Woman's World

By MAIR M. MORGAN

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

Breast of Lamb is Inexpensive But Good.

If you are in the habit of using only lamb chops and leg of lamb you are missing some economical and delicious meals featuring such inexpensive cuts as the breast and shoulder of lamb.

Breast of Lamb.

Two and one-half pounds breast of lamb, 1 teaspoon salt, 1 small onion, 4 medium sized parsnips, 1⅓ cups cooked peas, 2 cups milk, 2 tablespoons butter, 2 tablespoons flour.

Separate lamb into pieces for serving and put into a casserole with boiling water to cover. Season with salt and onion, peeled but not cut. Cover and cook in a moderate oven for 45 minutes. Add parsnips which have been scraped and cook 45 minutes longer. Drain from broth and arrange on a hot platter, putting meat in the centre and making a border of parsnips. Melt butter in sauce pan, stir in flour and when bubbling slowly add milk, stirring constantly. Bring to the boiling point and add peas. Pour over lamb and parsnips and serve.

Roast Shoulder of Lamb

One shoulder of lamb, 1 quart can tomatoes, 1 pound bunch young onions, 1 sweet green pepper, 1 cup hot water, 2 bouillion cubes, 2 cups elbow macaroni, ½ cup grated cheese, salt, paprika.

Put meat on rack of roaster and roast in hot oven for 20 minutes. Then reduce heat and pour over tomatoes which have been rubbed through a sieve and combined with onions cut in slices, pepper seeded and shredded and bouillion cubes dissolved in hot water. Season with 2 teaspoons salt and ½ teaspoon pepper and baste the lamb frequently with tomato sauce while roasting two hours. In the meantime cook macaroni in boiling salted water until tender. Drain. Place meat on a hot platter and pour over tomato sauce. Surround with cooked macaroni sprinkled with grated cheese. Put under broiler flame long enough to melt cheese. Add a dash of paprika over the macaroni for color and serve.

Beefstake Universal Favorite.

Beefsteak is the one food that is known the world-round. Say the English word and waiters in China, Japan, Germany, France and even Russia will know what you mean and bring you their idea of it.

Filet mignon is the de luxe edition of this universal dish. When you serve it at home, take time out to make it a food fit for a king!

One glamorous way of fixing mignon is to serve it on sauted circles of pineapple, garnished with dices of sauted green peppers.

Have your butcher cut your filet mignon from one and a half inches to two inches thick. If you can't go de luxe on it, it is better to serve something else. Steak should be thick! It comes in slices, and when cut thick, one is enough for a serving.

To prepare the setting for your steak, put one tablespoon of butter in a saucepan and slowly saute one large diced green pepper, or two small ones. Remove pepper dices, when they are sauted, to a brown paper and place in your warming oven, which should be kept hot. Then put another tablespoon of butter into the saucepan, and carefully saute your slices of pineapple with the juice drained off. Brown lightly on both sides. While this is being done, of course, your steak should be broiling.

The secret of broiling steak just right is to have your oven piping hot when you put the steak in. Light the oven at least 15 minutes before you want to cook your steak. This heat helps to sear your steak quickly, which keeps the juices n and makes it tender. Slow heat spoils the best steak.

When all is ready have your platter piping hot, place th) pineapple circles carefully and top each with a piece of steak. It is necessary to use a dash of cayenne pepper over the steak, to add zest to the combination that the steak makes with the pineapple. Place the diced pepper around the pineapple, as a garnish.

Wardrobe Secrets.

A friend of mine, who is very much in demand at all types of parties, has always amazed me by the well-turned outlook she always has. Yet she is one of the busiest people I know. I questioned her the other day, and her tips of how to keep a small wardrobe fresh and ready for any demand are really worthwhile passing on:

Joan says she takes off business clothes, as well as shoes, on reaching home, puts shoes on trees, and hangs up clothes, leaving them to be well-brushed in the morning. On my querying this, she remarked that any mud-spots removed when dry do not stain the material.

Once a week she spends a little time over her day-wear, sponging, pressing, and where necessary cleaning with a flannel rag and benzine. Every garment has a hanger, even blouses. Her jumpers, however, are kept in a drawer with a roll of tissue paper twisted inside the top.

A stocking box with compartments is for separating best, second best and very-much-mended stockings. In each compartment also is the silk or skein of mending material to match.

Gloves are kept in linen sachets which she makes and tissue paper goes between best pairs. A scent sachet is sewn in the packet, delicately perfuming the gloves. She has invested in glove trees, as with washing gloves this expenditure is well repaid in time. Instead of sending gloves to the cleaners she now buys washing kinds and does them at home.

For her delicate dresses Joan has a big cretonne sheet, and this is wrapped around the hangers which hold those most likely to be soiled if touched by darker clothes.

A scent sachet is attached to each hanger, and this again gives just that faint suggestion of perfume which I noticed clinging about Joan's clothes.

Joan also has a box where name-tapes, cotton, elastic, different kinds of buttons, a strong needle and thread for sewing are kept.

No wonder she always looks neat.

Kitchen Kinks.

A lump of sugar added to cold tea used for cleaning black walnut or oak furniture will impart a rich and lasting gloss to the wood.

When frying fish, use clarified dripping or salad oil. Lard smells, and butter fries a bad color.

For refreshing bath: Make a bag of cheese cloth or butter muslin. Put into it a handful of wheat bran, a shred of soap, and an ounce of powdered or bruised orris root. Use this bag as you would a sponge. It cleanses, soothes and perfumes.

Instead of scrubbing hearth tiles, rub them with floor or furniture polish. They will look much cleaner and take on a splendid polish.

Save tobacco ash and use for cleaning silver or silver plate. Apply with a damp cloth, and finish with a soft, dry one.

White turnip, well grated and mixed with a little mustard and vinegar, is an excellent substitute for horse-radish.

The best and quickest way to clean badly stained medicine bottles is to put in a teaspoonful of vinegar then a few grains of rice, and shake well. When rinsed, the bottle will be quite clean.

Vacant-Eyed Youth (effusively): Don't you think to be absent-minded is a terrible affliction?
Miss Caustique (crushingly): Yes, especially when it's chronic.

Many sudden changes in London weather in recent months have broken thousands of watch mainsprings, making business good for repairers.

Good Form On the Court

Miss Batt, one of the entrants in the recent Hampstead, England, tennis tournament, believes in being up-and-at-'em as exemplified in the above photo.

Sunday School Lesson

April 30. Lesson V. Jesus Sets New Standard of Living—Mark 10: 13-27. Golden Text—As ye would that men should do to you, do ye also to them likewise.—Luke 6. 31.

ANALYSIS.

I. THE HEART OF A CHILD, Mark 10: 13-16.

II. THE GREAT CHOICE, Mark 10: 17-22.

III. THE WEALTHY CHRISTIAN, Mark 10: 23-27.

Introduction—Following the teaching of last day's lesson, Jesus emphasized the strenuous demands of his religion, Mark 9: 44-50. The revolutionary character of his teaching is brought out in his argument with the Pharisees, Mark 10, 1-12. The ideal marriage is a permanent b nd. Jesus places the two sexes on an equal footing, a hitherto unheard-of thing in the East.

I. THE HEART OF A CHILD, Mark 10: 13-16.

He then goes on to set up new standards for admission into the Christian fellowship. The blessing of the children shows the young man of thirty cuddling little babies "in the crook of his arm" (the literal meaning of "in his arms"). It is a gracious picture. Mothers have him "touch" them—or have them touch him. Italian peasants today bring their children to receive the blessing of a Cardinal, or to touch the relic of some saint.

The disciples said, "These youngsters are a nuisance, take them away!" These old-minded young men would not think much of "Young Worshipers' Leagues." "No," said Jesus. "Let them come. It is to such as these that my kingdom belongs."

It is the outlook of the child that is needed in religion. To a child the unseen realities are very real. Wordsworth, in his *Intimations of Immortality*, writes:

. . . Trailing clouds of glory do we come ;
From God, who is our home:
Heaven lies about us in our infancy!

But as we grow older, it grows more dim until:

At length the Man perceives it die away,
And fade into the light of common day.

To a child there are no social distinctions. "I wish you would find another little boy to play with," said a mother to her boy. He replied, perplexed, "But, mother, he is a nice boy. He's much nicer than . . . (naming the suggested alternatives). He wouldn't do the things they do." He could not understand his mother's point of view. He knew only that his friend was a nice, good boy. To him, that was enough. Would Jesus agree with him?

The child deals with realities all the time—grown-ups, occasionally. The child "receives" the kingdom. He does not try to buy it, because it never occurs to him that he has "won his own way" to success.

II. THE GREAT CHOICE, Mark 10: 17-22

The new standard is now discussed in its relation to money. The young man wanted to know how he could get the best kind of life. "Jesus, looking upon him, loved him," that is, was very much taken with him. He halts the inquirer's enthusiasm by telling him that no one is good but God. Jesus refuses to take credit to himself independently of his Father. A Christian saint might say, "Not I, but Christ; so Jesus says, "Not I, but my Father."

The young man had been accustomed to observe the law, but now, dissatisfied, he feels that there must be something higher. Jesus, putting his finger on his weakness, said, "Sell all you have. . . ." The young man lost the kingdom because he was not willing to lose his property for it. Jesus wanted him, but he wanted him poor. We can sympathize with the disciples who could not understand this! This passage does not mean that every wealthy man must give away his wealth when he becomes a Christian. It may be a much more difficult and Christian thing to administer property wisely than simply to dispose of it. In this man's case, the love of money seems to have had such a hold on him that to get rid of it was the only remedy. Jesus had no place among his followers for a man who puts property rights ahead of his religion. The young man made his great choice, and went away sorrowing.

III. THE WEALTHY CHRISTIAN, Mark 10: 23-27.

Jesus says that it is almost impossible for a rich man to become part of the brotherhood. He had a haunting dread of the deadening power of money in a man's spiritual life. The making of it does not tend to cultivate the qualities that make for brotherhood. Once made, it erects a barrier. It requires a mighty demonstration of good will to overcome the undue deference, the diffidence, or the suspicion with which the world so often looks upon a rich man, v. 23. This teaching was quite "beyond" the disciples, v. 24. The more money the worshipper had when he went to Jerusalem to worship, the more splendid his part in it would be. But, Jesus went on, not only will it be difficult for a man who puts his money first, it will be impossible for him to enter the brotherhood. Verse 25, quoting a current proverbial phrase, is to be taken literally. It does not mean "difficult"; it means "impossible." Christ must have the throne in our hearts. Not even money, masterful as it is, may usurp that position.

If the rich man cannot get in, what about the rest of us? To accomplish it, says Jesus, will be nothing short of a miracle—a miracle of grace, v. 27. "So opposed to current ideas was such a thought, that the disciples, accustomed to think that wealth meant happiness, were amazed. If the same doctrine were proclaimed in any great commercial centre today, it would excite no less astonishment. At least, many Christians and others live as if the opposite were true. Wealth possessed, and not trusted in, but used aright, may become a help towards eternal life; but wealth as commonly regarded may be a curse."

Refrigeration Achievement May Help Solve Scientific Problems

Berkeley, Calif.—Officials of the University of California announced last week that the coldest man-made temperature yet attained, 459.1 degrees below zero Fahrenhet, had been reached by experimenters at the university.

This achivement of W. F. Giauque, assisted by C. F. Nelson, mechanician, was accomplished by use of a magnetic cycle process which Prof. Giauque developed. The mark reached is within .25 degree Centigrade of the absolute absence of heat. Experimenters generally have held attainment of practical zero is essential to solution of numerous scientific problems.

Among theories advanced is that the practical absence of heat is necessary as a preliminary to creation of a perfect vacuum, that new low temperatures can be applied to manufacture of a super-steel and that this research will contribute to the study or the structure of the atom.

The substance cooled by Proffesor Giaque was gadolinium suffate octahydrate, a compound of gadolinium, a metallic element discovered in 1880.

By ammonia refrigeration and other customary cooling processes Prof. Giouque reached a temperature of about 306.4 degrees below zero Fahrenheit, at which point the magnetic cycle begns. The heat generated by magnetizing and demagnetizing is drawn out of the substance by liquid helium which surrounds it. The substance then is isolated from the hellum by a high vocuum. The magnetic field is decreased and this actic further cools the substance.

Man Leaves Position To His Wife by Will

A woman is to take her husband's place as chairman of directors of a company of brassfounders.

This is the remarkable condition laid down in the will of Frederick Machman Watson of Rotherham, Yorkshire, Eng., a civil engineer, who left estate of the gross value of £69,-264, with net personality £59,017.

Mr. Watson was chairman and managing director of a Rotherham firm of brassfounders, and in his will he stated that he desired his wife to be in the same position as he (at the time of his death) and that she should, after his death, be appointed chairman of directors of the said company, and that the company should pay to her the same salary as he was receiving from it at the time of his death.

Mrs. Watson, for about five years during which Mr. Watson was seriously ill, took an active part in the management of the business.

Clean Crime Sheet For Chinese Isle

Shanghai.—The International Settlement at Kulangsu on the island of Amoy, off the coast of Fukien Province, has established a notable record for peace and order during the past year.

The chairman of the Municipal Council, in his annual report, declares: "There has been a total absence of armed robberies, abductions, murders or other serious forms of crime . . . no industrial disputes have occurred to disturb the peace and good order of the Settlement."

The population of Kulangsu exceeds 32,000, of whom the vast majority are Chinese.

"I fear we are losing our ideals in the mad rush for wealth."
"Oh, I don't know. The mad rush for the ball park will begin again before long."

Wood Stoves Return

Fort Worth, Tex.—Wood and coal stoves are returning to popularity here. During the past year the number of wood-yards increased from 43 to 97, and coal companies report heavy increases in business. Woodyard owners believe the depression is forcing more families to seek cheaper fuel.

Home of Future Designed By Doctor

Novel Parisian Edifice Built of Glass, Steel, and Rubber

Paris.—Behind the walls of an old-fashioned mansion in the heart of Paris has been built the "Home of Tomorrow"—a remarkable edifice of glass, steel and rubber with permanent sunshine "on top."

This is the town house of Dr. Jean Dalsace, a wealthy French sportsman, art collector and noted doctor, and was designed as an experiment by M. Pierre Chareau, a leading architect.

Passing through the very normal courtyard portals at No. 31 Rue St. Guillaume, Faubourg St. Germain, the unsuspecting visitor comes upon this surprising house. To build this house the architect tore down the three lower storeys of an old mansion, but left the fourth storey to rest upon the top of this super-modern home and serve as servants' quarters.

The outer alls are composed of thick glass tiles set in steel frames, giving a net-like effect. These are not transparent but they admit plenty of light.

TEMPERATURE CONTROLLED.

Within this "Home of the Year 2000" are vents which shoot currents of warm air through the floors, the temperature thus obtained being tempered by ventilators in the walls. Nevertheless the temperature permits of the free growth of cactuses, orchids and other tropical plants.

The floors are composed of rubber tiles which muffle footsteps, yet are specially made to permit dancing. Levels change gradually so that most staircases are eliminated.

There are no interior walls, properly speaking, but mere partitions of steel netting or painted metal.

The lighting system is, however, the triumph of the architect. This is provided by six huge reflectors outside the building. When the lights are switched on these reflectors throw a strong glare through the tiles of the walls, giving a perfect illusion of sunshine.

Banknote History Fills 110 Specimen Volumes

London.—A banknote history of the world has been collected by a Londoner. For fifty years Fred Catling has scoured the globe in pursuit of his hobby and today has 110 leather-bound volumes containing more than 40,000 notes.

One, which he claims is the oldest, is of the Mongol period of Kublai Khan. It was printed on mulberry silk paper 700 years ago.

One of his German mark notes has on it the denomination of 5,000,000,000,000,000,000,000.

"If that note had been issued before the war," Catling says, "there would have been enough money in it to pay off the English national debt. As it was, it was worth about $25."

Rock Lies Buried 610,000,000 Years

Rock in the Phoenix reef, Rhodesia, was calculated to be 610,000,000 years old by Mr. A. MacGregor, government geologist of Southern Rhodesia, when he was giving evidence recently in the High Court during a mining law suit. He said he was able to fix the relative age of the rock by means of a dike which cut through it.

MUTT AND JEFF— By BUD FISHER

You Gotta Believe What You See and Hear.