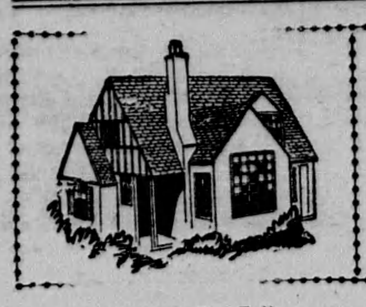

Woman's World

By Mair M. Morgan

Sausages For Fall

Of course, any kind of meat may be made into "sausage," but in this country the word usually means a pork product, and if some other variety of meat or a combination is used, a characteristic word is used to define it.

Sausages are justly popular during the fall and winter months and add a pleasant variety to cold weather menus. They are also useful to give flavor to many interesting dishes and make a most attractive and appetizing garnish for roast chicken and turkey.

Link sausage, country sausage and bulk sausage are all made from finely chopped pork. Both fat and lean meat are used, but never more than one-third as much fat as lean should be added. Powdered sage is sometimes added with the seasonings and the sausage is often smoked.

To Avoid Frying Out

In order to insure thorough cooking without drying out and over-cooking, parboil sausage before letting it brown. Add water to half cover and let it cook away. Be sure to prick the skin in several places to prevent bursting. Allow from 45 minutes to one hour for sausage one and one-half inches in diameter to cook. When the water is evaporated, brown over a low fire in the fat that cooks out of the sausage.

Sausage may be baked in a moderate oven instead of cooked on top of the stove, but no matter how it is cooked it must be well done.

Combination dishes made with sausage are delicious and savory. Potatoes, apples and the small individual squash are most inviting stuffed with sausage. Scalloped sweet potatoes and bulk sausage, macaroni and sausage, rice and sausage, sausage in a casing of baking powder biscuit dough, apples and sausage in various ways—these are a few of the many ways sausage can be used in unusual dishes.

Plan meals thoughtfully when sausage is to be the meat. Vegetables for bulk as well as mineral salts and vitamin content are necessary. A simple salad and a light dessert are suitable.

Stuffed Apples

Four large apples, half pound bulk sausage, whole cloves.

Wash apples and remove cores. Stick a few cloves into the flesh. Fill cavities of apples with sausage. Put into a covered baking dish with just enough hot water to cover bottom of dish. Cover and put into a hot oven for 20 minutes. Reduce heat and remove cover. Bake in a slow oven for one hour, basting frequently with the liquid in baking dish.

Sausage With Candied Apples

One pound sausage, four apples, one cup vinegar, two cups brown sugar, one teaspoon cinnamon, cracker crumbs.

Small sausages or link sausage should be used. Parboil for 30 minutes. Then prick well and cook in frying pan without water for 30 minutes longer, turning frequently to brown on all sides. In the meantime make a syrup of vinegar, sugar and cinnamon. Pare apples and cut in slices about one-half inch thick across the apple. Remove cores and drop into boiling syrup. Simmer until clear. Remove from syrup and roll in cracker crumbs. Brown quickly in hot sausage fat and serve as a border around sausage.

Muffins For Breakfast

Cornmeal pone is quite different from cornmeal muffins or cornmeal bread. While it is true that any corn bread recipe may be baked in muffin pans or a muffin recipe may be baked in a sheet, corn pone is something distinctly different and in a class by itself.

Corn pone was made without eggs or leavening and is the same mixture as the "ash bread" and "hoe cake." "Pone" designates the irregular oval shape the cakes took when they were shaped by the palm of the hand. Originally baked in the ashes of the fireplace, they are crisp, thin cakes.

"Johnny cake" was a northern concoction and the mixture was usually baked in the oven. These cakes were regarded as excellent food to take on journeys in pioneer days and were called "journey cake." Contraction of the word journey brought about "johnny" and "Johnny cake" it has been called for generations.

The middle grate of the oven will be found the most satisfactory place to bake corn products.

Cornmeal Muffins

One cup cornmeal, ½ cup flour, 3 teaspoons baking powder, 2 tablespoons sugar, 2 tablespoons melted butter, ½ teaspoon salt, ¾ cup milk, 1 egg.

Mix and sift flour, salt, sugar and baking powder. Add cornmeal and mix well. Add milk gradually stirring to keep smooth; egg well beaten and melted butter. Pour into hot oiled muffin pans and bake 25 to 30 minutes in a moderate oven.

Spider Corn Cake

One and one-third cup cornmeal, 2 cups thick sour milk, 1 teaspoon soda, 1 teaspoon salt, 2 eggs, 2 tablespoons butter.

Mix cornmeal, soda and salt. Beat eggs until light, beating in milk. Add to dry ingredients, stirring to make smooth. Stir in 1 tablespoon melted butter and pour into an iron frying pan which has been thoroughly greased on the bottom and sides, with remaining tablespoon butter. Bake on the middle grate of a hot oven for 25 minutes.

Importance of Mirrors

Mirrors play an important part in the interior decoration of your home. Many an ugly room has been transformed into a thing of beauty by the simple addition of one or two well-placed mirrors.

If your furniture is of one particular period, see that the mirrors are of the same period. Avoid incongruities like hanging a modernistic mirror in a room furnished with Colonial pieces.

A mirror should be hung to reflect the light. In other words, hang it if you can on the opposite wall from a window. If that isn't possible, hang it to reflect some artistic furniture group. As is true of pictures, mirrors should be hung at eye level.

Suppers For Children

Here are suggestions for light nourishing suppers for school children during the winter months.

Vegetable soup, made with milk, and thickened with an egg.

Rice and fish kedgeree with home-made tomato sauce.

Liver, potato, and tomato pie.

Cod cutlets cooked in casserole with milk and butter.

Potatoes baked in their jackets. Well cut-up salad, and fresh orange jelly.

Kippers. Prunes and cream.

Porridge and cream. Junket and grated chocolate with bananas.

Buttered eggs with rice. Almonds and raisins.

Pickles

Some people like a sweet pickle, others do not—but dry or sweet, now is a good time to make your pickles, so try your hand at some of these.

Sweet Pickle

Two pounds of damsons, one pound of loaf sugar, half a pint of white vinegar, one cinnamon stick, one blade of mace, two cloves. Cut the damsons in halves and remove the stones. Place in a preserving pan with the sugar and heat gently, stirring till the sugar has melted. Then boil slowly. Add the vinegar and spices and boil for five minutes more. Now remove the fruit from the pan and drain it in a colander. Continue to boil the liquid till it becomes syrupy. When the fruit has drained, pack it closely in jars and pour over it the boiling syrup. Cover closely and store in a cool place.

Vegetable Marrow Pickle

Pare, seed, and cut your marrow into two-inch lengths. Boil enough vinegar to cover about fifteen minutes with a quarter of a pound of sugar, one and a half ounces of root ginger, which should be broken up, just over one ounce of dry mustard, half an ounce of turmeric, six chillies, one chopped garlic clove, then drop in the pieces of marrow and cook gently for two minutes. When quite cold, place marrow in wide-necked bottles, pour vinegar over, and cover closely. Store for three weeks before using.

Economical Pickle

Allow one pound of onions, two pounds of apples, one and a half pints of vinegar, one teaspoonful of salt, four ounces of mustard, one teaspoonful of whole pepper. Slice the onions and peel, core, and slice the apples. Pour the vinegar into a stewpan, add the salt, mustard, and pepper; boil it, then add the chopped apples and onions. Boil again for five minutes. Allow to cool, then pour into bottles and cover closely.

Piccalilli

The greater the variety of vegetables used for this the better. Use one ounce of turmeric, two ounces of mustard, a quarter of an ounce of mustard seed, two ounces of pepper-corns, one saltspoonful of cayenne, a quarter of a pound of ground ginger to each gallon of vinegar and always enough vinegar to cover vegetables. Boil the spices in vinegar for a few minutes, then pour hot over vegetables, stand all night, then put into jars or bottles and make airtight.

Household Hints

Casement curtains will hang much better if small bags of silver sand are sewn into the corners of the lower edge. This also prevents them from blowing about when windows are open. The bags need not be removed when the curtains are washed.

Before storing rubber bathing caps and shoes, dust them inside and out with talcum powder. This will prevent them from perishing.

The dressing-table in a sickroom should be placed so that the patient cannot see his own reflection in the mirror. If possible, arrange the mirror so that a glimpse of the outside world is reflected in it.

After machining coarse material the needles are usually found to be blunt. To sharpen them, place a piece of fine sandpaper on the machine and sew through it for a few minutes.

Instead, fill the pan with salt and water and leave for a few hours before bringing slowly to the boil. The burned particles will come off without any trouble ,and there will be no after effects.

Sunday School Lesson

Lesson VII.—November 12.—Paul in Macedonia. — Acts 16:9-15, 25-31. Golden Text—Believe on the Lord Jesus, and thou shalt be saved.—Acts 16:31.

THE LESSON IN ITS SETTING.

..Time. — Second missionary journey. A.D. 50-52.

..Place. — Troas, Neapolis, Phillipi. Thessalonica. Beroea.

I. THE MAN OF MACEDONIA.

"And a vision appeared to Paul in the night." God will guide us in this way, perhaps, if we are his obedient children; and if not in this manner, then in other ways as plain. "There was a man of Macedonia standing." The vision was probably a result of conversations which Paul had had with Luke regarding the wisdom of evangelistic work in Macedonia. 'Beseeching him, and saying, Come over into Macedonia, and help us." Through all the ages the gospel has advanced because Christian people have seen the Macedonian vision and obeyed the Macedonian call.

"And when he had seen the vision, straightway." Prompt obedience is double obedience. "Sought to go forth into Macedonia." They had to look around the harbor for a boat coming in that direction; perhaps they had to wait for such a boat to arrive. "Concluding that God had called us to preach the gaspel unto them." No matter how noble the purpose, it must be thought out before it is entered upon, or it will not succeed.

"Setting sail therefore from Troas, we made a straight course to Samothrace." "And the day following to Neapolis."

"And from thence to Phillipi." Founded by and named after Philip, king of Macedonia, the father of Alexander the Great.

In doing any work, it is wise to make a preliminary reconnoissance.

"And on the sabbath day." Our Saturday, the Jewish day of rest and worship when Paul would be sure of an audience. "We went forth without the gate by a river side." The water being used for the Jewish ceremonial washings, on which the rabbis insisted so strenuously. The river was the Gangites, which flowed into the larger Strymon. "Where we supposed there was a place of prayer." For the sake of privacy, they were as often as possible outside the cities. "And we sat down." Thus denoting that they were prepared to teach. "And spake unto the women that were come together. The absence of male Jews proves how much Philippi was the Roman colony.

"And a certain woman named Lydia." As she came from the Asiatic province of Lydia, some would translate this "a certain Lydian woman." "A seller of purple." Purple cloth, dyed with the rich hue. "One that worshipped God." She was originally a heathen but as the word signifies, had come over to the Jewish faith. "Heard us: whose heart the Lord opened to give heed unto the things which were spoken by Paul." Credit for her conversion is not given to Paul, but to the Lord, who opened her heart.

"And when she was baptized, and her household." This is characteristic of all true conversion: it seeks to convert those around it, and it begins with those nearest and dearest those of the home. "She besought us." It was not cold and formal invitation, but an earnest entreaty, real hospitality, evidently from the heart. "Saying, If ye have judged me to be faithful to the Lord, come unto my house and abide there." Lydia gave her hospitality as if she were asking a favor. "And she constrained us." Paul, with his manly independence, was doubtless about to set up his tent-making establishment; but Lydia would have none of it.

THE JAILER.

'But about midnight Paul and Silas were praying and singing hymns unto God." "It seemed strange that Paul, so full of nerves, so buffeted and trampled on by the world which he longed to help, could be so happy. He had a deep sense of sin. He could paint his heinousness in colors which do not fade. He knew the power of it and the guilt of it, and the extent of it, but this did not make him glum. He was a puritan, a zealot for holiness, but he was not grim. He was a reformer. He tried to refashion the world's life and was defeated, but he did not talk in a plaintive or pathetic tone. He was a saint, living for God but his voice was not lachrymose, nor were his eyes filled with shadows. He was so full of joy that even in jail in a foreign land, when he was too miserable to sleep, he could break into song." And we can and should, follow his example. "And the prisoners were listening to them."

"And suddenly there was a great earthquake, so that the foundations of the prison-house were shaken." As the earth was saken at Crist's crucifixion, and later when the apostles were praying (Acts 4: 31), so here when Paul and Silas were praying. "And immediately all the doors were opened; and every one's bands were loosed." The prisoners' chains were fastened to staples in the stone or brick walls, which would fall out as the earthquake cracked the walls.

"'And the jailor, being roused out of sleep and seeing the prison doors open." He was perhaps sleeing in some outer room from which he could see the various cells of the prison. "Drew his sword and was about to kill himself, supposing that the prisoners had escaped." The sanctity of life is one of the teachings of Christianity, since the Son of God died to bring eternal life to all.

"But Paul cried with a loud voice." His quick shout rising above all the clamor, "Saying, Do thyself no harm." Paul, in his dark inner cell, could see what was going on in the lighted apartment where the jailer was.

"And he called for lights and sprang in." The lights were needed before he could go into the dark inner prison. "And, trembling for fear fell down before Paul and Silas." The jailer must have known of the miracle which had led to the incarceration of the apostles, and at one associated them with the earthquake.

"And brought them out and said, Sirs, what must I do to be saved? There is but one answer to the question: we are to be saved from sin by being delivered from the power of evil; and sin is the wilful assertion of our self-will against the holy will of God."

Autumn Foliage

On them are colors that the sun has bled,
These tall autumnal trees that proudly spread
Their splendor in a last exultant cry.
Each one unto the deepening turquoise sky
Now calls for audience. A jewel, a flame,
An avalanche of wonder beyond name—
These trees. The wind in tender reverence sighs.
A bird bewildered by this glory, flies
Away. Each lovely leaf becomes a voice
Bidding the earth and sky and man rejoice.
Here all is said that any word can say,
For Beauty is enthroned this Autumn day.

—Minna Gelbert in N.Y. Times.

COMMENTS EVENTS

AROUND THE DIAL

By AUSTIN MORAN

Week's Celebration For Radio City

Inauguration of the National Broadcasting Company's new headquarters in Radio City next month will be celebrated with a series of special programs, world-wide in scope, which will continue for a week.

Short-wave transmitters associated with the NBC in the United States will send the programs out to every corner of the globe, while short-waves in foreign countries will contribute programs which will be picked up for the coast-to-coast networks.

Thus there will be hardly a radio listener in the world who will not hear portions of the ceremonies opening the world's largest broadcasting establishment.

* * * * * *

The Baron Arrives

His modesty the Baron Munchausen—Jack Pearl to you—is back from Hollywood. Back too is Cliff Hall, the Baron's old friend, "Sharlie". Cliff was not in evidence when the Baron stepped off the Twentieth Century at Grand Central Terminal, although many thought he was trying to escape detection by interviewers disguised as a Red Cap.

That shrinking violet, the Baron Munchausen and Sharlie have started in right where they left off, only more so. Pearl's sojourn in filmdom has supplied him with new fables until even the voluble and erudite "Sharlie" is rendered speechless. And so the Baron's long suffering partner is telling a few tall ones himself these days, to the Baron's unending consternatio.

* * * * * *

Head in the Studios

Al Jolson finds diversion in a stiff game of hearts. . . A certain admirer sent a Toronto radio artist a trained duck as a mascot. . . John S. Young, NBC announcer, has lately been called the Beau Brummel of the air. . . If you want to see the Greater Minstrels Broadcast when in Chicago, so do 15,000 other admirers . . . some waiting list, nearly 200,000 persons have already witnessed this unique feature. . . Madge Tucker, "The Lady Next Door", in five years has written nearly five million words of radio continuity. . . . The apple of Ben Bernie's eye is his son Jay, a student at Culver Military Academy. . . It's out that Will Rogers can now sit an airplane as well as he sits a horse. . . Jack Benny has a hard time convincing friends that Benny is his real name and not a stage name. . . Frank Bastow, popular NBC tenor is so tall he has to slouch to reach the microphone.

* * * * * *

Fan Thought Hay Took Andy's $500

Bill Hay, announcer for Amos 'n' Andy has just received a new explanation for the whereabouts of the $500 which caused the boys so much worry a few weeks ago.

If the radio audience remembers, Bill was preparing to go on his vacation to California and an announcement was made to this effect on the air. His letter from a Canadian fan said that one of the children turned from the radio and said "Mummy, I'll bet Bill Hay has the $500 and he's going away with it".

Fortunately for the youngster's faith in the Scotch announcer the money was found before Bill returned.

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First Big-Time Canadian Program

The new edition of Wrigley entertainment brought volumes of thankfulness from thousands of ear sore listeners following the premiere broadcast of truly, the first program originating in Canada with a professional touch of production, and to produce so splendid a program congrats are in order to that clever production man, Dave Miller, of course, you remember that pleasing voice that used to emanate from a popular Toronto station . ..it was the same Dave Miller.

"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
CFRY, 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.

THURSDAY.

Eastern Standard Time.

P.M.
8.00—Rudy Vallee ..... CRCT
Captain Diamond ..... WJZ
8.30—Harlem Serenade ..... CFRB
9.00—Grenadiers ..... CRCT
WJAS Dedication ..... CFRB
Show Boat ..... WBEN
9.30—Dramatic Guild ..... CFRB
10.00—Willard Robinson ..... CFRB
Paul Whiteman ..... CRCT

FRIDAY.

8.00—Rosario Bourdon ..... CRCT
8.30—Jimmie Johnson ..... CKNC
March of Time ..... WGR
9.00—Fred Allen ..... WBEN
Irvin S. Cobb ..... WKBW
9.30—Gems from Lyrics ..... CRCT
Football Show ..... WGR
Victor Young's Orchestra. WBEN
10.00—Olsen and Johnson ..... WKBW
First Nighter ..... WBEN
10.30—Lum and Abner ..... WBEN

SATURDAY.

6.00—Meet the Artist ..... CFRB
8.00—"K-7" ..... WBEN
8.30—Bridges of Paris ..... CRCT
9.00—Triple Bar-X Days ..... CFRB
Baron Munchausen ..... WBEN
9.30—Leo Reisman ..... WBEN
Singing Strings ..... CKNC
10.00—Dancing Party ..... CRCT
10.30—George Jessel ..... CFRB
11.00—Vancouver Frolic ..... CRCT

SUNDAY.

2.00—Broadway Melody ..... CFRB
Gene Arnold ..... WBEN
2.30—Hollywood Show ..... CFRB
3.00—Philharmonic Orchestra .. CFRB
Opera Concert ..... CRCT
4.30—Hoover Sentinels ..... CRCT
5.00—Roses and Drums ..... WKBW
5.30—Crumit and Sanderson .... WGR
7.30—Joe Penner ..... WJZ
8.00—Jimmie Durante ..... CRCT
Freddie Rich ..... WGR
9.00—Seven Star Revue ..... WGR
9.30—Album of Music ..... CRCT
10.00—Jack Benny ..... WBEN
Sunday Hour ..... CKNC
11.00—Fireside Hour ..... CRCT

MONDAY

8.00—Syrup Symphonies ..... CFRB
Blackfoot Trails ..... CKNC
8.30—Bing Crosby ..... WGR
Canadianettes ..... CRCT
9.00—A. & P. Gypsies ..... WBEN
Gaiety and Romance ..... CRCT
9.30—Big Show ..... CFRB
Ship of Joy ..... WBEN
10.00—Contented Hour ..... CRCT
Wayne King ..... WKBW

TUESDAY.

8.00—Crumit and Sanderson ... WBEN
8.30—Wrigley Hour ..... CFRB
Wayne King ..... WBEN
9.00—Ben Bernie ..... WBEN
California Melodies ..... CFRB
9.30—Nino Martini ..... CFRB
Don Vorhees Orchestra .. WBEN
10.00—Legend of America ..... CFRB
Lives at Stake ..... WBEN
11.00—Moonlight on Pacific ..... CRCT

WEDNESDAY.

8.00—Bert Lahr ..... CRCT
8.30—Albert Spalding ..... CFRB
Waltz Time ..... CRCT
9.00—One Hour With You ..... CRCT
9.30—Burns and Allen ..... WKBW
Leo Reisman ..... WBEN
10.00—Ortiz Tirado ..... CRCT
Corn Cob Club ..... WBEN
Harry Richman ..... WKBW

BULOVA correct time daily over Stations CRCT—CKAC.

As an apple is not in any proper sense an apple until it is ripe, so a human being is not in any proper sense a human being until he is educated.—Horace Mann.

MUTT AND JEFF— By BUD FISHER

Still Within the Law.