Woman's World

By Mair M. Morgan

New, Tasty Recipes for the Mushrooms

Modern methods of intensive culture have made mushrooms an all the year joy, but autumn is the time when the magic morsels that give a glamour to the simplest dish may be enjoyed most inexpensively.

Mushroom Rolls

Wipe, peel, and chop ½ lb. mushrooms, cook in butter, season highly with pepper and salt. Scoop centres from four bread rolls, crumble the centres and thicken mushrooms with crumbs. Make to a nice consistency with thick cream or a white sauce.

Fill the rolls, put their tops on, brush with melted butter, and bake 5 minutes.

Mushroom Pudding

Suet, flour, water, pepper, and salt, fat bacon, fresh mushrooms. Line basin with thin suet crust, pack tightly with mushrooms, prepared in the usual way, and sprinkled with pepper and salt. Place the fat bacon in neat little rolls, wherever there is a crevice ,and fill nearly to the top with water then cover with crust.

Steam for three hours after covering with grease-proof paper in usual way.

Mushroom Fritters

Put in a saucepan some peeled mushrooms with a sprig of thyme ,a little garlic, a bay leaf, seasoning, a tablespoon water, and a little lemon juice. Simmer for five minutes and drain thoroughly. Cut in fairly small pieces. Have ready a batter and lard for frying.

A deep frying pan is best. Mix the mushrooms with a suitable quantity of batter, and drop into the boiling fat a tablespoonful at a time. Garnish with parsley.

Turnovers

Wipe and fry in butter 1 lb. fresh mushrooms; thicken liquid with flour, dilute with cream and mushroom catsup in equal parts. Roll out rough puff pastry, cut into oblongs, moisten edges, put a good layer of mushrooms and cream sauce on one half, and fold over. Brush tops with beaten egg; bake in hot oven fifteen minutes. These are equally good hot or cold.

Champignone Ephemeres

Select ½ lb. fresh mushrooms—peel and remove stalks. These may be used for flavoring soups. Flour the mushrooms well and place in an earthenware casserole with 2 tablespoons butter and two tablespoons cream. If no cream at hand, milk will do. Set to simmer slowly, and when the mushrooms have let out their juice, dredge in more flour at intervals, stirring to prevent lumps; season well with black pepper and salt and continue to simmer till you have a nice thick puree.

The mixture must be stirred to prevent burning, and it is most important that it should be cooked as slowly as possible. Pile the mushrooms on to rounds of lightly toasted and buttered bread, give a squeeze of lemon juice and light sprinkle of cayenne to the puree, pour this over the mushrooms, garnish each croute with half a finely cut slice of lemon, placing it so that it stands with the rind uppermost. Serve very hot. If preferred, a drop or two of sherry might be added to the puree instead of the lemon, in which case garnish with fried parsley.

For Prune Lovers

During the past few years the prune has expressed itself—in no uncertain terms. It has announced that it is exceptionally rich in vitamin A, and that it contains vitamins B and G as well. It has also advised the housewives of the dominion that it contains an abundance of iron, and of copper, which latest research has proven essential to the utilization of the iron by the body.

Prunes also contain calcium, phosphorus and other minerals. In plain words, the humble prune is humble no longer. It is inclined to be decidedly "uppish."

And with its new power, the prune feels itself a fit companion for many of the other delicacies that go into salads, cakes, pies and delicious dainties of all kinds. Thus, dietitians have used the once humble prune as a foundation for a number of extremely delicious and healthful dessert dishes.

Here are two or three that will prove to you that the prune is a valuable addition to the goodies upon your emergency shelf:

Baked Prune Whip

2 cups cooked prunes, 1 teaspoon grated lemon peel, 2 teaspoons lemon juice, 4 tablespoons powdered sugar, 4 egg whites. Pit prunes and beat to a pulp. Add lemon peel and juice and 2 tablespoons sugar and blend well. Beat whites of egg until stiff, add 2 tablespoons powdered sugar and continue beating until stiff. Whip prune mixture by spoonfuls into egg whites. Pile lightly in pudding dish and bake in moderate oven (350 deg.F.) for 20 minues.

Baked Prunes

Cover 1 pound of prunes with cold water and let stand for 4 hours. Drain prunes and reserve the liquor; add ¾ cup sugar to the liquor and boil until the sugar is dissolved, skimming if necessary. Place the drained prunes in a covered casserole, cover with hot liquor and bake in moderate oven (325 deg. F.) 40 minutes.

Festive Prune Cake

3 cups prunes, 2 cups sliced bananas, 2 teaspoons lemon juice, ¼ teaspoon lemon extract. Boiled frosting made from 4 egg whites, 1 3-layer white cake.

Boil prunes in water to cover 25 minutes; pit 2 cups prunes and cut into small pieces. Combine bananas, cut prunes, lemon juice and extract, and 1 cup boiled frosting, blending thoroughly. Spread between cake layers, then cover top and sides with remaining frosting. Decorate top and sides with remaining cup of prunes which may be slit on one side, pitted, and laid flat wing fashion with fine strips of banana placed between wings, giving a butterfly semblance.

Preserving Mint

It is useful to have a supply of preserved mint on hand for making mint sauce during the winter months. It is simple to preserve and well worth the little trouble involved. Chop finely sufficient mint to fill a large breakfast cup. Cover the mint with boiling water and leave it to soak until cold. Finally stir in a few tablespoons of fresh vinegar. Store in airtight stone jars until required. The mixture should be of the consistency of thick mint sauce. When required for use about one tablespoon of the mint should be enough for mint sauce for six people.

Food That Protects Against Disease

There are good reasons why certain foodstuffs are regarded as being protective against disease. This is because they contain vitamins and mineral salts.

Many illnesses are due to deficiencies in diet; others would probably not assail us if we protected ourselves by eating foods rich in these necessary vitamins.

The foods that matter are fresh vegetables and fruit, milk, butter, cream, cheese, fish and animal liver and eggs.

HOUSEHOLD HINTS

Wire Clothes Line

Give the wire clothesline a coat of white varnish once or twice a year to prevent its rusting. If it is already a bit rusted give it two coats of paint the first time, letting the first coat dry thoroughly before applying the second.

Mattresses

Never hang a mattress over a clothesline to air, as this will break the filling and result in an unsightly and uncomfortable hollow in the centre of the mattress. Air it flat in the sunshine, turning so each side may absorb the sun.

A cork dipped in salt and rubbed over a dirty saucepan will remove the stains.

When washing new flannels, add a few drops of olive oil to the water. This will help to keep them soft.

Stains on knife handles should be rubbed with finely-powdered pumice stone and water.

When making fruit pies the juice often boils over. This can be avoided if the sugar is put between two layers of fruit.

Silver often gets dull in damp weather. To keep it bright, mix your plate-powder with liquid ammonia instead of with water.

Sunday School Lesson

Lesson VIII.—November 19. Paul in Athens.—Acts 17: 22-34. Golden Text—In him we live, and move, and have our being.—Acts 17:28.

THE LESSON IN ITS SETTING.

TIME—A.D. 51.

PLACE—Athens. The Areopagus.

I. THE CITY OF IDOLS, vs. 16-22.—"And Paul stood in the midst of the Areopagus." In the centre of the Council of the Areopagus, the dignified body seated probably in a semicircle. "And said, Ye men of Athens. In all things I perceive that ye are very religious." 'In all things' means 'in all ways and places,' 'throughout your entire community life.'

II. THE UNKNOWN GOD, vs. 23-28.—"For as I passed along, and observed the objects of your worship." The temples, altars, and images consecrated to different divinities. I found also an altar with this inscription, TO AN UNKNOWN GOD." The superstitious Athenians were so afraid of offending some deity by omitting him from their pantheon, that they had erected this altar. "What therefore ye worship in ignorance, this I set forth unto you." His object was to bring before them that God whom they were thus groping after.

"The God that made the world and all things therein." The Greek gods, for the most part, were not thought of as creators but as supervisors. Paul here enunciated a doctrine entirely new to the Greeks and to all polytheists. "He, being Lord of heaven and earth." There are no other gods to oppose him or thwart his will. "Dwelleth not in temples made with hands. Being the Maker of the universe, he cannot be limited to one spot in it.

"Neither is he served by men's hands, as though he needed anything." God is not to be waited upon, as a man is waited upon by his servant, who ministers to his wants, as if he needed anybody's help or service. "Seeing he himself giveth to all life, and breath, and all things." This thought of God as the great Giver does not exclude the thought of him as gladly receiving the gifts of his children; but they are gifts of praise and love, not of sheep and cattle. As Christ said, whoever gave to the reedy, and ministered to the suffering, gave to him.

"And he made of one every nation of men to dwell on all the faces of the earth." Of one essence, all born of himself, all tracing their race back to the single divine Fatherhood. "Having determined their appointed seasons, and the bounds of their habitation." God has fixed for all the same seasons of the year and the same limits of heat and cold, desert and mountain, beyond which men cannot dwell. "That they should seek God." God wants the affection of the beings he has created; it may truly be said that God needs it. "If haply they might feel after him and find him." Not without searching can we find out God. "Though he is not far from each of us." God is near to us, but we know it not.

"For in him we live, and move, and have our being." The universe is all one world of God, at the same time natural and supernatural. "As certain even of your own poets have said, For we are also his offspring." By this quotation Paul showed his cultural audience that he also was a man of culture, and thus he won their respect.

III. THE KNOWN GOD, vs. 29-34.—"Being then the offspring of God." Possessing the high dignity of being the sons of this Maker of heaven and earth. "We ought not to think that the Godhead is like unto gold, or silver, or stone, graven by art and device of man." This is the all-convincing argument against idolatry. It required much courage to make this statement, surrounded as Paul was by the most remarkable tokens of idolatry the world had ever seen or ever would see and by a people passionately devoted to their heathen deities.

"The times of ignorance therefore God overlooked." Up to this time, Paul dared to say, you have been in the slough of besotted ignorance, and for that reason God will pardon your awful folly of idolatry; but I bring you the right of reason, and henceforth your ignorance has no excuse in the eyes of God. "But now he commandeth men that they should all everywhere repent." The apostle softens the rebuke by applying it to all men, and not merely to the Athenians.

"Inasmuch as he hath appointed a day in which he will judge the world in righteousness." Sin is not to be allowed to continue forever. It will in time come short up against judgment and punishment. "By the man whom he hath ordained." Paul could not continue long in his address without bringing in Christ, for Christ was the sum of his teaching; still less could he speak of sin and penalty without introducing the Saviour who had come into the world to save man from sin and penalty. "Whereof he hath given assurance unto all men in that he hath raised him from the dead." It was the vision of the risen Christ that converted Paul on the Damascus road, and he confidently trusted in it to convert others.

"Now when they heard of the resurrection of the dead, some mocked." When Paul came to speak to them of the resurrection of the dead, and of judgment to come, basing it on the evidence of Christ's own resurrection, as an assurance to all mankind of the certainty of the revelation, then they had reached a point at which the strangeness of the doctrine startled them. "But others said, We will hear thee concerning this yet again." They were like Felix, putting off the consideration of their eternal and vital interests to 'a convenient season."

"Thus Paul went out from among them." The comparative failure of St. Paul's mission at Athens seems to have had considerable effect upon his style of preaching in the future. He had tried 'the wisdom of the world' and had found it wanting.

"But certain men clave unto him, and believed." He was probably never without at least one convert, wherever he went.

Parent and Child Should Have Their Mutual Interests

New York.—Sharing interests between parents and children was emphasized recently by Mrs. Theodore Roosevelt, widow of the former United States President.

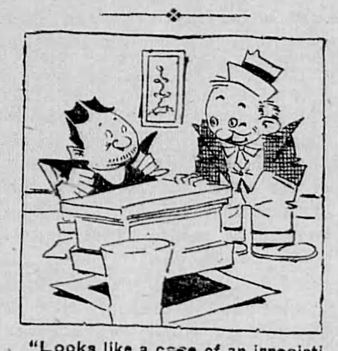
She spoke to 600 school children, representatives from Roosevelt Clubs throughout Greater New York, at a program in commemoration of her husband's 75th birth anniversary.

"Children mean as much to parents as parents do to children," she said.

"I remember that any time during those seven happy years in the White House that things were trying. I would always say, 'Send me one of my children to read to me.'

"It is not enough that children just be good children, but also that interests between parent and child be shared."

Arthur Guiterman, poet and friend of Roosevelt, said that two things characteristic of Roosevelt which he suggested to children were to work and play harder.



"Looks like a case of an irresistible force and an immovable body."
"What's up?"
"Our star salesman seems to have run up against a man who won't buy anything."

Game of Bridge of Turkish Origin

The Paris newspaper "Figaro," which has been discussing the origin of the game of bridge, has received the following interesting letter from Mr. Georges Zarif, a Turkish reader:

"We have played bridge in my family since 1869. We even have a bridge tradition. It was an uncle of mine, Antoine Nicopoulo, who, after staying in England and Russia, is believed to have combined whist and vint into a new game which was soon popular among all my compatriots.

"It is probable that in 1883 foreign diplomats started to play the game. But until 1890 their number was exceedingly small, and bridge was watched with great astonishment by all those from the West who came to visit the cities of the East.

"The rules of 1869 remained in force until 1910. But since then America has introduced such modifications that today bridge scarcely at all resembles the game played by our grandfathers."

There are no fur-bearing animals of any kind on the land within the Antarctic circle.

"At least half the sins of mankind are caused by the fear of it."—Bertrand Russell.

COMMENTS AROUND THE DIAL EVENTS

By AUSTIN MORAN

Radio Circus Parades.

For the first time since the inauguration of radio broadcasting the coming of a new program series to the air was heralded by a parade.

Nor was this any ordinary jogging along of this . . . and that, but an honest-to-goodness, authentic circus parade, right up Broadway, New York, from Union Square, to 86th Street—the first circus parade that Manhattan has seen since 1925 when Ringling Brothers and Barnum and Bailey staged the last performance of "the greatest show on earth" in old Madison Square Garden.

How could this outpouring of elephants and equestrians, clowns and cowboys, even to the calliope be an authentic circus parade when it heralded a radio program. . .? Because it was significant of a radio circus, the greatest big-top show ever staged in a radio studio, a series dramatized from Courtney Ryley Cooper's famous "Circus Days" stories and adapted for the air by the author himself.

This new series spots out famous characters of three-ring days . . . the leather larynxed spieler—"Shoe String Charlie" most glamorous of all circus bosses of fiction . . . other leading players being Wally Maher, Elizabeth Council, Bruce Evans, child actor; Frank Wilson and Ernest Whitman, headline Negro comedians will be held accountable for side-splitting squibs.

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Kids Furnish Baker With Gags.

Comedians of the big net-works pay as high as $1000 weekly for the funny remarks and jokes that set us to laughing during their programs. There are exceptions and one is . . Phil Baker, the Armour Jester who just recently revealed that he manages to get a great many good lines as a result of repartee with street urchins.

When his work in the studios is over, Phil can be found in conversation with newsboys, shoe shine boys and other youngsters who frequent Chicago's streets. The boys have learned to wait for Baker and they know that an apt phrase will bring a bright coin from the air's master comedian.

A smart reply to Phil's "Hello Buddy," brings a gleaming quarter and often a bill changes hands if Baker finds a usable remark for the air.

His liking for kids leads him into strange channels. A group playing football on a corner lot or a crowd around a marble ring will invariably find Phil taking at least one kick or shot before he leaves.

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Post Scripts.

Viola Philo, soprano of Roxy's Gang, at 17 was a member of the Metropolitan Opera Company.

Cliff Soubier at 13 was singing illustrated songs in pictures.

Announcer Ford Bond is trying to diet away fifty pounds.

Arthur Bagley, director of health exercises, has evoked more than a million letters during eight years of broadcasting.

Baby Rose Marie, 9 year-old singing star is studying French at the Professional Children's School in New York.

Charles O'Connor is NBC's youngest announcer, aged 22.

Loretta Clemens, before going on the air with her brother Jack, was a model for hosiery ads.

Al Jolson is rated by fellow performers as one of the stage's most liberal contributors to charity.

Chester Lauck and Norris Goff . . . "Lum and Abner", were friends for twenty years before they broke into radio together.

"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.

THURSDAY.

Eastern Standard Time.

P.M.
3.00—Rudy Vallee ..... CRCT
Captain Diamond ..... WJZ
3.30—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.

Machine Oil Stains

After a sewing machine has been freshly oiled it is not always possible to avoid a little of the oil staining the articles which are first used on the machine. After oiling the machine should always be used on an old piece of material in order to "work off" any surplus oil, but if it happens that new material gets spotted the best way to remove it is to use cotton wool. Press a piece of the wool tightly over the oil stain and leave it on for about fifteen minutes. After this time the oil stain will have been absorbed by the cotton wool, leaving the material clean.

MUTT AND JEFF— By BUD FISHER

Ouch!!!