# Woman's World

By MAIR M. MORGAN

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

### LEMONS FOR SPRING

Lemons are ideal for toning up the system and fortunately they are plentiful and cheap at this season of the year. Here are three interesting recipes:

#### Lemon Meringue

Put the grated rind and the strained juice of 2 lemons into a saucepan with a dessertspoon of sugar and 1 pint water. Bring to the boil. Mix 5 tablespoonfuls cornstarch to a cream with cold milk and pour the boiling lemon water on to it. Stir well, put back into the saucepan and cook gently for 10 minutes. Leave to get a little cool, then stir in the beaten yolks of 2 eggs. Cook for a few minutes, then turn into a pie dish, previously rinsed out with cold water.

Beat the whites of the eggs to a stiff froth with 2 tablespoons sugar, add a few drops vanilla, heap the mixture on top of the pudding and bake in a slow oven till delicately brown. It can be eaten hot or cold.

#### Lemon Castles

Weigh 2 eggs and measure the same quantity of flour, butter and sugar. Put the butter into a basin and beat it with a wooden spoon until it is quite soft, add the sugar and beat until like whipped cream. Beat the eggs till frothy, then add them gradually to the butter, etc.

Mix ½ teaspoon baking powder and the grated rind of a lemon with the flour and stir into the egg mixture. Add the strained juice of the lemon and 2 tablespoons milk and mix well. Butter some moulds or small cups and half fill with the mixture. Cover with greased paper and stand in a baking tin of water—do not let the water come more than half-way up—and steam for ¾ of an hour.

Turn out and pour round a jam sauce. This mixture is also very good if put into a pie-dish and baked for ½ hour.

#### Lemon Cream

Wash 3 lemons, peel the rind as thinly as possible and put into a jug with 6 oz. sugar. Pour over ½ pint boiling water and leave to stand for an hour. Take out the peel and stir in 2 eggs, well beaten, a bare ½ oz. gelatine (previously dissolved in 3 tablespoons hot water) and the strained juice of the lemons. Stand the jug in a pan of boiling water and cook gently till the mixture thickens. Put into a mould and turn out when set.

### USE RHUBARB FOR JAM AND CONSERVE

Economy is the watchword for most housewives these days and every trick which makes it possible to "put jam on bread and butter" is eagerly studied by alert home-makers.

Use rhubarb to increase the quantity of jams and conserves without imparing the quality. Strange as it may seem, this common garden plant with its characteristic tartness has the peculiar property of increasing the bulk of jams and conserves made of deliciously flavored fruits without materially changing the flavor.

#### Strawberry and Rhubarb Jam

One pound rhubarb, 2 pounds strawberries, 2 pounds granulated sugar.

Wash and skin rhubarb. Wash and hull berries. Put rhubarb through the food chopper, catching the juice that drips from the crank case. Combine rhubarb, juice and sugar. Add berries and let stand until sugar is dissolved. Stir frequently to prevent sticking and to crush the fruit. Cook until a spoonful tried on a cold plate thickens like jelly. Turn into sterilized jelly glasses and cover with paraffin.

#### Strawberry and Rhubarb Conserve

Two cups finely chopped rhubarb, 2 cups shredded pineapple, 4 cups hulled strawberries, 6 cups sugar, ½ cup blanched and shredded almonds.

Cook pineapple in its own juice for ten minutes. Add strawberries cut in small pieces and prepared rhubarb. Bring to the boiling point and sift in sugar. Cook, stirring to prevent sticking, for about 40 minutes. Add nuts and cook ten minutes longer. Turn into sterilized jelly glasses and cover with paraffin.

#### Rhubarb Relish

Two pounds rhubarb, ¼ pound seeded and chopped raisins, ½ pound stoned and chopped dates, 3 cups vinegar, 2 lbs. light brown sugar, 1 tablespoon chili peppers, 1½ tablespoons salt, 1 teaspoon ginger, ½ cup chopped English walnut meats.

Combine raisins and dates and let stand in vinegar for one hour. Skin rhubarb and cut in half-inch pieces. Add to first mixture with all the remaining ingredients except the nuts. Cook slowly, strring for two hours. Add nuts and cook ten minutes longer. Turn into sterilized jelly glasses and cover with paraffin.

Give all jellies and jams two coats of paraffin—one as soon as the jelly stops steaming and the second one when the whole thing is cold. This makes a more positive seal.

### SALAD DAYS

Seldom has such attention been paid by health experts to the wonderful food qualities of vegetables. No housewife can gather together a sufficiently lage list of fresh salads. After all, changes of vegetables go a long way towards making happy meals and healthy eaters. Here are a few simple salads which will be appreciated:

#### Cooked Vegetable Salad

Cooked turnip, carrot, beetroot, potatoes, haricot beans, raw celery, cresses, tomatoes, hard-boiled egg. Cut ingredients into neat shapes and arrange in layers in salad bowl. Decorate salad with chopped white and sieved yolk of egg.

#### Russian Salad

Cooked potatoes, carrot, turnip, beetroot, green peas (canned or fresh), tomatoes. Slice ingredients and arrange n groups in salad bowl. Add green peas.

#### Potato Salad

Cold potatoes, chopped onion, teaspoonful chopped parsley. Cut potatoes into cubes one inch thick, add chopped onion and parsley and coat with dressing.

#### Summer Salad

Lettuce, cresses, cucumber, beetroot, tomatoes, spring onions, radishes. Line salad bowl with lettuce. Prepare all salad and cut in sections. Arrange in groups. A little grated carrot on top is an improvement.

#### Egg Salad

Hard-boiled eggs, lettuce, watercress, spring onions. A few sardines, skinner and boned. Halve eggs and coat with dressing. Arrange salad greens round salad bowl, with sardines skinned and boned. Place eggs on top.

Here is the recipe of a good Mayonnaise Sauce to serve with the salads: 1 yolk of egg, 1 gill salad oil, ½ teaspoonful mustord, 1 tablespoon cream, ¼ teaspoonful of caster sugar, 1 tablespoonful Tarragon vinegar, 1 tablespoonful vinegar, salt and pepper. Mix the dry ingredients and yolk of egg. Whisk in gradually the salad oil and vinegar. Add cream at the last—very gradually.

#### Water Bottles

Frequently hot-water bottles which are put away for the summer months are discovered, when they are taken out of store again, to be hard or to have perished. This is often due to the fact that they were not stored with sufficient care. Before rubber hot-water bottles are put away they should be treated with weak soda water. Fill the bottle with the solution and shake it well. Then empty and dip the whole bottle into the soda water. Finally dry it thoroughly before wrapping and storing for the summer. After this treatment the hot-water bottles may be left for four months without fear of perishing or hardening.

#### Laundry Hints

To remove dressing from new white articles soak them overnight in a bath of cold water to which a handful of table salt has been added.

Linen dries more quickly than cotton and should not be starched.

Starched clothes damped with warm water may be ironed the same day.

Water in which rice has been boiled makes an excellent starch for cottons, musline, and lace.

A little borax added to the starch when mixing will prevent the iron from sticking.

To lighten the task of ironing neatly fold the larger articles, such as sheets, towels and table cloths, and place them under the ironing cloth while ironing the smaller things. This is a great help, and the larger articles will be just as smooth as if they had been ironed separately.

Artificial silk, woollens, and flannels should not come fn contact with extreme heat; use only tepid soapy water and a lukewarm iron.

Rainwater is ideal for washing clothes, but if hard water has to be used, a little borax will act as a softener.

The clothes boiler must be thoroughly cleansed and dried before it is put away—try a little ammonia or lemon juice to remove the suds from the top, rinse in cold water and dry thoroughly.

#### Stains and Marmalade

Water in which potatoes have been cooked is excellent for removing tea or coffee stains from linen.

Quick boiling is essential for successful marmalade or jam making. Never allow the fruit to simmer. Keep it on a quick boil all the time. This ensures a good set when the preserve is potted.

## Quaint Model

By HELEN WILLIAMS.

*Illustrated Dressmaking Lesson Furnished With Every Pattern*

A versatile little model is today's pattern.

Isn't it charming? It's so youthfully smart and easy to wear.

It can be made with a tied collar or a boyish type flat shaped collar as in the miniature view. The pattern also provides for a casing with elastic inserted at the waistline or with a flat hip yoke.

Plain and printed silks of various types are lovely for this model.

White crinkly crepe made the original model.

Plaided taffeta is a cute idea.

Style No. 2540 is designed for sizes 12, 14, 16, 18, 20 years, 36, 38, and 40 inches bust.

Size 16 requires 1⅞ yards 35-inch with ¼ yard 35-inch contrasting.

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.

## Montreal to Celebrate 100th Birthday as City

Monrtol.—The method of celebrating Montreal's 100th birthday as a city will be modest. On June 5, the date on which Montreal first started its career as a city in 1833, Mayor F. Rinfret, will unveil a modest bronze plaque at the city hall. A special meeting of the city council will be held to commemorate the event and enter the proceedings into the minutes. A band concert will be given in the evening.

The plaque will contain the names of Jacques Viger and Peter McGill, first mayors of the city, with an appropriate motto.

With a well-insulated tank, 30 pounds of ice is generally allowed for each eight-gallon can of milk to be cooled. An uuinsulated tank will require approximately twice as much.

If the prudence of reserve and decorum dictates silence in some circumstances, in others prudence of a higher order may justify us in speaking our thoughts.—Burke.

## Sunday School Lesson

LESSON IX.—MAY 28.

JESUS AND HIS FRIENDS. — Mark 13: 1 — 14: 9.

GOLDEN TEXT—Ye are my friends, if ye do the things which I command you.—John 15: 14.

THE PLAN OF THE LESSON.

SUBJECT: Being a Frend of Jesus.

I. Jesus Warns His Friends, Mark 13: 1—37.

II. Jesus Plotted Against, Mark 14: 1, 2.

III. Jesus Annointed by Mary, Mark 14: 3—9.

**I. Jesus Warns His Friends, Mark 13: 1—37.**

Driven from the temple by his foes, never to enter it again, our Lord devoted himself during these last few days to his little band of loving friends. Our lesson shows him faithfully warning them of the trials that were to come upon them, solemnly pointing them to the end of all things, and gratefully receiving their tributes of affection. In the background we see the dark menace of his foes, plotting his death.

The view of the future which Christ set before his disciples in those closing hours with them dealt with their individual trials; they would be tempted by false teachers to stray from the true course; they would be brought to trial before harsh judges; they would have opportunity to testify of him before the great of the world; they would be delivered up to death by those nearest and dearest to them; and if they endured faithfully to the end they would receive the reward of eternal salvation.

He set no date for all these events. He declared that no man knew their time, nor the angels, nor even himself, but only his Father. But he solemnly asserted the truth of his prophecy. Heaven and earth should pass away, but his word should not pass away.

"Watch and Pray." 33. A heedless life cannot be a Christian life. The Christian is full of joy, but it is a solemn joy; for he sees clearly the vast, eternal issues at stake in this life. He would as soon dance carelessly on the brink of a precipice as go flauntingly along the pathway of his earthly existence. Thoughtfulness becomes a Christian, for he knows that his life here determines his life throughout the endless years. Watch and pray. We are not to intermit either our watching or praying, but to keep them up, as Paul says, "in all perseverance" (Eph. 6: 18).

**II. Jesus Plotted Against, Mark 14: 1, 2.**

We are at the close of Tuesday of Passion Week. The events of Wednesday are not recorded, the day being probably spent by Christ in retirement with his friends in Bethany. The passover was the greatest of all the Jewish feasts, the one which commemorated the escape of the Hebrew nation from Egypt when the death angel passed over the houses of the Jews, protected by the blood of the slain lamb sprinkled on doorpost and lintel, and fell upon and killed all the firstborn of the Egptians. The festival began at evening on the fourteenth day of the month Abib or Nisan, the first month of the Jewish year, corresponding to our March-April.

For they said, Not during the feast, lest haply there shall be a tumult of the people. Jerusalem was crowded during the feast, and the crowd overflowed into the surrounding country. Sometimes 256,000 lambs (Geikie) were required for slaughter in the temple, one lamb for each household or family. The Romans took care that there should be an unusually heavy guard in Jerusalem during the feast, riots were so common among the excitable people, and an uprising against their conquerors being always to be feared.

**III. Jesus Annointed by Mary, Mark 14: 3—9.**

Simon's Feast. In order to reveal the motive which led Judas to betray Jesus to the Sanhedrin and relate the immediate occasion which spurred the traitor to action, Mark goes back a few days (as we learn from the other Gospels) to the Saturday evening of Passion Week, and tells of something that happened when our Lord and his disciples were freshly come from Peræa. They went to Bethany, where they were gladly received by the beloved family, Mary and Martha, with their brother Lazarus, whom Jesus had recently raised from the dead. This house was Christ's headquarters during Passover week, and there he was comparatively safe from his enemies. In the house of Simon the leper. He had been a leper. It is thought that Christ had healed him. Some think that he was Martha's husband, because that serviceable woman is mentioned (John 12: 2) as having charge of the household arrangements of the feast. Others think that he was Mary's husband. Some believe him to have been a brother of the two sisters and Lazarus. There came a woman. John tells us that it was Mary. We must remember that the active attempt of the Jewish rulers to compass the death of Jesus started with the raising of Lazarus (John 11: 53), so that it would be dangerous to any of the Bethany family to be named in this connection, and John alone, writing after the fall of Jerusalem and probably after the deaths of Lazarus and his sisters, could name them in his Gospel and give an account of the resurrection miracle. Having an alabaster cruse. Of ointment of pure and very costly. And she brake the cruse. The flask had a long, narrow neck, easily broken. And poured it over his head. Such an attention to an honored guest would not be uncommon, but Mary went farther, anointing Christ's feet also, and wiping them with her long tresses.

And they murmured against her. "We must remember they were poor men, and that to squander in one impulsive moment, or no visible object, a whole year's wages of a working man, might well put them out of their reckoning for a moment. But we must take care also not to share their mistake. To waste, in the proper sense of the term could be more opposed than Jesus."—Rev. James Denney, D.D.

But Jesus said, Let her alone; why trouble ye her? She hath wrought a good work on me. "Mary was purchasing a joy for the lonely Jesus and an eternal satisfaction for herself, that were worth all the spikenard in Palestine."—Rev. Frederick Lynch, D.D.

For ye have the poor always with you. Some have understood this to mean that poverty is a necessary condition of some men, and that any expectation of the abolition of poverty is foolish; but such a heartless interpretation of Christ's saying is itself foolish, as well as heartless. He was simply stating a fact regarding Palestine—and all lands at that time: they swarmed with wretches in the most abject poverty, as Eastern lands do today. But me ye have not always. A pathetic saying, echoing the prophecies of his swiftly approaching death which Christ had been making during the preceding weeks.

And verily I say unto you. This emphatic introduction shows Christ's earnestness in this defense of Mary. Wheresoever the gospel shall be preached throughout the whole world. Christ said little about the church he was founding, but that little shows that it was to be a universal church. He preached only to the Jews in Palestine, but the whole world was his ultimate parish, and all men were to be drawn to Calvary. That also which this hath done shall be spoken of for a memorial of her. "This truth is for all time and for every soul. A beautiful deed, like Mary's, is always acceptable to God, is always recognized by him."—Rev. Frederick F. Shannon, D.D.

#### Ex-Lonies Hold Banquet

Recently a very interesting gathering took place at Unionville, Ont., when a successful banquet and Parents' Night was held by the 1st Unionville Troop.

This Troop was organized as the result of the activities of a Lone Scout Patrol in that town, which owed its existence to the interest in Scouting of Patrol Leader John Young and Troop Leader Don. Sabiston.

A feature of the gathering was the fact that every Scout and Cub present had brought at least one member of his family, and in many cases both parents were present.

During the evening the Troop Chaplain was formally invested as a Scout and presented with a Scout pin, after which he dedicated the new Troop Flags.

Assistant Provincial Commissioner F. C. Irwin was the guest speaker, and he congratulated the Troop on their very fine appearance and work, and complimented them on the splendid interest which their adult friends in Unionville had taken in the organization.

Lone Scout Commissioner John Furminger was also present, and told the gathering that he was proud of the boys who had organized such a fine troop from a small handful of Lone Scouts.

#### A Forestry Camp

For some years past the Forestry Department of the Ontario Provincial Government has organized a camp for Boy Scouts over the weekend nearest to the 24th of May, at Angus, Ont., which is one of the centres of the Department's activities.

This camp is held with the objective of interesting Scouts in reforestration work in this province, and to encourage them to be interested in trees and to boost tree planting on waste ground. The boys help to plant a number of trees, whilst at the camp, in what is known as the "Boy Scout Forest," which has now many thousands of young trees growing sturdily, some of which are attaining appreciable size.

The boys are shown the various processes of the work, from the collection of the seeds, through their infancy in the nursery, until they are planted out, or sent to all parts of the province to be planted by farmers or others who wish to use them.

It is not generally known that owners of waste land may obtain a supply of these young trees free of charge, by simply applying to the Forestry Department.

Ths year the camp is to held from Saturday, May 20th, to Wednesday, May 24th, inclusive. Arrangements were made at short notice, so there was not time to inform the Lone Scouts prior to this date.

In past years quite a number of Lonies have attended this camp, and if there are any who would like to attend this year, they will be welcome and should apply at once to Lone Scout Headquarters, when full particulars will be sent.

There is no charge in connection with this camp, and Scouts simply have to provide their own transportation to and from Angus.

Commissioner John Furminger will be at the camp and will be happy to look after any Lonies who attend, but don't forget to let Headquarters know as soon as you can, if you intend to be present. There will be some work to do, but there will also be lots of fun as well. The camp will be in charge of Scouter Art Paddon.

#### The Scout Motto in Other Languages

Scouts of other lands say "Be Prepared" thus: Albania, "Pregatitu"; Austria and Germany, "Seibereit"; Belgium, "Toujours pret'; Chili, "Siempre listo"; Denmark and Norway, "Vaer Beredt"; Finland and Sweden, "Var redo"; France, "Soit pret"; Holland, "Waakt"; Iceland, "Vertu Vidcuin"; Latvia, "Esi Modrs"; Poland, "Czuwaj'; Portugal, "Sempre alerta."

#### Canadian Scout Paper Goes to Kabul

Kabul, Afghanistan, has been added to the wide overseas mailing list of the Canadian Scouting monthly, "The Scout Leader." The request came from Mohammad Yakub, at the Kabul Ministry of Education.

#### Are You a Scout?

The Boy Scouts Association covers the civilized world. Do you belong to it?

There is plenty of room in this movement for any boy between 11 and 18 years of age, and if you live on a farm or in any place where there is no Scout Troop, why not become a Lone Scout?

Full particulars of this branch of Scouting will be gladly sent to you on request. Address your letter to "The Boy Scouts Association, Lone Scout Dept., 330 Bay Street, Toronto 2."—"Lone E."

MUTT AND JEFF— By BUD FISHER

A Lot of People Feel That Way These Days.