Woman's World

By MAIR M. MORGAN

Bakeless Pie

A delicious pie which doesn't require any baking iis the very newest contribution to the art of cooking.

Now that summer is on the wane, your family is going to expect more wholesome desserts than you served during the hot months. By pooling your resources, you can give them the sweets they crave and, at the same time, spare yourself much work in preparation.

Use Peaches

Now that peaches are in season, why not make the most of them? Here's the way to make a delicious peach pie which doesn't have to be cooked:

For the pie filling, blend one and one-third cups of sweetened condensed milk (one can) with one-quarter cup of lemon juice, the grated rind of one lemon and one cup of sliced peaches.

Since the condensed milk contains milk and sugar which are already boiled down to perfect smoothness, it will thicken with the lemon juice almost instantly.

For the uncooked pie crust, roll enough sweet wafers to make three-quarters of a cup of crumbs. Cut more wafers in halves and stand them around the edge of the pie plate. Cover the bottom of the plate with crumbs and fill the spaces between the wafers.

Pour in the filling and cover with whipped cream which has been sweetened with two tablespoons of confectioner's sugar.

Put the whole thing in the ice box so that it will be thoroughly chilled when you are ready to serve it.

Garnish the top of the pie with slices of fresh peaches just before you are ready to take it to the table.

Pickle Making Secrets

The secret of pickle making lies in obtaining a correct bacterial action in one respect and at the same time preventing the bacterial action which causes spoilage and softening. Salt has been found to be the most efficient agent for this purpose and every recipe for pickles uses salt in some form in large amounts. Small pickles known as gherkins always are in demand and they are very easy to make if the housewife is willing to take the time.

Gherkins

Two quarts small cucumbers, 2 cups salt, 2 quarts boiling water, 2 quarts vinegar, 2 ounces mixed pickling spices, 2 teaspoons powdered alum, 2 cups brown sugar, ½ cup sliced horseradish root.

Choose very small cucumbers of uniform size. Be careful not to bruise or mar the cucumbers. Wash carefully and pat dry between towels. Put into a deep crock and pour over brine made by dissolving salt in boiling water. Let stand twenty-four hours and drain off brine. Bring to the boiling point, skim and pour over cucumbers: Let stand twenty-four hours. Drain and wipe cucumbers. Cover with boiling water in which alum has been dissolved and let stand six hours. Drain from alum water and rinse in clear water. Combine vinegar, sugar, spices and horseradish root and heat to the scalding point. Add cucumbers and simmer ten minutes. Pack in hot sterilized jars, pour over hot vinegar to cover and seal.

Enght to ten 4 to 6 inch cucumbers, 1 ounce stick cinnamon, 1 ounce whole cloves, 1 ounce whole allspice, 1 ounce celery seed, 3 pints cider vinegar, 1 teaspoon powdered alum.

Make a strong brine as in preceding recipe. Wash and wipe cucumbers and let stand in brine for three days. Keep covered with a large plate. Drain from brine and let stand in clear water over night. Drain. Add alum to equal parts of vinegar and water and let cucumbers simmer in this solution for two hours. Drain and cool and throw away vinegar solution. Cut cucumbers in inch rings and pack in a deep crock. Combine sugar, vinegar and spices and bring to the boiling point. Pour boiling hot over the cucumber slices and let stand over night. In the morning drain off vinegar, reheat and pour back over cucumbers. Do this three times. The fourth morning pack cucumbers in sterilized jars, scald the vinegar and pour boiling hot over cucumbers. Seal and store in a dark, cool place.

Peel For Flavoring

It is nice to dry the skins of several oranges and lemons and then grate them and put in a glass bottle to be kept for flavoring purposes. It certainly saves time in the future and one is inclined to use these flavorings in interesting ways if already at hand.

Appetizers

Appetizers for serving at the beginning of a meal may easily be concocted from canned vegetables. Canned beets, cut into dice and mixed with a little minced onion and marinated in French dressing are much favored by the French. Canned string beans, lima beans,, celery and tomato may be used in the same way, or the thick part of the tomato may be used alone. Almost any combination preferred may be served as an appetizer, or tomato aspic cut into small cubes may be served in cocktail glasses.

Sandwich Fillings

Sardines mashed to a paste with lemon juice and mayonnaise, or cream cheese, mixed with chopped ripe olives, pickles and pimentoes and mayonnaise make excellent fillings for the special sandwiches. Other delectable fillings might include: Orange marmalade and chopped walnuts blended together; chopped cucumbers and onions held together with a small amount of salad dressing; finely chopped olives blended into cream cheese and smoothed to a paste with mayonnaise; finely chopped green peppers, pimentoes and hard-boiled eggs mixed with mayonnaise and placed on shredded lettuce, and of course, the more usual ham and cheese combination, and the boiled tongue and cheese combination.

Melon Jam

Peel medium-sized under-ripe melons, remove the seeds, and cut the fruit into small pieces. Weigh and allow ½ lb. sugar to each pound of fruit. Put fruit and sugar in layers in a deep earthenware bowl and leave for twelve hours. To each 2 lb. of fruit add the grated rind and the juice of one lemon and ¼ oz. ground ginger. Put all into the preserving pan, stir until the sugar is dissolved, and boil until the fruit is soft, and until a little of the mixture, tested on a saucer, will set.

Saratoga Chips

Choose smooth, even sized potatoes. Peel them and slice very thin into a bowl of cold water, leaving them in water for an hour or more.

Put enough lard into a saucepan to cover the potatoes and allow it to get very hot. Remove potatoes from the water and dry them in a clean absorbent cloth. Put as many slices as can be easily handled into saucepan and cook till a nice light brown, stirring them around to make sure they cook evenly and none of them get too brown.

Have several folds of absorbent paper ready. Lift out the potato slices as they are done and spread on paper so that grease will be soaked up. When grease is absorbed, sprinkle with salt and serve.

Keeping Pastry

Short pastry improves if it is kept for a few das before it is cooked. It is therefore a saving in time to mix enough paste to last a week and bake it as required. Pastry made to keep should contain no baking powder or self-raising flour and be mixed with water only.

Fresh Cheese

To keep cheese fresh wrap it loosely in a piece of muslin dipped in vinegar. So long as the muslin is kept slightly damp the cheese will neither go dry nor mouldy, also the flavour seems to be greatly improved.

Sweet Potatoes

The fact that sweet potatoes live up to their name and contain a large amount of sugar makes them a splendid energy-producing food.

Compared with Irish potatoes, the food value is higher in fat and carbohydrates but lower in protein. One-half a baked sweet potato provides 100 calories, while one whole, medium sized Irish potato is required to furnish the hundred-calorie portion. Both sweet and Irish potatoes are good carriers of fat, since their palatability depends much on a generous seasoning of butter.

Vitamin A, so essential for growth and the building of new tissues, is present in sweet potatoes in considerable quantity. One table rates the Vitamin A "unit" in one ounce of Irish potato at 8 and in the same amount of sweet potato at 200. Vitamin B and C are found in small amounts.

When sweet potatoes have been used in place of white potatoes, a dessert that is not very sweet should be chosen Fresh fruit, fruit whip, gelatine puddings and ices make suitable endings for meals.

Keep in mind the perishability of sweet potatoes when you buy them. They are very susceptible to temperature and dampness and spoil quickly. Calculate your needs and purchase accordingly in order to avoid waste.

French Fried

French fried sweet potatoes are good too. They are prepared and cooked just like white ones.

Use sweet potatoes for desserts. Boil them with the skins on, then peel and mash. Season with butter and a little salt and beat in milk to make moist, adding 1 tablespoon brown sugar and ¼ teaspoon cinnamon to each cup of potato pulp. Turn into individual molds and bake 25 minutes. Top with mashmallows about five minutes before removing from oven and serve warm with or without cream. This is a good dessert for small children.

Sunday School Lesson

Lesson I.—October 1.—SAUL IN TARSUS.—Acts 21: 39; 22:3, 27, 28; 26.4-7; Philippians 3:3-6. Golden Text—Give diligence to present thyself approved unto God, a workman that needeth not to be ashamed, handling aright the word of truth.—2 Tim. 2:15.

TIME—Saul born, about A.D. 1. Saul sent to the synagogue school, A.D. 6 or 7. Saul becomes a tent-maker, A.D. 13, 14. Saul sent to the rabbinical college in Jerusalem, A.D. 15.

PLACE—Tarusu in Cilicia. Jerusalem.

SAUL'S CHILDHOOD, Acts 21:39.

"But Paul said." Paul was visiting Jerusalem to bring succor from the Gentile Christians of Europe to the persecuted Christians of Jerusalem, when he was attacked by some bigoted Jews who objected to his work among the Gentiles. He was speaking to the commander in charge of the regiment, who asked him for an account of himself. "I am a Jew." Paul was the apostle to the Gentiles, whose great work was the extension of Christianity among the Greeks and Romans of Asia Minor and Europe; but he was always true to his Jewish ancestry and faith. "Of Tarsus in Cilicia." Cilicia was the Roman province at the northeast corner of the Mediterranean, the western half of the province of Syria. "A citizen of no mean city." At the beginning of the Christian era Tarsus was the world's principal seat of learning. "And I beseech thee, give me leave to speak unto the people." Paul never missed a chance to speak for Christ.

SAUL'S TRAINING IN JERUSALEM, Acts 22: 3, 27, 28.

"I am a Jew, born in Tarsus of Cilicia." These three verses are connected with the address which Saul delivered to the mob from the stairs leading to the Castle Antonia. "But brought up in this city." Saul's family must have been in comfortable circumstances or they could not have afforded to give the son of the family a higher education, or to send him so far away as Jerusalem. "At the feet of Gamaliel." Literally so, as the teacher sat on an elevated platform and his pupils sat at his feet. "Instructed according to the strict manner of the law of our fathers." Paul, while he did not insist that his converts from heathenism should enter into the minutiæ of Jewish ritual and forms, or even be circumcised, was himself careful to observe all the religious rules held binding by the strictest Jews. "Being zealous for God, even as ye all are this day." The apostle, it must be remembered, was addressing a mob of Jewish zealots, who accused him of a most serious infraction of their rules for preserving the temple inviolate.

"And the chief captain came and said unto him, Tell me, art thou a Roman?" As soon as Saul made mention of his work among the hated Gentiles, the mob flew into a rage. "And he said, Yea." More than once, in his strenuous missionary experiences, Saul had made use of his Roman citizenship to obtain safety, and exemption from cruelties.

"And the chief captain answered, With a great sum obtained I this citizenship." From time to time various favorites of the Roman emperor were allowed to seel Roman citizenship and so enrich themselves. "And Paul said, But I am a Roman born." Tarsus as a free city, making its own laws and choosing its own rulers, but that would not suffice to make a Roman citizen of a Jew living there. Paul's statement that he was a free-born citizen of Rome not only saved him from scourging, but obtained for him special consideration. It did not save him from a two years' light imprisonment at Caesarea, but it did procure for him the right of an appeal to the emperor at Rome, a right which he exercised when his enemies became too threatening.

SAUL THE PHARISEE AND PERSECUTOR, Acts 26: 4-7.

"My manner of life then from my youth up." Paul near the conclusion of his two-years' imprisonment at the Roman capital of Palestine, Caesarea on the seacoast, was brought before King Herod Agrippa II. Agrippa had expressed a desire to see and hear the well known prisoner, who was about to go to Rome on his appeal to Casar. "Which was from the beginning among mine own nation and at Jerusalem." Agrippa, the great-grandson of Herod the Great, was of Idumean descent, and thus was nominally a Jew; he was expert in matters of Jewish law and custom, and would understand much in Paul's case. "Know all the Jews." Though Paul's missionary labors were in foreign lands and chiefly for the Gentiles, he was by this time one of the best-known figures in the Holy City.

"Having knowledge of me from the first, if they be willing to testify." Paul appeals to the abundant evidence existing, but with a warning that the Jews were, on the whole, prejudiced against him on account of his Christianity. "That after the straitest sect of our religion I lived a Pharisee." The word "Pharisee" probably means "separated."

"And now I stand here." The grandest man of all the ages—a convict, in chains! "To be judged for the hope of the promise made of God unto our fathers." The promise must be of the Messiah and of his coming into the world as King.

"Unto which promise our twelve tribes, earnestly serving God night and day, hope to attain." The Jews were very careful of their ancestral records, and the continuity of the twelve tribes was still maintained in a way, though the members were scattered all over the world. "And concerning this hope I am accused by the Jews, O king!" Agrippa knew that this hope, however misdirected, was the hope of every Isrealite.

"For we are the circumcision." The true circumcision, he taught, is the devotion of the heart, the circumcision of the soul. "Who worship by the Spirit of God." The Holy Spirit within is the true source of worship, Paul insisted, and not any outward ceremonial. "And glory in Christ Jesus." The Jews gloried in their strict adherence to the customs and rites laid down by Moses, which were superseded and useless now that Christ had come. "And have no confidence in the flesh." Christians would not base their hope of salvation on any fleshly rite, said Paul, but solely on the atonement for sin acomplished by Christ on the cross.

"Though I myself might have confidence even in the flesh." That is, if outward ceremonies had any virtue in them, Paul had passed through them all. "If any other man thinketh to have confidence in the flesh, I yet more." Paul would not vaunt his adherence to Judaic legalism more than others, but he might well do so, if he chose.

"Circumcised the eighth day." That is, the eighth day after birth. He was neither a proselyte, circumcised as an adult, nor an Ishmaelite, circumcised (as Josephus tells us) at thirteen years, but a member of the covenant from infancy. "Of the stock of Isreal." In lineal descent from Jacob. "Of the tribe of Benjamin." Benjamin was the son of Jacob's favorite wife. "A Hebrew of Hebrews." A man of pure Hebraic stock, unmixed with Gentile blood. "As touching the law, a Pharisee," outward obedience to law being the main characteristic of the Pharisees.

"As touching zeal, persecuting the church." Concerning Paul's zeal in persecuting the Christians we are to study in our next lesson. "As touching the righteousness which is in the law, found blameless." Paul could defy anyone to find fault with the correctness of his life, according to the strictest legalistic standards of the Jews; but he goes on to say that all these points of fancied superiority he counted as but loss for Christ's sake.

It is only the finite that has wrought and suffered; the infinite lies stretched in smiling repose.—Emerson.

COMMENTS EVENTS

AROUND THE DIAL

By AUSTIN MORAN

—Assoc. Radio News Syndicate—

Bill Hay — Show Boat Sound Effects — Forbes Randolph To Present Novel Broadcasts

The Inside Story of Bill Hay.

"Here They Are . . . ."

That familiar voice with the Scotch burr presenting Amos 'n' Andy is as well known to millions of listeners as the dusky characters themselves. And well it might be, for Bill Hay has been identified with the boys as their announcer as long as there has been an Amos 'n' Andy. He has been announcing Correll and Gosden, creators of the characters even before that, for he also officiated at the microphone for them, introducing San and Henry, predecessors of Amos 'n' Andy.

Hay's association with the two black-face comedians began with the creation of their first act, the afore mentioned Sam and Henry, in Chicago. He announced their first program, and the "Here they are" was an involuntary bit brought about because the boys had him laughing so hard before they ever took the air, that he was short of breath and couldn't gasp anything else. The broadcast went well and the phrase stuck.

No matter where the boys are, Hay introduces them on the air for their program, even though they may speak from New York and he from Chicago. In fact as an announcer he is a specialist, having only two network programs, Amos 'n' Andy and the Goldbergs. The sponsor of both programs liked his work so well that they decided he should announce their second program as well as the first, even though it was produced in New York. So Hay goes on from Chicago each night with the actors working before the microphones in the New York studios.

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Sound Effects.

Have you ever wondered how sound effects are made during a radio program?

Let us take Show Boat for instance, with the help of two men and enough gadgets, all the sounds of the actual docking of a Mississippi steamer are produced with faithful accuracy each time the Show Boat warps into her landing. The various noises of the water are so intricate, and so much an intregal part of the show, that the sponsors of the program hired two technicians to devise and operate the scores of contraptions necessary to make the sounds called for in the script. The thrashing and turning of the paddle wheels and most of the other sounds are artificial but the wheezy show boat calliope tune which inaugurates the program each week, however, is played on a life sized calliope, which is run by compressed air. It hasn't been tuned for years—purposely, so it will sound like a real show boat.

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We Hear That—

B. A. Rolfe goes yachting .. Ralph Kirbery goes fishing .. Vincent Lopez sings into the mike with his eyes closed .. Julia Sanderson is annoyed by badly dressed men .. Lanny Ross continues his musical tuition .. Wayne King flies his own airplane .. Ben Bernie plays a good hand of bridge.

Forbes Randolph, director of the "Theatre of the Air" in Toronto, is planning something different for radio broadcasting. Forbes promises big things in the way of entertainment for this Fall.

Jimmie Shields is being primed for his debut on Ed. Wynn's new network.

CFRB spent close to $5000 for their studio at the Exhibition to show how a program is actually presented.

"IN THE AIR"

Radio's All-Star Presentations

WAVE LENGTHS

Station	Metres	Kilo-Cycles
CKNC, Toronto	291	1030
CFCF, Montreal	291	600
CFCH, North Bay	322	930
CFCO, Chatham	297	1210
CFRB, Toronto	435	690
CKAC, Montreal	411	730
CKCR, Waterloo	465	645
CRCT, Toronto	312	960
CHML, Hamilton	340	890
CRCO, Ottawa		1010
CKOC, Hamilton	475	1010
CKPC, Preston	341	930
CKLW, Windsor-London	555	540
CPRY, Toronto	357	840
KDKA, Pittsburg	306	930
KMOX, St. Louis	275	1090
KYW, Chicago	294	1020
WABC, New York	349	860
WBBM, Chicago	389	770
WBEN, Buffalo	333	900
WEAF, New York	454	660
WENR, Chicago	345	870
WGR, Buffalo	545	550
WGY, Schenectady	379	790
WHAM, Rochester	261	1150
WKBW, Buffalo	202	1480
WJZ, New York	394	760
WJR, Detroit	400	750
WLW, Cincinnati	428	700
WMAQ, Chicago	447	670
WTAM, Cleveland	280	1070

These programs are subject to change without notice.

SUNDAY

(Eastern Daylight Saving Time.)

P.M.
2.15—The Playboys ..... WGR
2.30—Manhattan Moods ..... CFRB
3.00—National Opera ..... CRCT
Symphonic Hour ..... CFRB
4.00—Cathedral Hour ..... CKLW
5.00—Willard Robinson ..... CFRB
Paul Ash Orchestra ..... CRCT
5.30—Crumit and Sanderson .... WGR
6.30—Chicago Knights ..... CFRB
7.30—Press Bulletins ..... CRCT
8.00—Bert Lahr ..... CRCT
8.15—John Henry ..... WABC
8.30—Phil. Concert ..... CFRB
10.00—Operetta ..... (CRBC) CRCT
11.00—Old Folks ..... (CRBC) CRCT

MONDAY

P.M.
6.45—Lowell Thomas ..... CRCT
7.00—Amos 'n' Andy ..... CRCT
8.00—Happy Bakers ..... CKLW
8.15—Singin' Sam ..... WGR
8.30—Kate Smith ..... CKLW
9.00—Greater Minstrels ..... WHAM
A. & P. Gypsies ..... WBEN
9.15—Four Aces ..... (CRBC) CRCT
10.00—Contented Hour ..... WLW
Andre Kostelanetz ..... WKBW
11.30—Press Bulletins ..... CRCT

TUESDAY

P.M.
6.45—Lowell Thomas ..... CRCT
7.00—Amos 'n' Andy ..... CRCT
7.30—Mills Brothers ..... WGR
Press Bulletins ..... CRCT
8.00—Love Songs ..... CFRB
Blackstone ..... WBEN
8.30—Kate Smith ..... WGR
8.45—Poet's Gold ..... CFRB
9.00—Ben Bernie ..... WGY
9.30—Fire Chief Band ..... WLW
10.00—Gaiety and Romance ..... CRCT
Lives at Stake ..... WTAM
11.30—Press Bulletins ..... CRCT

WEDNESDAY

P.M.
6.45—Lowell Thomas ..... CRCT
7.00—Amos 'n' Andy ..... CRCT
Morton Downey ..... CFRB
7.45—The Goldbergs ..... WBEN
8.00—Happy Bakers ..... CKLW
8.30—Kate Smith ..... WGR
9.00—Irvin S. Cobb ..... WABC
10.00—Mandy Lou ..... KMOX
Corn Cob Club ..... WGY
One Hour With You ..... CRCT
10.30—Boswell Sisters ..... CFRB
10.45—Edwin C. Hill ..... WGR
11.00—Columbia Orchestra ..... CFRB
11.30—Press Bulletins ..... CRCT

THURSDAY

P.M.
6.45—Lowell Thomas ..... CRCT
7.00—Morton Downey ..... CFRB
Amos 'n' Andy ..... CRCT
7.30—The Mills Bros. ..... CFRB
Press Bulletins ..... CRCT
8.00—Rudy Vallee ..... CRCT
8.30—Dramatic Guild ..... WGR
9.00—Mark Warnow ..... CFRB
Death Valley Days ..... WLW
Show Boat ..... WGY
10.00—Willard Robinson ..... WKBW
Al Jolson ..... WTAM
11.30—Press Bulletins ..... CRCT

FRIDAY

P.M.
6.45—Lowell Thomas ..... CRCT
7.00—Morton Downey ..... CFRB
Amos 'n' Andy ..... CRCT
8.00—Cities Service ..... CRCT
Happy Bakers ..... WGR
9.00—Little Forum ..... CRCT
Fred Allen ..... WBEN
Irvin S. Cobb ..... WABC
10.00—First Nighter ..... KDKA
10.30—Boswell Sisters ..... CKLW
11.30—Press Bulletins ..... CRCT

SATURDAY

P.M.
7.15—Annie, Judy 'n' Zeke .... WBAL
7.30—Kindergarten ..... WBAL
8.00—Evan Evans ..... CFRB
8.30—International ..... CRCT
9.30—Willard Robinson ..... WABC
K-7 Mystery ..... WBEN
10.00—Dancing Party ..... CRCT
10.15—Cornhuskers ..... CFRB

BULOVA time daily over Stations CRCT - CKAC.

MUTT AND JEFF— By BUD FISHER

The Only Thing Mutt Missed Was the Eagle!