Woman's World

By MAIR M. MORGAN

Peach Jam—Delicious

Use slightly undersize fruit. Scald and peel. Put in preserving kettle and stew until soft. Measure stewed fruit and cover with sugar, allowing ¾ cup of sugar to 1 cup of fruit. Let stand one hour.

Cook slowly until sugar is melted, skim and cook rapidly (straining off juice), boil until desired consistency is reached, seal in sterilized jars.

The juice, of which there is a good deal, can be used in place of the usual syrup in canning peaches or other fruit. Add water if sweeter than desired.

Elderberry and Crabapple Jelly

Use double the quantity of elderberries than crabapple. Wash and prepare fruit, add whatever water is necessary. Boil until fruit is soft. Strain over night. Add 1 cup of sugar to 1 cup of juice. Boil until jelly point is reached. Pour in sterilized glasses.

A second lot of jelly can be made by adding water to the leftover pulp and boiling, put in bag and strain, squeezing bag when cool. Measure juice, adding only ¾ cup of sugar to 1 cup of juice, as less sugar is required for the second boiling. Boil until jellying point is reached, pour in glasses.

Left-Overs

There comes a time toward the end of the season when markets and gardens are filled with odds and ends of the summer's crop. There may not be enough of any one vegetable or fruit left in the individual garden or orchard to serve on the table, or can for winter use, but a variety of appetizing soups, salad mixtures, relishes, chutneys and preserves may be made by combining the left-overs.

If thought is given to the predominating taste desired, almost any combination of vegetables may be used for some purpose. For other uses a careful study of combined flavors is needed for satisfactory results.

To Add to Meat Stock

An excellent soup mixture to add to meat stock in the winter is made by filling a sterilized jar with layers of all the vegetables at hand. Late peas, beans, carrots, corn, celery, tomatoes, onions, turnips, cauliflower and cabbage may be used in numerous combinations. The mixture is canned according to the usual hot-pack method, processing the cans for the period required by the vegetable needing the longest time.

Salad Mixtures

Salad mixtures are canned in slightly sweetened vinegar. The vegetables are fresh and delicious tasting when served in the winter with a plain French dressing or mayonnaise dressing. They also are good added to a jellied salad. Lima beans, small uncut beans, carrots, red and green peppers, silver skinned onions and cucumbers are particularly good for this purpose. With the exception of cucumbers, which should be soaked over night in a salt solution, the vegetables are prepared as for canning.

When vegetables are ready, pack them in sterilized jars and pour over a solution made by bringing to the boiling point ¾ cup sugar, ¼ cup water, 2 cups vinegar and 2 teaspoons salt. Process in hot water bath for 30 minutes or at ten pounds pressure for ten minutes.

Fruits are canned in light syrup when wanted for salads.

One cup lima beans, 1 cup corn cut from cob, 1 cup diced carrots, 1 cup diced celery, 1 small onion minced, 4 cups diced tomatoes, 2 teaspoons salt, 1 tablespoon minced parsley.

Prepare vegetables as for the table. Combine and bring to the boiling point. Add salt and boil five minutes. Pack in sterilized jars, half seal and process in hot water bath for three hours or under ten pounds pressure for forty-five minutes.

Piquant Sauces Make Plain Meals Tasty

Because flagging appetites are whetted by novel flavors, the piquant sauce makes a definite contribution to the well balanced menu. The actual food value of a zestful relish may be very small, but it turns the plainest pot-roast dinner or cold-meat supper into a palatable and interesting meal.

A great variety of these sauces may be made easily and cheaply, so that the filling of the relish shelves of the preserves cupboard is not a forbidding task.

Rummage Pickle

Two quarts green tomatoes, 1 quart ripe tomatoes, 3 large heads celery, 4 large green cucumbers, 3 large onions, 3 green peppers, 3 red peppers, 1 small head of cabbage, ½ cup salt, 1 quart vinegar, 3 cups brown sugar, 1 tablespoon ground mustard, 1 teaspoon pepper.

Peel onions and remove seeds from peppers. Wash remaining vegetables. Chop and put into a large crock with salt sprinkled through layers. Let stand 30 minutes and drain over night. In the morning put all the ingredients into preserving kettle and bring to the boiling point. Simmer 20 minutes and pour into sterilized jars. Seal and store in a dark cool place.

Chutney Sauce

Twelve sour green apples, 12 small green tomatoes, 3 green peppers, 3 medium sized Spanish onions, 1 pound seedless raisins, 6 tablespoons salt, ¼ pound green ginger root, 3 tablespoons mustard seed, 2½ cups dark brown sugar, 1½ quarts vinegar.

Wash tomatoes and remove stems. Chop coarsely, sprinkle with 2 tablespoons salt and let drain over night. Pare, core and chop apples. Peel and chop onions. Remove seeds and pith from peppers and chop. Combine sugar, remaining salt and vinegar. Bring to the boiling point and boil five minutes. Add remaining ingredients and simmer until vegetables are tender and mixture is thick. It will take about an hour. Turn into sterilized glasses and seal.

If mint flavor is wanted add 1 cup chopped mint leaves to chopped mixture when combined with vinegar.

For Baby's Play Pen

The baby's play-pen, which one sees in nearly every home nowadays, is quite indispensable when the mother has to do household jobs as well as be nurse. There is one handicap common to all play-pens, however, and that is that the child, being on the floor, catches all the draughts. A mattress of a few inches in thickness seems to be the only way out of the difficulty, but unfortunately it is not easy to get one just the right size, and to have one specially made would cost a considerable amount. It would be useless when the pen was discarded.

To make a mattress at home is a simple matter. Take a pair of blankets and fold them to the size of the play-pen—usually this means folding them into four. Measure the interior of the pen and make a macintosh cover in a bag form so that the blankets may be slipped inside. Then sew up the mouth of the macintosh bag. With a single bed sheet—the strong, unbleached variety is perhaps the best—make another bag into which the macintosh-covered blankets can be placed. For the sheet bag use taking stitches so that the sheet may be removed easily for washing.

Kitchen Kinks

When making cherry cake first roll the glace cherries in the weighed flour to prevent them sinking.

In making flaky pastry dredge each layer of fat lightly with flour to produce light flakes.

Avoid beating eggs to a froth when making a baked custard, or the mixture will not set well.

Yorkshire pudding is lighter if a little water is added to the batter as part of the milk measurement.

To prepare a new cake tin wash thoroughly, dry, and heat it in a gentle oven for thirty minutes.

Home-made scones will not rise well if the dough is mixed too dry.

24-Cent Gas Tax

Perhaps Austria is where the term "taxoline" came from. At any rate, taxes on gasoline amounting to 24 cents a gallon plus other fees, has resulted in 16,500 Austrian automobile owners turning in their license plates in three months, says the Associated Press.

Sunday School Lesson

LESSON II.—October 8.

SAUL IN DAMOSCUS—Acts 9:1-31.

GOLDEN TEXT. — Wherefore if any man is in Christ, he is a new creature. the old things are passed away; behold all things are become new. — 2 Cor. 5:17.

TIME.—Saul's conversion, A.D. 35. Saul in Arabia, A.D. 36. Saul escapes from Damascus, A.D. 37. Saul preaches in Jerusalen. and returns to Tarsus, A.D. 38.

PLACE.—Damascus. Somewhere in Arabia (Sinai?). Jerusalem. Tarsus.

"But Saul, yet breathing threatening and slaughter against the disciples of the Lord." It must have increased Saul's rage to hear that those whom he had been instrumental in driving from Jerusalem were so successful in preaching the religion he was so eager to root out. "Went unto the high priest." The high priest was the president of the Sanhedrin.

"And asked of him letters to Damascus unto the synagogues." The authority of the high priest and the Sanhedrin extended over the synagogues and the Jews all over the world. "That if he found any that were of the Way." So the early Christians called their religion. "Whether men or women." Women, held of so little account in those days, had already been elevated to a higher consideration by Christ, and were recognized as influential in the propagation of Christianity. "He might bring them bound to Jerusalem. Chained degradingly as ordinary criminals.

WHY PERSECUTEST THOU ME? Vs. 3-9.

"And as he journeyed. It came to pass that he drew nigh unto Damascus." It was at midday (Acts 26: 13), a time when, on account of the great heat, travellers in that land are wont to pitch their tents and rest; but Saul, both on account of his fierce zeal and his nearness to his journey's end, as pressing on. "And suddenly there shone round about him a light out of heaven." In Acts 26: 13 Paul says that 'at mid-day' the light was 'above the brightness of the sun.'

"And he fell upon the earth." His companions fell with him, struck down by the fearful light (Acts 26: 14), but Saul alone had the vision of Christ (verse 7), and he alone was blinded by it. "And heard a voice saying unto him, Saul, Saul." We are to note that the repetition of the proper name in emotional address was evidently characteristic of Christ: 'Simon, Simon,' 'Martha, Martha.' "Why persecutest thou me?" Christ, as always, identified himself with his followers. Whoever rejected them, rejected him (Luke 10: 16).

"And he said, Who are thou, Lord?" This question indicates that Saul had not seen our Lord in the flesh. Doubtless during the three years of Christ's public ministry Saul, having completed his theological studies, was back in his native Tarsus, performing there the duties of a rabbi for which he had been trained; thus he did not recognize the Saviour. "And he said, I am Jesus whom thou persecutest."

"But rise." The first word to the Christian convert: 'Rise!' "And enter into the city." Paul was to keep right on into Damascus, but in what a different spiri. "And it shall be told thee what thou must do." Step by step the convert is to go on. Day by day he is to lead his life, his hand in the Master's.

"And the men that journeyed with him stood speechless. They had fallen to the ground with Saul, and remained fixed there. "Hearing the voice, but beholding no man." The distinction is that while Saul's companions knew that there was a conversation going on, Saul alone understood the words. The manifestation, both visible and audible, was clear to him alone.

"And Saul arose from the earth." Obedient to his new Master's command. "And when his eyes were opened, he saw nothing." "And they led him by the hand, and brought him into Damascus." Behold the blind man led by the hand into the city! How different this entrance from that which a short time before he had anticipated!

"And he was three days without sight, and did neither eat nor drink." Those were the three most profitable days of Saul's life. He had so much to think about that he had neither time nor inclination for food.

RECEIVE THY SIGHT.

"And Ananias departed, and entered into the house." All his fear had by this time left him, especially when he saw the helpless blind man. "And laying his hands on him." As the outward token of the miracle which he was about to perform. "Said, Brother Saul." 'Brother' was Saul's admission into the Christian community. "The Lord, even Jesus." "Who appeared unto thee in the way which thou camest." Here was confirmation to Saul of the reality of his vision; it had not been a dream, but was a glorious reality. "Hath sent me." Jesus, then, was still active in the world. "That thou mayest receive thy sight." Those were blessed words to Saul. "And be filled with the Holy Spirit." Here we have an instance of the giving of the Holy Spirit by one who was not an apostle.

"And straightway there fell from his eyes as it were scales, and he received his sight." "And he arose and was baptized." Probably Ananias administered the rite.

"And he took food and was strengthened." Immediately, in accord with Saul's downright temperament, Saul used his new strength and his marvellously obtained faith in preaching Christ in the synagogues of Damascus, proclaiming Jesus as the Messiah, the Son of God.

The Loser

Jack Crawford of Australia who lost to Fred J. Perry, of England, in the Forest Hills tennis tournament. It was an all-empire match.

October 8 to 14 Fire Prevention Week

Ottawa.—Faced with an annual fire toll of 300 lives and $45,000,000 in property damage, Canada will set aside the week of October 8-14 as a special fire-prevention week. A proclamation to this effect appears in the Canada Gazette. The proclamation says that 80 per cent. of the fires in Canada are chargeable to ignorance and neglect. It is recommended that all dwellings be inspected for fire hazards during the week, rubbish cleared from stores, warehouses and factories; that hotels, theatres and public buildings be inspected for fire-traps, and that fire drills be held in schools, stores, factories and public gathering places.

Canada's Cars Could Hold Half Population

Putting the capacity of the average automobile at five passengers, recent official figures indicate that Canada has enough motor cars to accommodate half the population at one time. Canada has one motor vehicle to every 9.4 persons and ranks fourth among world countries in this respect, the United States leading with one motor vehicle to every 5.1 persons. The Province of Ontario leads all Canada, with 6.5 persons per motor vehicle, British Columbia coming second with 7.7 persons per vehicle.

"Do I dance well, Dorothy?"
"Yes, but for two things."
"What are they?"
"Your feet."

Highway Costs

The total expenditures for highway construction during 1931 amounted to $60,002,819 and for bridges and ferries to $6,247,410, making a total of $66,250,229, as compared with a total of $69,998,233 in 1930.

AROUND THE DIAL

COMMENTS EVENTS

Fanny Brice Feels at Home

When Fanny Brice steps on the stage for her different broadcasts in Times Square studio she has every right to feel at home. It was on the same stage that she reported for her first job in a Broadway musical show.

The studio was the New Amsterdam Theatre roof garden then, and Fanny was but 14 years old. The show was a revue that Sam Harrie and George Cohan were producing, and young Miss Brice had landed a job in the chorus. Her only previous experience was in an amateur night at a Brooklyn theatre.

Fanny didn't stay on the New Amsterdam roof very long however, that first time. She lasted one week, and then they fired her because she couldn't dance. Her first big chance came when Florenz Ziegfeld saw her playing the lead in a burlesque show. From there she went back to the New Amsterdam and as a star of the Ziegfeld Follies.

Last winter Fanny came back to the same old roof garden, but now known as the Times Square studio, to make her debut before the microphone and commence one of the most successful careers that any radio artist may lay claim to.

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Jack Pearl Returns to Air

Jack Pearl, the modern Baron Munchausen and one of radio's most popular comedians, is returning to the air to resume the weekly tall stories which endeared him to millions last season.

The comedian, assisted by his indispensable associate Cliff Hall as "Sharlie" is to be heard for half an hour each Saturday night over a coast to coast network beginning October 7, at 9.00 p.m. E.S.T.

At present Pearl is in Hollywood where he is completing work on a motion picture which will be released this Fall, and running true to form on the golf courses.

Before he became a radio celebrity as the Baron Munchausen, Pearly had starred in Broadway musical shows for more than ten years.

Pearl always has attributed his success to his facility with dialects and his ability to twist his face and tongue into all kinds of shapes. Each morning he spends half an hour before the mirror, practicing the facial and vocal acrobatics which he employs on the stage and air.

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Rudy Walks Out

Rudy Vallee today might be a druggist in Westbrook, Maine, his name unknown to the world, but for an incident of his youth. He had an argument with the pharmacist in charge of his father's drug store and walked out, never to return as an employee. Instead, he got a job as usher in a local theatre where was born the desire to become on entertainer.

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A Canny Scot

Harry McNaughton, heard with Phil Baker, tells of a Scotsman who laid down a $20 bill at the ticket office in Washington for a ticket to New York. "Change at Jersey City," said the ticket seller.

"Not on your life," protested the Scot, "you give me my change right here."

"IN THE AIR"

Radio's All-Star

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

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CKNC, Toronto			
CFCF, Montreal	291		930
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
Corn
One Hour With You .....
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.

Will Rogers' Daughter Abandons Film Career

Hollywood.—Mary Rogers, pretty 18-year-old daughter of Will Rogers, has abandoned a film career for the present at least.

Close friends of the young girl, who won a part in a forthcoming film production under the name of Mary Howard, and without knowledge of her illustrious father, revealed recently that Miss Rogers had decided she needed further experience before continuing in motion pictures.

MUTT AND JEFF— By BUD FISHER

No Matter Where the Fur is the Heart is Close By