Woman's World

By MAIR M. MORGAN

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

A PARTY NOTE.

Showers for brides, graduation parties for youngsters, bridge parties and teas for visitng guests all crowd May and June with entertaining. Why not try something new and exciting to feed your guests?

The party sandwich loaf gives you a palatable solution. Moreover, it is so festive looking that it arouses interest the minute it puts in its dramatic appearance.

This is how you make it—the recipe serves eight, so you can double it or triple it, depending on the largeness of your heart in extending hospitality.

SANDWICH LOAF.

One loaf sandwich bread, ½ cup butter, creamed; 4 hard-boiled eggs; 8 teaspoons stuffed olives finely chopped; 1¾ cups mayonnaise; 1 cup sardines, minced; 1-3 cup sweet pickles, chopped; 1 tablespoon pickle juice; dash of salt; watercress, chopped.

Remove the crusts from bread and cut loaf lengthwise in four ½-inch slices. This needs a very sharp knife! Spread the bottom slice with butter, then spread evenly with mixture made by combining mashed egg yolks, chopped egg whites, olives and ¼ cup mayonnaise.

SARDINES AND PICKLES.

Cover the second slice of bread, buttered on both sides, with mixture made by combining sardines, sweet pickles, pickle juice and ¼ cup mayonnaise and salt.

Cover the third slice, buttered on both sides, with the chopped watercress and a little mayonnaise. The fourth slice of bread gets buttered only on the under side and finishes the top of the loaf.

When the loaf is done, ice it on top and sides with mayonnaise, and decorate the top with thin slices of sweet pickle and stuffed olives.

Garnish and dish with radish roses and pickle fans. When you slice the combined loaf, use the sharpest knife you have. Serve a radish and a pickle fan with each slice.

ONION EGGS.

For a tasty luncheon the following idea offers a different flavor—

Cut 2 or 3 onions in thin slices and parboil for 5 minutes. Drain. Melt some butter in a frying pan, put in the onions, and simmer very gently for 15 minutes without browning. Sprinkle with a little flour, add gradually ½ pint of hot milk, season with salt, pepper, and a sprig of parsley. Bring to the boil and simmer for 10 minutes, stirring well. Slice a few hard-boiled eggs, and cover with the onions and sauce.

SOUFFLES.

The making of souffles is rarely attempted except by the most experienced cook. However, if the following rules are observed, anyone can produce a delicious souffle and win the admiration of family and guests. The mixing of a souffle is of prime importance. Whites and yolks of eggs must be beaten separately, the yolks with a rotary beater until thick and lemon colored, and the whites with a wire whisk until stiff. Be sure to "fold" the whites into yolk mixture carefully. The fluffy consistency of the finished souffle depends upon this "folding" which prevents the breaking of the air bubbles in the egg whites.

Long slow baking is also one of the secrets of souffle making. Forty to fifty minutes in an average baking dish should be allowed for baking at a temperature of 350 degrees Fahrenheit.

When firm to the touch or when a sharp knife inserted in the centre of the souffle comes out clean, the souffle is done.

CHOCOLATE SOUFFLE.

This dessert is distinctly "smart" and for that reason suitable for company occasions. However, it is so nourishing that it makes a splendid family dessert when vegetables have been served in place of meat.

Two tablespoons butter, 2 tablespoons flour, 1 cup milk, 2 squares bitter chocolate, 6 tablespoons granulated sugar, 2 tablespoons hot water, 1-8 teaspoon salt, 1 teaspoon vanilla, 4 eggs.

Melt butter and stir in flour. When perfectly blended slowly add milk, stirring constantly. Cook and stir until mixture boils. Melt chocolate over hot water, add sugar and hot water and stil until thick and lemon colored. Beat until cool. Add salt to whites of eggs and beat until stiff. Add vanilla to cooked mixture and fold in whites of eggs. Turn into a buttered baking dish and bake 45 minutes in a moderate oven. Serve with whipped cream sweetened and flavored with vanilla or a drop of oil of peppermint.

FISH SOUFFLE.

Fish souffle is delicious served with a creamed vegetable or Holandaise sauce.

One cup flaked fish, 3 eggs, 1 cup soft stale breadcrumbs, ½ cup cream, ½ teaspoon salt, 1 tablespoon minced parsley, 1 teaspoon lemon juice, 1-8 teaspoon pepper.

Force fish through a coarse seive or ricer. Combine cream and crumbs and cook, stirring constantly for five minutes. Add salt, pepper and parsley. Sprinkle lemon juice over fish and add to cooked crumbs. Add well beaten yolks of eggs and fold in whites beaten until stiff. Turn into a buttered baking dish and bake 40 minutes in a moderate oven.

HOUSEHOLD HINTS.

In mixing mustard stir with a knitting needle, then the mustard can be made in the vessel in which it is to be served, and there is no waste or untidiness.

To boil milk without burning, before putting the milk into the saucepan boil rapidly a few minutes a couple of tablespoonfuls of water, then pour out the water and put in the milk. This is a trick well worth trying. If, however, the saucepan is a large one, add more than two tablespoonfuls of water—add enough just to cover the bottom.

When making a boiled pudding grease the basin in the usual way, then shake coarse brown sugar thickly over the base and sides. This makes a toffee-like crust, much beloved by children.

Before cleaning copper kettles, fill them with boiling water and let stand a while. The copper will be found to polish more quickly and the lustre will remain longer than otherwise.

If brass of any desccription has become dirty or badly tarnished, take a piece of cloth, damp it slightly, and dip it into cement. Rub the brass as you would silver, then take another cloth and rub the cement off. You will find that the brass is like new.

If you are troubled by your copper rusting in between washdays, rub the copper over with soap while still hot, and it will not rust. The soap that is deposited on the metal will serve to make suds for the next washing day.

Cotton wool will go almost twice as far if it is slightly warmed before use.

If the edge of a saucepan is well buttered, the contents will not boil over.

Beeswax mixed with salt will make a rusty flat-iron as smooth as glass.

Steel articles will polish quickly if they are rubbed with vinegar and then polished with a soft duster.

To discourage flies and moths, keep fresh cloves in small vases or in egg cups.

Banking Situation In U.S. Is Improving

Washington.—The nation's banking system is approaching normalty.

Authorities said last week that more than 14,000 of the 18,000 banks closed by the national holiday in March have been re-opened on a normal basis.

As a result of the re-opening more than $40,000,000,000 or the $43,000,000,000 in deposits frozen by President Roosevelt's emergency order have been freed.

The improvement in the situation was reported as the Senate prepared to debate the Glass bill designed to prevent such financial crises in the future. The measure, in addition to guaranteeing deposits, imposes stricter regulations throughout the whole banking structure.

New United States Minister Arrives

Warren Delano Robbins, new American minister to Canada, is met by Premier Bennett as he arrives at Ottawa station to take up his duties. Mrs. Robbins is standing next to Canada's premier.

Sunday School Lesson

June 4. Lesson X.—Jesus Faces Betrayal and Denial.—Mark 14. 10-72. Golden Text—He was despised, and rejected of men; a man of sorrows, and acquainted with grief.—Isa. 53: 3.

I. THE BETRAYAL OF OUR SAVIOUR, vs. 10-21.

II. THE LAST SUPPER, vs. 22-26.

III. THE DENIAL OF OUR SAVIOUR, vs. 27-72.

I. THE BETRAYAL OF OUR SAVIOUR, vs. 10-21.

The Plot of Judas. By many writers Judas has been called "the failure of Jesus." When our Lord chose him for one of his disciples he was undoubtedly promising material. But the lust of gold got hold of him. He was the treasurer of the Twelve, and he began to pilfer from their little hoard. Judas went away and plotted with the chief priests to deliver to them the Son of God.

Preparation for the Passover. Jesus was well aware of Judas's plotting and his purposed betrayal. That is why the preparation for the passover supper was made so mysteriously. Keenly sensible of the spiritual fitness of things, Christ would not eat his last passover outside of Jerusalem, even with the loving household at Bethany; but the sacred meat must not be interrupted by his foes, and Judas must not know where it was to be held.

The Prophecy of the Betrayal. 17. And when it was evening he cometh with the twelve. Judas, who after his base interview with the chief priests had had the effrontery to return to Bethany and spend the day in the sacred company of his Lord.

18. And as they sat and were eating. Luke tells us of the strife for precedence among the disciples, each seeking the most honorable seat at each table. John alone gives us the account of Christ's washing the disciples' feet, an act necessary in that hot and dusty land, where all wore only sandals over their bare feet; but in their angry struggle for the chief seats no disciple would humble himself to perform a task usually performed by slaves. What they in their pride would not do, the Son of God condescended to do for them. By this great object lesson he taught the apostles, and his disciples throughout all time, that the noblest end of man's endeavor is loving service. "One of you shall betray me, even he that eateth with me." Joining in a meal with our Lord would imply the closest friendship, it would bind the traitor in a covenant with Jesus, a covenant which even while eating he intended to break. Thus Paul said that any one who eats and drinks at the Lord's table in the communion service unworthily, his heart bent on dishonoring his Saviour, "eateth and drinketh judgment unto himself" (I Cor. 11: 29), as did Judas.

19. "They began to be sorrowful." They were horrified that one of their number should be guilty of such baseness. "And to say unto him one by one, Is it I?"

20. "And he said unto them, It is one of the twelve, he that dippeth with me in the dish." Our Lord gave them a token by which to mark the traitor; "He it is to whom I shall give a sop when I have dippend it." Then Jesus offered Judas a morsel of food dipped in a sort of broth, which the ingrate accepted, thus turning the symbol of friendship into a curse upon his soul. "That thou doest, do quickly," said the Master under his breath; and Judas went forth into the night to finish his fell purpose.

21. "For the Son of man goeth, even as it is written of him." Christ's death was not accidental. It was foretold in the Old Testament (Ps. 22, Isa. 53, etc.), and it was part of God's plan and foreknowledge from the beginning of the world (Acts 2: 23). "But woe unto that man through whom the Son of man is betrayed!" God's foreknowledge of his deed did not compel Judas to perform it, and was no excuse for it. "Good were it for that man if he had not been born." These words of Jesus imply that life is a blessed and glorious thing, a great gift which is also and therefore a great responsibility. Here Judas is stated as a great exception, a burden of guilt and misery so heavy as to counteract the immense value Jesus put upon a single life.

II. THE LAST SUPPER, vs. 22-26.

"And as they were eating, he took bread." To signify that his body would be broken on the cross. The Lord's supper is at every point a reminder of Christ's sacrificial and atoning death. "And gave to them. And said, Take ye." Participation in the Lord's supper is not optional with Christians, it is commanded. "This is my body." The broken bread was to the disciples a token, a symbol, of the death on the cross which Christ was to die. It is to us a symbol of the crucifixion of Christ's body accomplished for our sakes.

The Meaning of the Cup. 23. "And he took a cup. And when he had given thanks." Christ knew that unmeasured benefit would come to mankind from his death, so that he could give thanks even over this symbol of his life-blood poured forth from the cross of shame and agony. "He gave to them: and they all drank of it." As he commanded, for he said (Matt. 26: 27), "Drink ye all of it."

26. "And when they had sung a hymn, they went out unto the Mount of Olives."

III. THE DENIAL OF OUR SAVIOUR, vs. 27-72.

The Prophecy of the Denial. 27. "And Jesus saith unto them, All ye shall be offended." Jesus had done his best to prepare them for the terrible events that were to come, but they were yet unprepared, they would fall over them, they would desert him and flee at his arrest, as came to pass. So we modern Christians are often unprepared for the hardships that belong to the Christian life, and trails find us unready for them.

28. "Howbeit, after I am raised up, I will go before you into Galilee." Our kindly Saviour, in his prophecy of smiting and scattering, yet inserted a note of hope and cheer: they were to see him again, and in their familiar Galilee surroundings.

The Sorrows of Gethsemane. The remainder of the chapter, pictures, in the first place, the awful scene of Gethsemane. "Never was man so stark alone" as the Son of Man in Gethsemane. At length he prevailed so as to be able to pray, 'Not my will, but thine, be done'."

The Arrest and the Trials. Of Christ's arrest in Gethsemane the three chief events are the shameless kiss of Judas, pointing out his Lord to the soldiers; Peter's silly flourish of his sword cutting off the ear of Malchus, the high priest's servant, which Christ at once miraculously healed; and the desertion of the disciples, who all ignominiously forsook Christ and fled.

There were two trails of Jesus that night, both illegal and inconclusive. But a sentence of death could not be voted before sunrise, so a second meeting of the council was called for early the next morning, so carefully were these Jews to observe the letter of the law while cruelly ignoring its spirit.

Compulsory Housework Advocated in Germany

Hildesheim, Ger.—Introduction of one year's compulsory housework service for girls irrespective of social status is advocated by executives of the Federal Union of Hausfrauen Vereine.

All of the organizations making up the union joined the Hitler movement. Under the recommendation, the one year of compulsory housework could be served at home.

Married Women Teachers Requested to Resign

Auburn, N.Y. — Married teachers whose husbands are gainfully employed have been asked to the Board of Education to resign, effective at the close of the present school year. The board also said that a clause would be inserted in the next contracts, cancelling the contract of any teacher who married during the school year. In addition, teachers having 40 years or more of service, were asked to retire at the school year's close.

Ideal For Spring

By HELEN WILLIAMS.

Illustrated Dressmaking Lesson Furnished With Every Pattern

With separate skirts and jacket suits so exceedingly modish for spring, the blouse is enjoying much popularity.

Today's model is precious.

It's a simple wearable type that is dainty to a degree with its shirred shoulders and puffed sleeves. The boyish collar gives it a tailored feeling.

It's made in a jiffy! The small cost is amazing.

Crepe silk prints, plain crepes, plaided taffeta, organdie, etc., adapt themselves perfectly to this cute blouse.

Style No. 2520 is designed for sizes 12, 14, 16, 18, 20 years, 36 and 38 inches bust.

Size 16 will require 1¼ yards 35-inch material and ⅜ yard for collar.

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.

Though familiarity may not breed contempt, it takes off the edge of admiration.—Hazlitt.

The first direct telephone service between Germany and Palestine has just been opened.

Woman Director Was School Dunce

Seven Years Aga, Caroline Haslett Decided Women Knew too Little About Electrical Devices

Miss Caroline Haslett, C.B.E., director of the British Women's Electrical Association, confesses that she should have been born a boy.

As a child she hated all the things that girls usually adore, and was always more interested in machinery and things mechanical than in dolls and toys.

Her father was an engineer, but he ridiculed the idea of a girl entering his workshop.

Miss Haslett, however, was determined on an engineering career, and finally got a post in a boiler works. Since then she has become the foremost woman electrician in Britain, if not in Europe.

Seven years ago she decided that women knew too little about electricity—especially about the electrical devices in the home. So she started out to teach them.

"I felt that women should know how to mend fuses, use a screwdriver, and not to be forced to call in a man whenever anything went wrong," said Miss Haslett.

"The Women's Electrical Association has been so successful in this aim that there are now more than thirty branches in different parts of England with over 5,000 members. We give lectures for women in all branches of electricity affecting the home."

Miss Haslett talks mathematics with people like Sir Arthur Eddington.

Yet she was a dunce at school.

"It is amusing to remember my school days and recall that I was a perfect idiot at mathematics and was always at the bottom of the class," remarked Miss Haslett.

Junior Leagues Association Choose Toronto for Conv't'n

Philadelphia.—The Association of Junior Leagues of America have decided to hold the 1934 convention in Toronto, and have named Miss Margaret C. Mitchell, of Montreal, as regional director of its first district, embracing Canadian branches. A resolution adopted recommended that leagues undertake "non-partisan civic and legislative education" of members. In this connection the delegates were urged to seek public office is necessary to achieve their goals.

Miss Gertrude S. Ely, of Bryn Mawr, chairman of the Pennsylvania League of Women Voters, lauded the leagues for their decision to compaign for better working conditions.

She urged reading of numerous newspapers to form independent opinions on important questions.

European Women Happier Because Old Fashioned

New York. — Mlle. Andres Colin, one of the few women executives on the League of Nations staff, believes her European sisters are better off than American women because they are old fashioned.

"Because women in Europe have kept so very much to the old fashioned women's way of life, they are much less affected by current economic conditions than your women here," said Mlle. Colin, a native of Belgium, who is in New York for a vacation.

"The younger women of Europe are looking back to getting married as a goal in life, not to finding jobs and careers. I do not like young mothers for office workers. One of two things suffer, the home or the job.

Two-Cent Duty On Strawberries

Ottawa.—Two cents per pound will be added to the value for duty of strawberries imported into Canada from May 25 to July 31, inclusive, when entered under the intermediate or general tariff, it was announced by the Department of National Revenue.

Motor-Cycle Built To Encircle Globe

Libson, Portugal.—A sea-going motor-cycle has been built by two sailors, Armindo Pereira and Jaime Silva, for a trip around the world.

It consists of a motor cycle, around which they built a watertight vessel. The travellers say it will take them over land and water and round the world in a year.

MUTT AND JEFF— By BUD FISHER

Broadway Columnist Attacks Jeff.