop into the pan. Fry both sides a golden brown, remove, and drain on paper. Continue in this manner until all the batter and apple slices have been used. Sprinkle with caster sugar and serve as hot as possible.

### Banana Fritters

Skin and cut a number of bananas, dip in batter, and fry a golden brown. Sprinkle lightly with lemon juice, and serve with cream and caster sugar.

### For Kitchen Files

#### Oil Bottles

When bottles of olive oil or castor oil are in use a thin film of oil usually finds its way down the outside aud leaves a greasy mark wherever the bottle stands. To prevent this a collar of lint should be slipped over the neck of the bottle to absorb the oil. To make the collar, take a small square of lint, cut a round hole in the centre just large enough to fit over the bottle neck, and trim the corners off neatly. When the collar becomes saturated with oil replace it with a fresh one. To keep the cork of an oil bottle firmly in place lay a small rubber band across the top of the cork, stretch the ends dow non each side of the bottle neck, and secure them just below the rim by tying a string tightly round. The band will keep the cork in position, but will stretch sufficiently to allow it to be taken out and replaced.

#### To Mend Lamp Shade

Parchment lampshades which have split may be mended with an adhesive transparent tape, which will be scarcely perceptible.

#### Washing Rugs

Small rugs may be washed quite simply at home. Shake well to remove loose dust and rinse thoroughly in cold water. Then prepare a large vessel of lukewarm soapy water, using flaked soap and squeeze the rug well in this. Rinse in warm, and lastly in cold, water, using one teaspoon of vinegar to every quart of water for this last rinse. Put through wringer with a very loose tension and shake vigorously to raise the pile. Dry in a warm place or in the wind, shaking once or twice during the drying.

Cretonne and colored cotton curtains will look much better if washed in bran water instead of with soap. It does not harm the colors, and imparts a slight stiffness to the material, so that starching is unnecessary.

An excellent ironing blanket can be made from old newspapers. Stitch together several large sheets, keeping them quite flat. It will be found that the newspapers retain the heat.

When making a milk pudding or a baked custard, stand the dish in another dish containing cold water. The custard will not boil over, and will be quite firm when cold.

Cover ink stains on a carpet with salt and remove with a spoon, applying fresh salt until it absorbs no more ink. Then rub the spot with a cut lemon and rinse with clean water.

If a cleaning powder is not available, a sprinkling of flour on a damp cloth will remove dirt from tiles or white enamel.

Keep a piece of flannel under the needle of your sewing machine. It will never get rusty and work will not be soiled.

#### For Washing Gloves

If your chamois leather gloves have lost most of their color, this can be revived. Soak some orange peel in water for a day, and then add this to the warm water which is to make the soapy lather for the gloves. This orange water will give the gloves the correct yellow tint.

When chamos leather gloves are very dirty they will come clean much more quickly if a little olive oil is added to the soapy water.

## Easily Made

By HELEN WILLIAMS.

*Illustrated Dressmaking Lesson Furnished With Every Pattern*

So easily made is this fascinating little frock, yet so professional in its effect. And all because of its smart details.

The bodice with its pretty and unusual neckline is quite plain. And note the clever placement of the skirt seaming.

Softly falling silk (either plain or patterned) such as crinkly crepe is delightfully smart for this model.

Style No. 3409 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust.

Size 16 requires 3⅞ yards 39-inch with ½ yard 35-inch lining.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 15c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

## Man, Aged 83, Wins At Knitting Competition

London. — The All-England lace knitting competition recently held at Leighton Buzzard has been won by a man. Moreover, the man is 83. Ur. David Rush, who by trade is a master printed, possesses all the requirements for this delicate craft—keen eyes, steady fingers, and a fine perception of art,—and so exquisite was the lace he submitted that the work of the numerous young lady competitors was put in the shade.

## Tax Pays Hospital Bills

A poll tax of 12 cents a week, imposed on all adults in the federal capital of Canberra, Australia, provides free treatment for all residents at community hospitals.

## Sunday School Lesson

**April 9. Lesson II—Jesus Requires Confession and Loyalty—Mark 8: 27-38. Golden Text—Whosoever will come after me, let him deny himself, and take up his cross, and follow me.—Mark 8: 34.**

ANALYSIS.

I. THE CONFESSION, Mark 8:27-30.

II. THE CHALLENGING CALL, Mark 8.: 31-38.

INTRODUCTION—Leaving Decapolis, Jesus made His way into some desert region. After satisfying th physical needs of the crowd (Mark 8: 1-9) he crossed the lake to "Dalmanutha." There he encountered some Pharisees who engaged him in the usual controversy, vs. 11, 12. The departure for Bethsaida seems to have been hurried; the disciples forgot to provision the boat, vs. 13, 14. The lack of real understanding revealed in what followed (vs. 15-21) indicates how urgent was the need for training. The healing (vs. 22-26) had the usual result. Jesus moved on again.

I. THE CONFESSION, Mark 8:27-30.

Going northward, Jesus and the disciples made their way up the southern slopes of Mount Hermon until they came into the towns growing up around Cæsarea Philippi. Here again Jesus seems at last to have found the quiet retreat which he had been seeking so long. We now come to another stage in the Costly Way. This stage (Mark 8. 27 to 10: 45) is marked by solemn and repeated predictions of approaching death for himself, and persecution for his disciples, Mark 8: 31; 9: 31; 10: 33. They "ring out like the muffled strokes of a bell," giving the whole section a tense and sombre character.

Suddenly Jesus asked his momentous question, v. 27. Quoting other people's opinions is always easy (v. 28), but Jesus made it personal, 'Whom do *ye* say that I am?" Peter broke the silence with his great confession, v. 29. The disciples had been coming to this conclusion for some time. Their faith, wavering as it often was, would be strengthened, made more definite, by this expression of it. "No impression without expression," say the psychologists. Hence the evangelist at a revival meeting calls for a public decision. He knows that it will strengthen the faith of the convert. Temperance workers call for a pledge. It is easier to be a Christian if one joins the Church.

Not until he had a chance to acquaint the people with the new idea of Messiahship would Jesus permit the truth to be told. Divulged now, it would do more harm than good.

II. THE CHALLENGING CALL, Mark 8.: 31-38.

To Peter and the others, "Messiah" meant the national deliverer for whom Israel had hoped for centuries. All that was needed now was to give the signal, march on Jerusalem, and there inaugurate the new kingdom. But they had to learn a disappointing lesson. Their Master was different from the Messiah they had planned for. Not by the way of military stratagem and triumph, but by the way of suffering, rejection, death, resurrection, was he to win his spiritual kingdom, v. 31.

Peter's vehement protest must have reminded Jesus of the first time that an easier, more popular alternative presented itself to him. Did not the Tempter suggest that God would protect his faithful servant? Matt. 4: 6. Quick as lightning came his answer, "Get thee behind me, Satan." Once more it was the Costly Way, vs. 32, 33.

He now called openly upon all the people to undertake with him this hazardous venture, v. 34. The terms of discipleship were self-denial. To "deny" oneself is not to do without sugar in one's tea and put the money in the missionary box, desirable as that might be. When Peter "denied" Jesus in the High Priest's palace, he "repudiated" his Master. Here is the same word. To deny oneself is to repudiate oneself. "It doesn't matter about me" must be the attitude of every follower of the Christ.

It is only the one who can take this attitude toward himself who will be able to take up the cross, v. 34. A "cross" is not one of the many troubles which life brings to us—a painful illness, a financial loss, a wayward son. It is the hard and dangerous way which we deliberately choose when an easier, safer way is open to us.

Dr. Maclaren said: "The law for every disciple is self-denial and taking up his cross. How present his own cross must have been to Christ's vision, since the thought is introduced here, though he had not spoken of it, in foretelling his own death! It is not Christ's cross that we have to take up. His sufferings stand alone, incapable of repitition and needing none; but each follower has his own. To slay the life of self is always pain, and there is no discipleship without crucifying "the old man." Taking up my cross does not merely mean meekly accepting God-sent or men-inflicted sorrows, but persistently carrying on the special form of self-denial which my special type of character requires. It will include these other meanings, but it goes deeper than they. Such self-immolation is the same thing as following Christ; for, with all the infinite difference between his cross and ours, they are both crosses, and on the one hand there is not real discipleship without self-denial, and on the other there is no full self-denial without discipleship."

Ultimately this costly way is the *only* way, if one is going to *live*. The man who hoards up his powers and opportunities and uses them for selfish ends will lose his higher life. He who is willing to suffer physical loss, even physical life itself, will develop his spiritual life.

So valuable is a man's higher life that nothing physical or material can be balanced against it. Supposing a man makes a lot of money, has every creature comfort, enviable worldly position, what of it, in the gaining of them, he has starved his finer nature, vs. 36, 37?

Verse 38 does not appear to be clearly related to the rest of this section. It deals, not with a suffering Messiah which is the theme of this passage, but with the Son of man in glory. Nevertheless, it is likely that Jesus did, in some way, insist on a personal loyalty to himself.

## Queen Victoria's Triumph

Next year was the fiftieth of her reign, and in June the splendid anniversary was celebrated in solemn pomp. Victoria, surrounded by the highest dignitaries of her realm, escorted by a glittering galaxy of kings and princes, drove through the crowded enthusiasm of the capital to render thanks to God in Westminster Abbey. In that triumphant hour the last remaining traces of past antipathies and past disagreements were altogether swept away. The Queen was hailed at once as the mother of her people and as the embodied symbol of their imperial greatness; and she responded to the double sentiment with all the ardour of her spirit. England and the people of England, she knew it, she felt it, were, in some wonderful and yet quite simple manner, hers. Exultation, affection, gratitude, a profound sense of obligation, an unbounded pride—such were her emotions; and, colouring and intensifying the rest, there was something else. At last, after so long, happiness—fragmentary, perhaps, and charged with gravity, but true and unmistakable none the less—had returned to her. The unaccustomed feeling filled and warmed her consciousness. When, at Buckingham Palace again, the long ceremony over, she was asked how she was, "I am very tired, but very happy," she said.

And so, after the toils and tempests of the day, a long evening followed—mild, serene, and lighted with a golden glory. For an unexampled atmosphere of success and adoration invested the last period of Victoria's life. Her triumph was the summary, the crown, of a greater triumph—the culminating prosperity of a nation. The solid splendour of the decade between Victoria's two jubilees can hardly be paralleled in the annals of England. The sage counsels of Lord Salisbury seemed to bring with them not only wealth and power, but security; and the country settled down, with calm assurance, to the enjoyment of an established grandeur. And—it was only natural—Victoria settled down too.

The last and the most glorious of such occasions was the Jubilee of 1897. Then, as the splendid procession passed along, escorting Victoria through the thronged re-echoing streets of London on her progress of thanksgiving to St. Paul's Cathedral, the greatness of her realm and the adoration of her subjects blazed out together. The tears welled to her eyes, and, while the multitude roared round her. "How kind they are to me! How kind they are!" she repeated over and over again. That night her message flew over the Empire: "From my heart I thank my beloved people. May God bless them!" — Lytton Strachey in "Queen Victoria." (New York: Harcourt, Brace).

## Youthful Woman Diplomat Spain's Latest Appointment

Madrid—The daughter of the writer, Don Jose Salaverria, Senorita Margarita Salaverria, has become Spain's first woman diplomat. She was the only successful woman candidate at the recent examinations for entry into the diplomaic service, in which women were allowed to take part for the first time.

Senorita Salaverria is under 23 years of age, and had always wanted to be a lawyer. She studied at Madrid University, specializing in mercantile law in which she recently took her diploma.

## Surgeon Stops Patient's Heart to Perform Special Operation

Stockholm, Sweden. — A remarkable heart operatoin, said to be the eighth of its kind in the world, during which the patient's heart was stopped for four minutes, was performed recently at the Hospital of Sabbatsberg, in Stockholm. The heart was laid bare and its beating was stopped during the four minutes needed for the operation.

The surgery was successful and the patient has now regained full health.

## Telephone Patent

March 7 marked the fifty-ninth anniversary of the issuance to Alexander Graham Bell of a patent on the invention of the telephone, but apparently everybody was too busy talking over it to talk much about it. —The Christian Science Monitor.

## Leaves To Forget

Joan Crawford, whose marriage with Douglas Fairbanks, Jr., has gone the way of most Hollywood romances, left for a quiet retreat to forget.

## Shanghai Honors Mme. Wang

Chinese leaders of Shanghai gathered, writes the correspondent of "The Christian Science Monitor," to honor Mme. Y. K. Wang, the mother of three brilliant sons. Mme. Wang is the mother of Dr. C. T. Wang, twice Chinese Foreign Minister; C. F. Wang, director of the former Manchurian Mining Administratio, and C. H. Wang, a leading Shanghai banker. All are active in the counsels of the present government.

Mme. Wang was the daughter of a wealthy family in Shaoshing and married an eminent Chinese scholar who was later converted to Christianity and became a clergyman. The sons have been raised in the Christian faith. The Wang and Soong families are regarded as the two foremost Christian families in China.

## February Beech

I know a slender winter tree,
Ethereal and grey as mist,
With branches curving to a brief
Translucent spray of amethyst.

Poised over water like a still
Colossal bird of paradise,
It plunges talons in the cliff
From which it seems about to rise.
And I must linger by the stream
Instead of going on my way,
Because I cannot bear to leave
A thing so lovely and so grey.

—Eleanor Glenn Wallis, in "The Lyric."

## Breath of Spring

The moon is high:
The budding branches of a tree
Stand out like ancient filigree
Against the blue and silver of the sky—
The populars quiver in sad ecstasy
In wonder for the night's blue rhapsody.
And gently sigh.

—Jeannette Ey

## MUTT AND JEFF— By BUD FISHER

A Dog-Gone Mean Trick On Jeff.