Woman's World

By MAIR M. MORGAN

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

Cooling Drinks

Fruit Punch

Two lbs. sugar, 2 qts. water, 2 qts. mineral water, 2 cups sliced strawberries, 3 sliced bananas, 1 large pineapple, shredded, 6 oranges (juice), 4 lemons (juice), 1 cup raspberry or other fruit syrup, ice. Boil sugar and water together to form a syrup. Chill; add mineral water, fruit and ice with more water if punch is too strong. Serve very cold. Serves 20.

Mother's Beverage

Twelve oranges, 4 lemons, 1 cup juice (canned) pineapple, 2 cups water, sugar, 2 quarts ice water or ginger ale, ½ cup maraschino cherries, 2 lemons sliced.

Squeeze oranges and four of the lemons. Add pineapple juice. Cut orange and lemon rinds into strips; add water and sweeten to taste. Boil till tender; add 2 quarts water or ginger ale to fruit juices. Pour over blocks of ice, garnish with cherries and sliced lemon and serve in large punch bowl. Serves 12.

Lime Punch

Eight large subes sugar, 2 oranges, 2 limes, 1½ cups water, cracked ice, slice of pineapple, 2 crystallized cherries.

Rub cubes of sugar over rind of oranges and limes. Then put sugar in a bowl and pour juice of limes and oranges over it. Add water and serve when sugar is melted, chilling with plenty of cracked ice. Put in pineapple and cherries at moment of serving. Serves four.

Circus Punch

One cup sugar, 1 cup water, 2 lemons (juice), ½ cup apricot juice, ¼ cup cherry juice, ¼ cup orange juice, 2 quarts ginger ale.

Boil sugar and water almost ten minutes. Cool and add fruit juice and chill. When ready to serve, add ginger ale. When serving, use colored ice cubes and cherries in glasses. Serves 12.

Grape Lemonade

To make two quarts of this drink use juice of 4 limes, 3 cups grape juice, 5 drops of peppermint, 4 cups carbonated water and plenty of ice. Sweeten with syrup made with sugar and water. Add mint to the syrup and mix with grape juice and limes. Add ice and water and serve.

Lemon Recipes

Frostily speaking, there is no companion for a hot summer afternoon or evening that surpasses an old-fashioned lemonade. Use plenty of lemon juice, sugar as preferred, and be sure there's ice and ice. There are variations, too, that you will like.

1 lemon, juice; 1 cup cold water; 1 to 3 tablespoons sugar; crushed ice.

Add lemon juice to water, chill and sweeten to taste. Serve in a large glass and don't forget the lemon slice garnish over the rim of the glass. Colored sippers add a pleasing note and are an aid to the lazy in the matter of rapid consumption.

Honey Lemonade: Use honey for sugar in lemonade.

Lemon Fizz: Use carbonated water for plain water.

Lemon Frost: Top lemonade with a spoonful of stiffly beaten egg white, which has been sweetened, and flavored with a dash of lemon juice.

Mint Lemonade: Squeeze the lemon juice over 6 mint leaves, which have been washed and bruised. Let stand for several minutes before adding the sugar and water.

Picnic Menus

There is a long list of foods which are synonymous with picnics. Salads, sandwiches, cookies and cakes are four of them. But, if you intend to serve many meals in the open air, your menus should vary. A whole summer of cold salads, meats and sandwiches just won't do for a family with growing children. Thermos bottles, casseroles which are air-tight and stay hot, and fireless cookers will be valuable investments if you take picnicking seriously.

Of course, if you are packing a picnic basket and actually intend going into the country, cold dishes, sandwiches and things easy to pack are your best bet.

It is well to have adequate equipment. A supply of paper plates, tin cups, siverware which won't tarnish and large sheets of oiled paper are a few things you need. If you broil steaks on your picnic, get a wire broiler which sets up over the open fire.

Prepare as many things as you can the day before you plan to go. Potatoes for salad may be boiled the day before. Then, a couple of hours before you are ready to leave, all you'll have to do is to dice them, add the other ingredients, wrap the bowl in oiled paper and pack in the basket.

Mixed Vegetable Salad

A mixed vegetable salad is a deviation from the traditional potato salad always found at picnics. Here's the way to make it:

To one cup each of cooked green peas, carrots and string beans, add three tablespoons each of chopped onions, radishes, celery, green pepper, cucumber and tomato. Mix them lightly with mayonnaise to which has been added a dash of fresh lemon juice. Arrange the salad on a bed of hearts of lettuce in a deep bowl, cover the top with oiled paper, tie it on securely and pack in the basket.

A Light Soup

A good soup and a salad make a nourishing summer meal which is an easy one to get. Use your imagination—plus what you have in your ice box—and you can get a wide variety of soups.

Potato Soup.—Boil two potatoes; put them through the sieve. Then brown one onion in butter. Add one can of soup to these ingredients and season with just salt and pepper and you have a delicious potato soup.

Cream of Mushroom.—Brown a few mushrooms in butter and thicken a little bit of flour. Add a can of mushroom soup and you have cream of mushroom. Delicious!

Veal Rolls

Cut some thin slices of veal cutlet into pieces about four inches square, and on each lay a thin slice of lean bacon or ham. Sprinkle with a little minced onion, some chopped tomato, salt, pepper, celery salt, and just a pinch of herbs. Roll them up and tie them with cotton.

Melt some butter or dripping in a frying-pan, and brown the rolls all over. Let them then stew in the butter for about twenty minutes, when you must add a little boiling stock or water. Put on the lid and let them simmer slowly for half an hour.

The gravy should be thickened when they are cooked, and they may be served with spinach.

Warming Over Meat

In warming over game or any kind of meat in gravy, don't let it boil! Boiling toughens it. Get the gravy to the boiling point, then turn off your burner and put the meat in just long enough to get it steaming hot from the gravy.

Chicken Pudding

There comes a time when the family need a change of pudding or pie for the substantial course of a meal.

Here is a good dish to set before them. It is called Chicken Pudding.

The pudding is made in the usual way in a basin lined with suet crust. The pie in a pie-dish which when filled is covered with puff pastry brushed over with egg and baked in the oven.

To fill both pudding and pie peel some mushrooms, cut them roughly in pieces about one inch square, put them in first in a layer, then a deep layer of chicken meat, floured and seasoned with pepper and salt, and a little chopped parsley; top up with a layer of pickled pork or bacon cut in strips.

Pour in some good chicken stock, cover, and either boil or bake according to whether you are making a pudding or pie. In any case boil the pudding for 2½ hours at least, and bake the pie for 1 to 1½ hours.

Oven Temperatures

Crisp cookies should be baked in a hot oven. Molasses cookies, which burn easily, require a cool oven of not more than 350 degrees. Baking powder biscuits should be put into a moderate oven and the heat should not be increased until they are almost done. Pastry requires a hot oven and thorough baking to make it flaky and digestible. Reduce the heat of the oven when the pastry itself is cooked and you are ready to bake the filling.

All egg mixtures, custard, souffles and puddings, should be baked with the oven at a low temperature. If the heat rises above 350 degrees you will not have good luck with any concoction containing eggs.

Charcoal in the Summer

During hot weather a little powdered charcoal placed in a muslin bag and suspended in the larder will help to keep the contents fresh. This also prevents foodstuffs which have a pronounced flavour from tainting other foods.

A pinch of charcoal added to the water in which cut flowers are kept will help to preserve the blooms.

Laundry Hints

When pressing white silk goods, use an iron of medium heat. An over-hot iron turns the silk yellow, makes it stiff and may cause it to crack.

Some housewives experience difficulty in ironing men's soft collars. They should be ironed first on the right side, then on the wrong. To obviate wrinkles on the corners, begin on the outside edge and work towards the band.

Add a little gum arabic to the water used for damping pleated dresses before ironing. It will then be found that the pleats will stay in better after ironing.

If ironing a garment with buttons on it, place first on a thickly-folded towel. The buttons will sink into this soft surface and the spaces between them can be ironed more easily and smoothly.

Meets Every Demand

By HELEN WILLIAMS

Illustrated Dressmaking Lesson Furnished With Every Pattern

Here's a pretty dress that is printed for town or for the country.

The sleeves, tiniest vest and narrow bow tie of white crepe silk, lend fresh smartness to this lovely printed crepe silk model.

Carried out in chiffon white voile print with plain toning voile, it is exquisitely cool and danty for summer.

It can also be made of pique, linen and washing silks for sports with the sleeves omitted as in back view.

Style No. 2600 is designed for sizes 14, 16, 18, 20 years, 36, 38, 40 and 42 inches bust.

Size 36 requires 3⅛ yards 39-inch with 1¼ yards 39-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.

Sunday School Lesson

Lesson VI. August 6. Ruth.—The Book fo Ruth.—Ruth 1:6-10, 14-19a. Golden Text—Let us love one another: for love is of God.—1 John 4: 7.

TIME—Naomi flees the Moab about B.C. 1181. Boaz marries Ruth about B.C. 1173.

PLACE—Moab. Bethlehem.

Sorrow in the Land of Moab.

"Then she arose with her daughters-in-law, that she might return from the country of Moab." The heart of the Hebrew widow yearned towards that lovely land from which she had been so long a willing exile for her husband's and children's sake.. "For she had heard in the country of Moab how that Jehovah had visited his people in giving them bread." The Lord blesses the fields with abundance. Men must do their part, but all their toil is as nothing compared with what is accomplished by the sun and rain and the chemical forces of nature.

"And she went forth out of the place where she was." Migrations were easy in those simple days. A bundle easily contained all Naomi's possessions and she was strong enough still to make the journey on foot. "And her two daughters-in-law with her." Ruth and Orpah, as was the custom of the times, accompanied their mother-in-law a part of her way home, though expecting to return to Moab. "And they went on the way to return unto the land of Judah." The region assigned to Judas, the son of Jacob, in which Bethlehem was situated.

"And Naomi said unto her two daughters-in-law, Go, return each of you to her mother's house." She bade them go back. She was an old woman and penniless; they were young and strong and could support her. But she was not thinking of herself, she was thinking of them. "Jehovah deal kindly with you, as ye have dealt with the dead, and with me." That prayer is always answered, and for all kind people. The Lord is kind, and loves those that are kind.

"Jehovah grant you that we may find rest." A resting place, an asylum as a married woman's home was called. "Each of you in the house of her husband." The times were rude and wild. A woman could be safe and respected only under the protection of a husband. "Then she kissed them, and they lifted up their voice, and wept." They felt that it was the final parting with the good woman who had been a second mother to them, the mother of their dead husbands.

"And they said unto her, Nay, we will return with thee unto thy people." And now Naomi has the delicate, difficult task of breaking to them, as gently as she may, the sad secret that, if they go with her, they will find no welcome from her people, no kindness from any but herself. In marrying them her sons had sinned against the Hebrew law.

Ruth Is True to Naomi. Orpah Goes Back to Her People.

"And they lifted up their voice, and wept again." Naomi's words had shown them more clearly than they had before realized the necessity of parting from her, or of giving up all hope of second marriages. "And Orpah kissed her mother-in-law." It was the kiss of farewell. "But Ruth clave unto her."

"And she said, Behold, thy sister-in-law is gone back unto her people, and unto her god." Naomi indicates that Orpah had been led to the God of Israel by association with her husband and his family, but that she expects her to fall back under the temptations of idolatry as soon as these influences are removed. She also makes it clear that she expects Ruth, if she goes along with her, to be a follower of Jehovah. "Return thou after thy sister-in-law." Orpah is a sweet and attractive creature, clinging with daughterly affection to the mother of her husband, and clinging with an even greater affection to the land of her birth.

"And Ruth said." Ruth's words here are among the most famous in the Bible. "Entreat me not to leave thee, and to return from following after thee." The words have a lyrical swing and the entire passage is truly poetical. "For whither thou goest, I will go; and where thou lodgest, I will lodge." The quality of decision is one of the most important a character can possess. "Thy people shall be my people." Ruth, who had always lived among the Moabites and loved them as we love our people, proposed to expatriate herself for the sake of Naomi. "And thy God my God." This was probably the hardest thing of all for Ruth to say. The natural man clings with the utmost tenacity to his religion.

"Where thou diest will I die, and there will I be buried." According to ancient thought union in life meant union in death and in the grave; the members of a family had a common burying-place, Gen. 4: 30; 49: 29. "Jehovah do so to me, and more also." Moffatt translates this common form of imprecation, *"May the Eternal kill me and worse."* "If aught but death part thee and me." Death is the great separation of lovers and friends, but Ruth evidently thought of it as only a temporary separation.

"And when she (Naomi) saw that she was stedfastly minded to go with her, she left off speaking unto her." She ceased trying to persuade Ruth to return.

"So they two went until they came to Beth-lehem."

Ruth's Reward, Ruth 1: 19b—4: 22.

Here again Ruth's character shone forth in its loveliness. She stooped to the service of a menial in order to support her mother. With common hirelings she entered the fields as a gleaner. As Naomi had doubtless hoped, Ruth's choice of a field in which to glean fell on one belonging to Boaz(a near kinsman of the dead Elimelech, a man of wealth and of religion. As he came to inspect the work of the reapers, he said to them gravely, "Jehovah be with you"; and they replied, "Jehovah bless thee."

Ruth and Boaz. Boaz soon spied Ruth among the gleaners. He learned that she was the same young woman whose loyalty to Naomi was commented upon so favorably throughout Bethlehem. At meal time he bade her join the reapers in their repast and passed the word along that not only should she be allowed to glean among the standing sheaves and not merely where the sheaves had been taken up, but also that the young men should purposely leave out handfuls of the grain here and there for her to collect.

The Uprightness of Boaz. When Ruth told in what field she had been gleaning, Naomi was delighted, and at once planned to take advantage of the Hebrew law requiring a man to marry the childless widow of his dead brother. To Ruth's frank statement that as her near kinsman, Boaz should marry her, he at once consented, if, as he added, a nearer kinsman who lived in the village did not claim her. First Boaz asked the nearer kinsman if he would buy a plot of land which had belonged to Elimelech, and the kinsman promptly said that he would. "But," added Boaz, "if you buy the land, thus fulfilling part of the duty of the nearest of kin, you must also complete your duty by marrying Ruth the Boabitess." To this the kinsman at once demurred, and transferred to Boaz all his rights in the matter by the quaint old custom of taking off his shoe and handing it to Boaz, thus handing to Boaz the land on which the shoe might have trodden, and Ruth with the land. So the law was punctiliously fulfilled.

Ruth's Descendants. In due course a son was born to the happy pair, and Naomi's heart was rejoiced in knowing that Elimelech's family would thus be continued. So his beautiful love story closes with the genealogy of the family carried down to Jesse, the father of David; and the first chapter of Matthew continues it to Jesus Christ.

Coast - to - Coast Drive At One Hundred Miles An Hour

Is Vision of Engineers Who Are Planning Super-Express Transcontinental Highway in United States

New York.—Two days from New York to California sounds like airplane speed, but it is only the rate that ordinary motorists will travel if the plans of a group of highway engineers materialize. For two years they have been working out specifications and scientific details of a coast-to-coast super-express highway which would permit 100-mile-an-hour speeds with less danger, actually, than now is encountered at half that rate.

The project would involve a four-lane artery without a single crossing or perceptible curve. Cities and towns either would be skirted entirely, or the express lanes would be carried overhead or underground in vehicular tunnels. The road would be as skid-proof as engineering skill could make it, and so resilient that automobiles scarcely would need springs. Motorists would not use their headlights at night. Indeed, they would be forbidden to do so, for the highway would have its own non-glare and fog-penetrating illumination.

Vibration Problem.

A number of outstanding authorities are co-operating in planning the enterprise. Among them are E. Sutcliffe, of the Warren Brothers road laborities of Boston, who recently completed the 700-mile Carretera Central, a Cuban highway, at a cost of $100,000,000; L. Andrew Reinhard and Harry Hofmeister, associate architects of the $250,000,000 Rockefeller Centre, in New York; Captain Malcolm Campbell, holder of the world's automobile speed record of 272 miles per hour; J. E. Pennypacker, former chief of Economics of the U.S. Bureau of Public Roads; Foster Gunnison, illuminating engineer.

The chief problem, the experts found, was the development of the road-bed itself to permit 100-mile-an-hour travel. "We understand," said Pennypacker, "that automobile manufacturers can reduce the inherent vibration of a car to a very low figure But what good is a vibrationless car on a rough road? Even the best highway of today, though it may look smooth as glass to the 40-mile-an-hour driver, would ruin his car at a 100 mile average speed."

Need of Rigid Cars.

Sir Malcolm Campbell declares that the modern high-speed motorist must build his car almost rigid and depend on the road—as Campbell did at Daytona Beach—for the necessary resiliency. To meet such a need, technicians have developed a new surfacing black in color and unaffected by sun snow, ice or rain. This would be laid over a rock base. Such high speeds as are anticipated would largely solve the problem of overcrowding, so the planners expect to have only four lanes, two of them express and two for slower traffic.

There would be no direct entry from any connecting highway to the two centre lanes of fast traffic, Sutcliffe explained. Entry and egress would be accomplished by slanting roads, 500 feet in length, between the outer and inner incoming cars

Service stations may be built at intervals, where corps of mechanics would give each car stopping for fuel a quick inspection.

Flood Lights.

Night travel would be as safe as in daytime, the engineers believe, if the highway itself were illuminated and motorists were to drive without lights. To this end they propose parapet walls two feet high and made of opal glass bricks, to flank the black highway.

Imbedded in the walls and spaced perhaps 20 feet apart would be tubular electric lamps shining out on the lanes in the direction of traffic. Such a scheme would eliminate the dangers of overhead illumination on rainy nights. Another safety factor would be central guide strips of white corrugated glass, imbedded in the asphalt.

Britain Cuts Jobless 508,000 in Half Year

London.—In the first half of 1934 unemployment in Britain decreased 508,000, according to the latest government statistics. Added significance attaches to the figures because the increased employment at the end of June was recorded when the time for seasonal increase of jobs has passed. In June 135,000 additional men found occuations.

The announcement of the Ministry of Labor says improvement is most marked in iron and steel manufacture, engineering, shipbuilding and ship repairing, metal goods, textile industries, distributive trades, and the hotel boarding-house, road transport, shipping, dock and harbor services. Increases of 10,000 in general engineering and of 11,000 in the cotton textile industry are regarded as promising signs.

Americans Barred From Entering Russia

Stockholm, Sweden.—Mr. Marc Connelly, American playwrite, Pulitzer prize winner, and author of "The Green Pastures," has been barred from entering Russia by the Soviet authorities for a reason that has not been explained.

Four other Americans, making a northern cruise on the liner Jungsholm with Mr. Connelly, also were barred, but they have continued toward Leningrad in the hope that the ruling will be changed.

Such is the nature of man that labor may be said to be its own reward.—Dr. Johnson.

A householder hit a burglar with a wireless set. Everything has its use. —Ottawa Journal.

MUTT AND JEFF— By BUD FISHER

That's Gettnig Even With Mutt