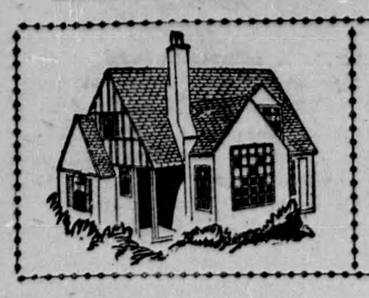

Woman's World

By MAIR M. MORGAN

Pungent Pickles

Many cuts of meat and plain, everyday vegetables that make wholesome meals need just a touch of a pungent, spicy relish to add zest to the menu.

Very often a well chosen pickle may be served with meat or fish in place of a specially prepared sauce. A baked fish that might otherwise demand a particular accompaniment to add the flavor that it lacks, gains piquancy from pickles that are ready to serve without extra effort.

So since the pickling season is with us again, we are giving you the recipes below in the hope that some of them will be just the kind of relish you want to add spice and pep to your meals, particularly during the long winter to come.

Oil Pickles

Fifty cucumbers three to four inches in length, 1 quart small white onions, ½ cup white mustard seed, 1/3 cup celery seed, 1 cup olive oil, 4 tablespoons sugar, 1 teaspoon white pepper, 1 quart vinegar, horse radish root.

Wash and wipe cucumbers. Peel onions. Put into a large crock and cover with a strong brine, using 1½ cups salt. Let stand over night. In the morning, drain and slice both cucumbers and onions. Mix mustard seed, celery seed, sugar and pepper with vinegar and stir until sugar is dissolved. Gradually beat in oil. Pack sliced cucumbers and onions in a large crock or sterilized jars and cover top with horse radish root cut in slices. Pour over the vinegar and oil mixture to cover. Seal jars or cover crock with a weighted plate, and keep in a dark, cool place.

Dresden Relish

Twelve sweet red peppers, 6 sweet green peppers, 6 medium sized onions, 2 tablespoons salt, 1½ cups light brown sugar, 2 teaspoons white mustard seed, 1 tablespoon celery seed, 3 cups vinegar.

Remove seeds from peppers, peel onions and put all through food chopper. Put into colander and pour several quarts of boiling water through mixture. Drain well and put into preserving kettle with vinegar, sugar, salt and spices. Bring to boiling point and cook slowly from 1 to 2 hours, until thick. Seal in sterilized jars. Store in a dark, cool place.

Beet and Horseradish Relish

Four cups chopped cooked beets, 4 cups shredded cabbage, ½ cup grated horseradish, 1 cup sugar, 2 teaspoons salt, ¼ teaspoon pepper, 2 cups vinegar.

The beets are cooked until tender, dipped in cold water to slip skins and measured after chopping. Combine all ingredients, using enough vinegar to cover mixture. Bring to the boiling point and cook five minutes. Seal at once, boiling hot, in sterilized jars.

Chili Sauce

12 medium-sized ripe tomatoes, 1 pepper and one onion, finely chopped, 2 cups vinegar, 3 tablespoons sugar, 1 tablespoon salt, 2 teaspoons each of ground clove, cinnamon, allspice and grated nutmeg.

Peel and slice tomatoes. Put in a preserving kettle with remaining ingredients. Heat gradually to boiling point and cook slowly two and one-half hours.

Ripe Tomato Pickle

3 pints tomatoes, peeled and chopped, 1 cup chopped celery, 4 tablespoons each chopped red pepper and chopped onion, 4 tablespoons salt, 6 tablespoons sugar, 6 tablespoons mustard seed, ½ teaspoon each of clove and cinnamon, 1 teaspoon grated nutmeg, 2 cups vinegar.

Mix ingredients in order given. Put in stone jar and cover. This uncooked mixture must stand a week before using, but may be kept a year.

Ripe Cucumber Pickle

Cut cucumbers in halves lengthwise. Cover with alum water, allowng two teaspoons powdered alum to each quart of water. Heat gradually to boiling point, then let stand over slow heat for two hours. Remove from alum water and chill in ice water. Make a syrup by boiling two pounds sugar, 1 pint vinegar and 2 tablespoons each of whole cloves and stick cinnamon (spices tied in a piece of musln) for five minutes. Add cucumbers and cook ten minutes. Remove cucumbers to a stone jar and pour over the syrup. Scald syrup three successive mornings and return to cucumbers.

Chopped Pickles

4 quarts chopped green tomatoes, ¾ cup salt, 2 teaspoons pepper, 3 teaspaans each mustard, cinnamon, allspice and cloves, ½ cup white mustard seed, 4 green peppers. sliced, 2 chopped onions, 2 quarts vinegar.

Add salt to tomatoes, cover, let stand 24 hours and drain. Add spices to vinegar, and heat to boiling-point and cook 15 minutes after boiling point is reached. Store in jars and keep in a cool place.

Spanish Pickles

1 peck green tomatoes, thinly sliced, 4 sliced onions, 1 cup salt, ½ oz. each cloves, allspice berries and peppercorns, ½ cup brown mustard seed, 1 lb. brown sugar, 4 green peppers finely chopped, cider vinegar.

Sprinkle alternate layers of tomatoes and onions with salt and let drain and put in a preserving kettle, adding remaining ingredients, using enough vinegar to cover all. Heat gradually to boiling point and boil one-half hour.

Chow-Chow

Two quarts small green tomatoes, 12 small cucumbers, 3 red peppers, 1 cauliflower, 2 bunches celery, 1 pint small onions, 2 qts. string beans, ¼ lb. mustard seed, 2 oz. tumeric, ½ oz. each of allspice, pepper and clove, salt, 1 gallon vinegar.

Prepare vegetables and cut in small pieces, cover with salt and let stand 24 hours; drain. Heat vinegar and spices to boiling point, add vegetables and cook until soft.

Lazy Daisy Pickies

One gallon vinegar, 1 cup salt, 1 cup sugar, 12 small hot red peppers, 1 cup custard seed, 2 gallons cucumbers 1½ to 2 inches long.

Wash cucumbers carefully and pack them in clean glass jars. Mix salt, sugar, mustard and peppers with the vinegar, fill jars to overflowing with it. Cover tightly, store in cool, dry place and pickles will be ready to eat in two weeks.

Pickled Onions

Peel small white onions, cover with brine, allowing one and one-half cups salt to two quarts boiling water and let stand two days. Drain and cover with more brine; let stand 2 days and drain again. Make more brine and heat to boiling point; put in onions and boil three minutes. Put in jars interspersing with bits of mace, white peppercorns, cloves, bits of bay leaf and slices of red pepper. Fill jars to overflow with vinegar scalded with sugar, allowing one cup sugar to one gallon vinegar. Cork while hot.

Green Tomato Chutney

Half peck green tomatoes, 1 lb. onions, ¼ peck ripe tomatoes, cut in pieces, ½ dozen sweet red peppers, chopped, 1¾ lbs. sugar, 2 tablespoons ground cinnamon, 1 tablespoon red pepper, 2 tablespoons cloves, ground, 1 tablespoon allspice, ground.

Slice tomatoes and onions, place in colander, sprinkle each layer with salt and let drain overnight. In the morning add remaining ingredients, cover with vinegar and cook until soft. Seal in covered jars. More or less sugar may be used as desired, also onions.

Ideas About Pressing

To bring up the corded effect on pique dresses, press them on the wrong side

Linen, because it requires a glossy finish, should be pressed on the right side.

Both real and artificial silks show iron-marks very easily and should be ironed on the wrong side.

The visit to the ironing board will be simplified if you bear in mind that artificial silk should be ironed with a cool iron and should be plactically dry before pressing; silks should be damped slightly more and the iron should be a little hotter; cottons should be damped fairly well and linens should be quite damp, while a very hot iron should be used for each.

Starched goods should be thoroughly damp and pressed quickly with a very hot iron.

Sunday School Lesson

Lesson III.—October 15.—PAUL IN ANTIOCH.—Acts 11: 19-30; 12:25. Golden Text—For I am not ashamed of the gospel: for it is the power of God unto salvation to every one that believeth; to the Jew first, and also to the Greek. —Rom. 1. 16.

TIME—Claudius becomes Emperor. January 24, A.D. 41. Church at Antioch founded, A.D. 38-41. Barnabas goes to Antioch, A.D. 42. Saul goes to Antioch, A.D. 43. Aid sent to Jerusalem by Saul and Barnabas, A.D. 44 or 45. Return of Saul and Barnabas, with Mark, to Antioch, A.D. 45 or 46.

PLACE—Antioch. Jerusalem.

GENTILES IN THE CHURCH, Acts 11: 19-21.

"They therefore that were scattered abroad upon the tribulation that arose about Stephen.' The martyrdom of Stephen was only the beginning of an increased persecution of the Christians. Led by raging Saul, the Sanhedrin and its myrmidons increased their bitter attacks on the disciples of Jesus, determined to root out the religion whose purity and power threatened their own evil gains and baleful ascendancy. "Travelled as far as Phœnicia." An ancient country along the seacoast north of Palestine. "And Cyprus." The large island in the northeastern portion of the Mediterranean. "And Antioch." The capital of Syria. "Speaking the word to none save only to Jews."

"But there were some of them." They were Jews who had lived abroad, among the Gentiles, and so were less bound by Jewish prejudices, and more eager to share their Christian blessings with men of other races. "Men of Cyprus and Cyrene." Barnabas was a man of Cyprus. "Who, when they were come to Antioch, spake unto the Greeks also." The noble Greek language was spoken all over Syria and throughout western Asia, but where "Greeks" are spoken of as opposed to "Jews," the general term "Gentiles" is meant.

"And the hand of the Lord was with them." A common expression to describe the controlling power of Christ and God. "And a great number that believed turned unto the Lord." These Greeks turned to the Lord in believing, carrying out their belief in obedience to the commands of Christ.

A GLORIOUS PARTNERSHIP, Acts 11: 22-26.

"And the report concerning them came to the ears of the church which was in Jerusalem." Travellers brought the news of the extension of Christianity to Gentiles. "And they sent forth Barnabas as far as Antioch." No more suitable delegate could have been found, for Barnabas was a native of Cyprus, brought up amid Gentile surroundings similar to those of Antioch.

"Who, when he was come, and had seen the grace of God, was glad." He rejoiced that the grace of God had been poured out upon Gentile converts as well as Jewish. "And he exhorted them all that with purpose of heart they would cleave unto the Lord." Barnabas knew that the Christians in the heathen city of Antioch were surrounded with many temptations.

"For he was a good man." a plain term, but crowded with honorable meaning. "And full of the Holy Spirit and of faith." So Stephen is described (Acts 6:5). "And much people was added unto the Lord." That, in the case of Barnabas, as in the case of Peter at Pentecost, was because of the convicting and convincing might of the Holy Spirit. Barnabas seems to have been older than Saul, and the vigor of that ardent soul was just what he needed to carry on work in so great a city as Antioch.

"And it came to pass, that even for a whole year they were gathered together with the church, and taught much people." Every Christian will seek out a partner in his Christian work, perhaps many partners. "And that the disciples were called Christians first in Antioch." The origin of this strangely compounded name—a Greek root "Christ," with a Hebrew meaning, "the Anointed," and a Latin termination, ian—is a matter of wide dispute.

THE HELPFUL HAND, Acts 11: 27-30; 12: 25.

"Now in these days there came down prophets from Jerusalem unto Antioch." Prophets were a class of religious teachers often mentioned in the New Testament.

'And there stood up one of them named Agabus." We shall meet him again on Paul's last journey to Jerusalem where the apostle encountered him at Caesarea. "And signified by the Spirit that there should be a great famine over all the world." That is, affecting all the world, not that the crops should fail simultaneously in all lands. "Which came to pass in the days of Claudius." There were terrible famines, as history relates, in many places during the reign of Claudius, and Josephus tells is that the famine was very severe in Judaea.

"And the disciples, every man according to his ability." Paul anticipated the wise modern motto, "To each man according to his need, from each man according to his ability." That was the good old principle of the tithe, and no better principle of giving has ever been discovered, provided it is not carried out in a Pharisaic spirit. "Determined to send relief unto the brethren that dwelt in Judaea." The organization of the Christian church began with this giving of aid to the poor, the appointment of the first deacons.

"Which also they did, sending it to the elders." The officers of the Jerusalem church, would be responsible for its wise distribution. "By the hand of Barnabas and Saul." They did not send subordinate workers, but dignified the errand an honored the recipients of their bounty by sending it by their pastors.

"And Barnabas and Saul returned from Jerusalem when they had fulfilled their ministration, taking with them John whose surname was Mark." This John Mark is the Christian who, probably under the supervision of Peter, wrote the second Gospel. He was the son of Mary, the cousin of Barnabas. He became the assistant of Barnabas and Paul on their first missionary journey.

"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.

COMMENTS AROUND THE DIAL EVENTS

Tom Mix in New Series—Durante Noses Into Radio—New Names For Canadian Programs

Hero of New Series

Tom Mix's colorful career before the motion picture camera and as a cow-puncher, soldier and a U.S. Marshal in real is being dramatized before the microphone.

How Mix, whose motion picture roles and activities in real life have been equally thrilling, was shot by bandits while enforcing the law on the Western plains, wounded by the enemy in three wars, and starred with his famous horse, Tony, before the camera, will form the basis of the broadcasts, each of which will tell a complete story.

Mix's own adventurous career, fully as animated as any of his screen roles, began when he helped to round up snipers as a scout in the Spanish-American War. He fought in China during the Boxer uprising and was badly injured. Later he was with the British Army in South Africa during the Boer War.

Mix's first idea to enter the moving picture business came to him after winning the title of Champion Steer Thrower of the World at a Seattle round-up. In Hollywood he became one of the screen's greatest stars, and today is known to motion picture-goers in every nation in the world. Mix came to the microphone for his new series September 25.

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Durante Noses Way Into Radio

Jimmie "Schnozzle" Durante of the "New York Durantes" slid across the studio floor and bobbed up under the mike, nose and all, to make his first sponsored radio appearance. Jimmie is doing the fill-in until Cantor returns from Hollywood.

The spotlight first fell on Durante when he trod the boards of burlesque theatres as an up-and-coming young comedian. From burlesque he went into vaudeville, and it was there that he became famous throughout the country.

From vaudeville he went to New York night-clubs where he became the favorite of the stay-up-late customers. Later Jimmie took his schnozzle and his capacity for insane comedy to Hollywood. Upon his return to New York he was cast for a leading role in "Strike Me Pink". Now that production has closed after a successful run.

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Promises New Names For Radio

New ideas are always interesting, and one, is the disclosure that Forbes Randolph, who has been operating the "Theatre of the Air" in Toronto will re-open with a new policy.

Radio is playing no small part in the endeavour, since it is intended to give to radio listeners the finest in entertainment. The theatre will open around the end of the month, and from then on stars of both the air and vaudeville will be heard frequently broadcasting from the stage.

Canadians have been clamoring for a chance to air their talent, and now, they are to be given the opportunity. The feature, is the fact that all the artists are to be Canadian and Forbes, himself belonging to the Maple Leaf is going to develop talent which he says "Will be as good as any of the American artists, which up to now, have monopolized the ears of radio fans across the Dominion." That's a big statement to make, but Mr. Randolph has been associated with the New York show business for twenty years and he knows how names are built.

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Post Scripts

The "Sisters of the Skillet" walked New York streets for months trying to pick up a sponsor for their act. They finally clicked, and now they are featured as the Texaco Reporters.

Al and Bob Harvey are back in Toronto after their tour of the British Isles. Successful . . . . ? Yes. They were headlined in some of the largest theatres on the other side.

Phil Harris, NBC's crooning bass and bandman, knocked about the country for five years with orchestras before he sang his first song.

Lum and Abner heard over the NBC, predict good times are here again for the farmer. Times are coming back so that he can sell off unproductive fields to city men for golf courses.

Paul Whiteman had to reduce his weight from 303 pounds to 150 before his wife, Margaret Livingston would step to the altar with him.

"No Better Fishing Country Than Canada"

There is no better fishing country than Canada, believes Mrs. J. D. Abbott, well-known English sportswoman who has fished and hunted in many countries. She sailed from Quebec for her home in London with four fine specimens of her first fishing trips to this country.

They were all squared-tailed speckled trout, the largest specimen weighing eight pounds one ounce, and were mounted in special cases which Mrs. Abbott had set up in her stateroom on the liner. "They were caught in the Nipigon district," she said. Next year she hopes to come back and do some more fishing in Canada.

Salvation of Canada Seen in Gold Mines

Montreal.—Canada's gold mines may be her economic salvation, said Professor T. E. Gregory of London University, who arrived here on his way home. Professor Gregory is a world-famed economist who has been attending economic and politcal conferences in Canada for the past month.

If the value of the dollar was cut to 50 cents by inflation, gold would almost certainly reach $42 an ounce as compared with $32, the present price, said Professor Gregory. It was not for Canada, however, to attempt radical experiments in the realm of economics. Canada's population was too small, compared to the size of the country, and conditions did not warrant radical attempts to rectify economic ills, he said. Professor Gregory believed this country should wait for economic solutions by the United Kingdom and the United States and then take advantage of her excellent position in the world economic scheme.

Vision at Birth

The normal infant is born with the faculty of distinguishing light from darkness and, possibly, with the sense of color.

But it is not born with stereoscopic vision, reports Wilbur B. Rayton, scientific bureau head of the Bausch & Lomb Optical Company.

MUTT AND JEFF— By BUD FISHER

Some Birds Are Jealous—Even Feathered Ones