Woman's World

By MAIR M. MORGAN

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

Manly Dishes.

Few men claim to be good all-around cooks. Many, however, have special dishes which they feel they have mastered thoroughly. Here are two typical male recipes. Incidentally, the addition of a little sugar to the meat of fowl adds quick-energy and accentuates the flavor of other ingredients.

Derbyshire Sandwiches.

Run through the meat grinder enough finely sliced boiled ham to make one cup of it when minced. Add one-half teaspoon mixed mustard, a few drops tobasco sauce, one teaspoon sugar, salt and pepper to taste, and enough Chili sauce to make a smooth paste. Spread on thin slices of buttered bread.

Chicken San Luis

Cut a frying-size chicken in quarters and fry in olive oil with one-half cup finely chopped onion and raw white potatoes cut in dice. Cook until the meat of the chicken is white. Add one-half teaspoon sugar, one-half teaspoon chopped parsley, one tablespoon chopped green pepper and one-quarter cup hot water. Season with salt and pepper to taste and cook very gently until the chicken and potatoes are thoroughly done.

A "Spring" Cake.

These spring days our diets should be increasingly light yet should contain sufficient roughage. For those who insist on cake the following recipe offers sweetness and yet is not too rich for touchy complexions.

Bran Ginger Cake.

One-quarter cup shortening, 1-2 cup sugar, 1 egg, 1 cup bran, 1 1-2 cups flour, 1 teaspoon soda, 1 teaspoon ginger, 2 teaspoons cinnamon, 1-2 cup sour milk, 1-2 cup molasses, 1-2 teaspoon salt.

Cream shortening and sugar together. Add the egg; beat well. Add the bran. Mix and sift the dry ingredients and add them to the first mixture, alternately with the sour milk and molasses. Pour into greased pans and bake in a moderate over (370 degrees F.) from 30 to 40 minutes.

A Reducing Dish.

For those whose training diets are confined to removing over-plump curves, the suggestion is made that orange juice replace cream as an accompaniment for berries and other fruits, such as peaches. Table cream has 39 calories per tablespoon, it is pointed out, while orange juice has but 5 1-2 calories. A dessert of orange juice and fruit is much to be preferred on warm days to a heavy pastry.

One very delicious combination is to cover strawberries with orange juice, add a bit of powdered sugar and serve very cold. In small portions this makes a delightful appetizer course; in larger portions it is a delectable dessert.

Mushrooms Add Interest.

For an ideal dish piquant and tasty, appealing to a jaded palate, mushrooms are ideal and they are so sheap this year that we can use them more often to add interest to everyday dishes.

Better If Not Washed.

Unless mushrooms are very sandy and dirty, they should not be washed. They are very delicate and water tends to destroy their flavor as well as make them tough. Separate the caps from the stems. Scrape the stems and peel the caps if the spin is tough. The stems are often tougher than the caps and require longer cooking.

If mushrooms must be washed, do it very gently, taking care that the gills do not become water soaked. Dry them on a soft cloth and turn cap, gills downward to dry.

The peelings may be covered with cold water, brought to the boiling point and simmered over a low fire for fifteen minutes. Strain through cheesecloth and use the stock for flavoring soups and sauces. You will be amazed at the change a few tablespoonfuls of this mushroom stock will make in the flavor of a cream of spinach or carrot soup.

Tasty in Spaghetti.

A few mushrooms added to a dish of macaroni or spaghetti make this a regular "party" concoction. You may serve a well-cooked dish of spaghetti in tomato sauce with mushrooms at your next bridge-club luncheon and be assured that it will meet with approval.

The flavor of mushrooms is emphasized if they are sauted in a little butter before adding to any dish. Be sure to use all the butter and mushroom liquor in the pan because this is rich and flavorsome.

Mushrooms and Eggs.

One-half pound mushrooms, 4 eggs, 1 tablespoon butter, 1 tablespoon minced parsley, few drops onion juice, 2 tablespoons flour, half teaspoon salt, 1-8 teaspoon white pepper, 2 cups rich milk or thin cream, 4 teaspoons grated hard cheese.

Melt butter in sauce pan. Add peeled and sliced mushrooms. Sprinkle with salt and pepper and simmer over a low fire for five minutes. Sift over flour and stir until perfectly blended. Add milk or cream, stirring constantly. Add onion juice and parsley and bring to the boiling point, stirring constantly. Pour into a shallow baking dish. Break eggs into sauce, spacing them evenly. Sprinkle each egg with 1 teaspoon grated cheese and dot with butter. Bake in a moderate oven for eight minutes, until the whites are firm. Serve from baking dish.

Stewed Mushrooms.

Wash one-half pound mushrooms. Remove stems, scrape and cut in pieces. Peel caps and break in pieces. Melt three tablespoons butter, add mushrooms, cook two minutes. Sprinkle with salt and pepper, dredge with flour and add one-half cup hot water. Cook slowly five minutes.

Stewed mushrooms in cream are made by adding three-fourths cup cream instead of using water. Serve on toast.

Broiled Mushrooms.

Remove stems and place caps in buttered broiler and broil five minutes having cap side down first half of broiling. Serve on buttered toast. Put small piece of butter in each cap, sprinkle with salt and pepper. Care must be taken in removing from broiler to keep mushrooms cap side up to prevent loss of juices.

Ham and Mushrooms.

One and one-half cups medium thick white sauce, 1 1-2 cups diced cooked ham, 1 1-4 cups cooked mushrooms, seasoning.

Make white sauce first, then add other ingredients to it in order. Serve in fancy cut croustades, garnished with chopped parsley.

Croustades are made by cutting slives of bread about 2 inches thick, removing soft centre and toasting on all sides.

With Saeurkraut.

Quarter pound mushrooms, cold water, 1 pound saeurkraut, 1 tablespoon flour, 1 tablespoon shortening, 1-2 cup thick sour cream.

Stew mushrooms in 2 cups cold salted water. Drain canned saeurkraut and pour over it the liquor in which mushrooms have been cooked, then add mushrooms, minced and simmer till thick, about 1 hour. Brown flour, add shortening. Add this and sour cream to saeurkraut and simmer 10 minutes before serving.

Cream of Mushroom Soup.

Half a pound mushrooms, 4 cups white stock, 1 slice onion, 1-4 cup butter, 1-4 cup flour, 1 cup cream, salt and pepper.

Chop mushrooms, add to white stock with onion, cook 20 minutes and rub through sieve. Reheat, bind with butter and flour cooked together, then add cream and salt and pepper to taste.

An economical way of making mushroom soup is to boil the stalks in water for 20 minutes or so. Strain liquid and add to a rich white sauce that has been seasoned with salt and pepper.

Sunday School Lesson

May 21. Lesson VIII—Jesus Answers His Adversaries—Mark 12: 28-40. Golden Text—Never man spake like this man.—John 7: 46.

ANALYSIS.

I. Facing the Main Issue, Mark 12: 13-34.

II. Removing Misunderstandings, Mark 12: 35-37.

III. Exposing Insincerity, Mark 12: 38-40.

Introduction—The cleansing of the Temple was another milepost along the Costly Way. From now on events crowd upon each other, "They have arrested him!" These last days belong to the sublimest memories of the human race. All powers of the Man of Nazareth seem to be completely mobilized. "Raised up to his full height, he faces his opponents and easily frustrates their plots and their insinuations. With amazing vigor and power, when his enemies attack him, he instantly transforms himself into the aggressor, and when it is all over, he is left master of the situation."

I. Facing the Main Issue, Mark 12: 13-34.

After expelling the profiteers, Jesus spent the rest of the day speaking to the crowds that were gathered around him. His enemies left him unmolested, but all the time they were in anxious consultation. The following morning when he returned to the city, they were ready for him.

First they challenged his authority. He countered with a question which placed them in a dilemma. Rather than aswer it, they left him alone, Mark 11: 27-33. Then, taking the offensive, Jesus turned in denunciation on them. His parable of the wicked husbandmen (Mark 12: 1-12), with its reference to the well-known Song of the Vineyard in Isaiah, chapter 5, would be taken as a direct condemnation of themselves. Indignant, but helpless in the midst of Jesus' admiring crowds, his questioners left him, v. 12.

For the next attempt to trap him, the Pharisees, and their political enemies, the Herodians, joined forces. What about this tribute money, vs. 13-15? It was a clever question. "Yes," or "no" would get Jesus into trouble. "Bring me a penny." It was a Roman penny. They were accepting the benefits of Roman government. Therefore let them use their own commonsese, both with regard to what was Caesar's and what was God's, vs. 16, 17.

The Sadducees now came forward with an absurd story about a woman who had had seven husbands. Whose wife would she be in the resurrection? But Jesus turned the tables on them. From their own scriptures (Deut. 25: 5-10) he proved to them that marriage, on its physical side, was designed to continue the race. In the resurrection, with death abolished, marriage was unnecessar.. Again from their own scriptures (Exod. 3: 6) he pointed out that generations after their death, God was still the God of the patriarchs. Therefore they, and all those who are in vital contact with God, are untouched by physical death.

A scribe, impressed by Jesus' ability and knowledge, came to him with the question, "Which is the first (that is, the most important) commandment?" According to the scribes there were three hundred and sixty-five prohibitions and two hundred and forty-eight commandments in the five books of the Law. Jesus brushed aside all questions about the relative importance of these regulations, and faced the main issue. Let a man have the right attitude, he said, toward his God and his fellows (vs. 29-31); then his conduct will take care of itself. If I love my children, I need not worry about the penalties imposed for non-support of one's family.

Greek has two words for "love"; English only one. Hence the difficulty in understanding how one can "love" God as one loves, say, one's child. "Love" in the New Testament means "good will." To "love" God with heart, soul, mind and strength, is simply to put him first in everything. To "love" my neighbor is to treat him as I would be treated myself. My neighbor is any one who needs me. It is possible to have toward any one the attitude which will respond instantly and gladly to his need. "The noblest love can forget no one, for it is built on the needs of man, not on his qualities."

II. Removing Misunderstandings, Mark 12: 35-37.

Jesus now became more aggressive. First, he attacked the mechanical way in which the Biblical scholars interpreted Scripture. "How say the scribes?" That is, "What do the scribes mean when they say that Christ is the Son of David?" v. 35. They had been taking Psalm 110 to mean that the Messiah would be of the House of David, a political, national leader. But David himself, said Jesus, spoke of Messiah as "Lord." Therefore, even if Messiah be of David's line, he must be a great deal more. The Master thus boldly and publicly removed the misunderstandings regarding himself that a wrong method of Scriptural interpretation had produced. Then as now, materialistic, literalist explanations of Bible texts conceal or distort its real message.

III. Exposing Insincerity, Mark 12: 38-40.

The Master then exposed the insincerity and self-importance of the religious leaders. They used their education and special opportunities, not for more effective service to their fellows, but in order to secure prestige and position for themselves. Dressed like millionaires, they always insisted on having a seat on the platform. Some of them were mean enough to influence sentimental and easily-moved women to hand over their property to them, v. 40. Their long prayers covered many a greedy and covetous nature.

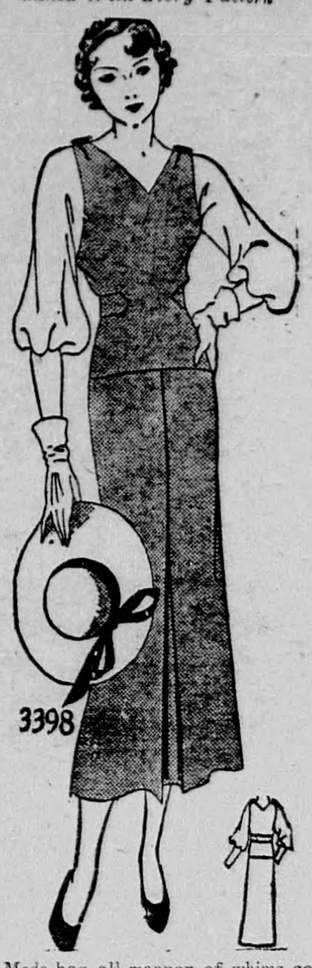
It had been a day of singular triumph. Jesus had successfully repulsed every attack of his enemies. He had denounced hypocrisy. But the crowds who had cheered saw their dreams of an earthly kingdom fading.

An Englishman was travelling in a tramcar in New York. Opposite him sat a woman nursing the ugliest baby he had ever seen. The baby was so ugly that the Englishman could not take his eyes off it. In desperation the mother leaned over and said: "Rubber" (a term meaning to stare.) "Thank heaven," said the Englishman. "I thought it was real."

Something Different In Tunic Treatment

By HELEN WILLIAMS.

Illustrated Dressmaking Lesson Furnished With Every Pattern



Mode has all manner of whims concerning jumper effects this season.

And here's a model you'll love for its distinctly individual.

While of the spectator sports type, yet it is dressy enough for afternoons.

It has tremendous chic carried out in soft crinkly crepe silk in carrot-red. The deep armholed sleeves are citron-yellow crepe.

Two tones of dark hyacinth-blue crepe would be lovely too.

It's as simple as A, B, C, to fashion it.

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The Annual Meeting of the Canadian General Council of the Boy Scouts Association was held at Ottawa on April 27th last, and the following business was transacted and reports were received.

His Excellency the Governor-General, the Rt. Hon. the Earl of Besborough, presided, as Chief Scout for Canada.

Upon nomination of the Chief Scout, Mr. E. W. Beatty, of the Canadian Pacific Railway, was re-elected President.

It was announced that the Hon. Vincent Massey, former Canadian Minister to Washington, would represent the Canadian Scout Association at the annual meeting of the Boy Scouts of America at Kansas City, in June, and address that gathering.

The Scout census for 1932 showed 23,140 Wolf Cubs, 31,599 Scouts, 1,836 Rovers, 707 Lone Scouts, 321 Sea Scouts, 4,651 adult leaders—total, 62,354, a gain of 6% over 1931.

There was an increase in the number of French-Canadian Scout troops in Quebec, under the patronage of His Eminence Cardinal Villeneuve.

A substantial gain in River Scouts and Sea Scouts was noted, also in the Lone Scout Branch, for boys on farms or small groups in country villages.

There was a marked increase of Scouting units in children's hospitals and sanitariums, with groups now operating in Quebec, Ontario, Manitoba, Saskatchewan, Alberta and British Columba.

A total of 3,786 proficiency badges were awarded Scouts for passing tests qualifying for public service in first-aid, water rescue and the carrying out of health and safety measures.

Appointments during the year included His Hon. Dr. H. A. Bruce, Lt.-Gov. of Ontario, to be Provincial Patron; Lord Colville to be Commissioner of Lone Scouts of British Columbia; Dr. W. W. White to be Provincial President and Mr. Alan G. McOvity to be Provincial Commissioner respectively of New Brunswick; Mr. J. R. Burnett, of the Charlottetown Guardian, to be Provincial President of Prince Edward Island.

Scout units participated widely in local relief measures.

The annual Christmas toy shop chain operated in 156 towns and cities across the Dominion and provided gifts for over 75,000 children, including 5,000 in the prairie provinces largely reached by mail.

During 1932 over 13,000 boys attended 511 camps, of which 384 were registered as being operated to a definite standard of health and safety regulations.

Not a serious camp accident was recorded.

A 122-acre camp site was presented to the Scouts of Alberta by Provincial Commissioner Col. J. H. Woods of Calgary, and a 118-acre camp site on the South Saskatchewan river was given on long lease to the Scout troops of the Saskatoon district by Provincial Order-in-Council.

The Dominion Medal Board cited 16 Scouts for rescues from drowning at serious personal risk, 11 for rescues at less risk, 15 for water rescues and other good work in serious emergencies, without great personal risk.

We believe that anyone reading the above extracts from this annual report will realize how excellent is the work and how far reaching are the results of the Boy Scout organization. Serious minded people all over the world are supporting this movement more to-day than at any other time, because it is work of this kind among international youth that is needed most. There never has been a "depression" in Scouting, and we doubt if there ever will be.

Lots of Room.

There is plenty of room in the ranks of the Boy Scouts for keen, red-blooded boys, who are anxious to obtain the most out of life and to increase their chances of success in future life.

There are many Lone Scouts in this province, more, in fact, in Ontario than in any of the other provinces, and this branch of Scouting is organized especially to provide a program for boys who live in places where there is no Scout Troop for them to link up with.

If you come under this heading, and if you are not already a "Lonie," why not find out more about us? Now is the time to start your Scout Program. Full particulars can be obtained, without obligation, from The Boy Scouts Association, Lone Scout Department, 330 Bay Street, Toronto 2.—"Lone E."

On May Day

Often I loved, upon the first of May,
To follow a known path beyond the town
Where by the pale blue reaches of the sea
Spring had put on her flower-kirtled gown.

Under the leafage of the new-deckt trees
The sturdy saxifrage blossomed in white,—
Ethereal violets, like a purple mist,
Covered a bank with amethystine light.

Upon the greensward like a fairy ring,
On threadlike stems, rose-tinged anemones—
Those high-born ladies, delicately clad—
Bent like May Queens to the spring-scented breeze.

—Clara L. Baxter in the Christian Science Monitor.

Woman is Injured In Unusual Accident

Indianapolis, Ind.—An unusual accident occurred here when Mrs. Geo. S. Kinney, Greenfield, hurried from a safety zone behind an automobile, to discover that it was towing another car.

She suffered a fractured hip when she tripped on the tow-bar connecting the two vehicles and fell beneath the wheels of the rear machine. Another woman with her managed to jump over the tow-bar and escape.

An elegantly dressed man stood on the pavement outside his club. After glancing up and down the street for a taxi, he beckoned to a boy wheeling a dilapidated barrow. "I say, my lad," he said, "just run to the top of the street and fetch me a taxi." "No fear," said the boy. "I know your sort. When my back's turned you'll nip off with my barrer."

Star One Night—Plays Maid's Part the Next

New York.—The sigh of relief Ruth Weston breathed was very short-lived.

The New York society girl is the understudy of Inra Claire in a current Broadway production. Miss Claire was ill and missed a peformance for the first time in her career. Miss Weston, too, was ill—severe burns resulting from an accident—but she jumped in to the stellar role and few in the audience knew the difference.

She arrived at the theatre to learn that Miss Claire was back. That's where the sigh of relief came. Then she was informed Helen Salinger, the maid in the play, was ill, so Miss Weston, despite painful burns, doubled again.

"Star one night; maid the next; you never know what the morrow will bring," she said.

London Pianist Gives Recital at Seventy

London, Eng.—Moriz Rasenthal, a noted pianist at the age of 70 years, is giving recitals in London with a technique and command which most younger pianists might envy. It is 60 years since Rosenthal first played it in public, and at 14 he was Court pianist to the King of Rumania. He is the last remaining pupil of Miluki, who was himself a pupil of Chopin, and he was also one of Liszt's show pupils as long ago as 1877. He resides in Vienna.

Trappers Report Muskrat Season Poor

Sarnia, Ont.—Trappers at Mitchell's Bay and other places along Lake St. Clair shores report the poorest muskrat season of recent years. It was estimated less than 2,000 skins were secured in the North Kent section. With the close of the season traps have been taken in.

MUTT AND JEFF— By BUD FISHER

Who's Looney Now?