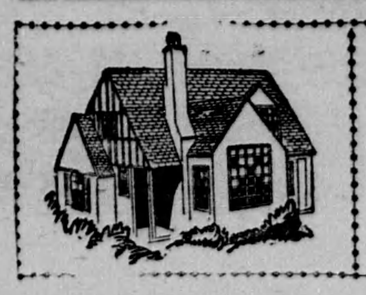

Woman's World

By Mair M. Morgan

Oysters For Buffet Supper

Oysters are plentiful this year, we understand, so the housewife would be advised to have a few recipes on hand.

Raw oysters are, of course, the easiest to serve. Simply pry open the shells, discarding the top side, and arrange five or six on each plate with a small dish of cocktail sauce in the centre. Chill oysters and serve on a bed of cracked ice.

Cocktail sauce is easy to prepare. Add ground horse-radish, chopped pickle and a dash of tabasco to thick chili sauce, stir the mixture and leave it in the icebox until you are ready to serve the oyster course. Catsup will do if you don't happen to have chili sauce.

Pigs in Blankets

Little pigs in blankets, otherwise known as oyster bundles, are oysters on a de luxe scale. They are perfect for the one hot dish of an informal buffet supper but may be used for dinner or luncheon.

You will need 24 large oysters, 24 very thin slices of bacon, some parsley and salt and pepper.

Season the oysters with salt and pepper. Wrap an oyster in each slice of bacon and fasten with a toothpick. Heat a frying pan and put in the oysters. Cook on one side and then on the other—just long enough to crisp the bacon.

While the oysters are cooking, toast some bread. Cut the slices of toast into quarters and place an oyster on each small slice of toast. Garnish with parsley and serve immediately.

If you want to serve some sort of sauce with the oyster bundles, you might try a regular tartar sauce. It's easy to make. Just add chopped pickle relish and a few drops of lemon juice to mayonnaise.

Oysters a la Ballard

Arrange oysters on the half shell in a dripping pan and bake in a hot oven till edges curl. Allow six to each serving, pouring over the following sauce:

Mix ¾ tablespoon melted butter, ¾ teaspoon lemon juice, a few drops tabasco, ¼ teaspoon finely chopped parsley, salt and paprika to taste.

Panned Oysters

Clean one pint large oysters. Place in pan in oven small oblong pieces of toast, put an oyster on each piece, sprinkle with salt and pepper and bake till oysters are plump. Serve with lemon butter.

Lemon Butter:—Cream 3 tablespoons butter, add ½ teaspoon salt, 1 tablespoon lemon juice and a few grains of cayenne.

In Brown Sauce

1 pint oysters, ¼ cup butter, ¼ cup flour, 1 cup oyster liquor, ½ cup milk, ½ teaspoon salt, 1 teaspoon anchovy essence, 1-8 teaspoon pepper.

Parboil and drain oysters; reserve liquor, heat, strain and set aside for sauce. Brown butter, add flour and stir till well browned; then add oyster liquor, milk, seasonings and oysters. This is a good mixture to fill patty cases.

Savory Oysters

1 pint of oysters, 4 tablespoons butter, 4 tablespoons flour, 1 cup oyster liquor, ½ cup brown soup stock, 1 teaspoon Worcestershire sauce, few drops onion juice, salt, pepper.

Clean oysters, parboil and drain. Melt butter, add flour and stir until well browned. Pour on gradually, while stirring constantly, oyster liquor and stock. Add seasonings and oysters. Serve on toast, or in pastry shells.

Broiled Oysters

1 pint oysters, ¼ cup melted butter, 2-3 cup seasoned cracker crumbs.

Clean oysters and dry between towels. Lift with fork by the tough muscle and dip in butter, then in the cracker crumbs which have been seasoned with salt and pepper. Place in a buttered wire broiler and broil over or under fire till juices flow, turning while boiling. Serve with lemon butter.

Oysters and Macaroni

1 pint oysters, ¾ cup macaroni broken in 1 inch pieces, salt and pepper, flour, ½ cup buttered crumbs, ¼ cupbutter.

Cook macaroni in boiling salted water till soft; drain and rinse with cold water. Put a layer in bottom of a buttered pudding-dish, cover with oysters, sprinkle with salt and pepper, dredge with flour and dot over with one-half of the butter; repeat and cover with buttered crumbs. Bake 20 minutes in hot oven.

Fried in Batter

Dip cleaned and dried oysters in batter, fry in deep fat, drain and serve garnished with lemon and parsley. Oysters may be parboiled, if preferred, before frying.

Batter.—2 eggs, ¾ cup milk, 1 teaspoon salt, 1-8 teaspoon pepper, 1 cup bread flour. Beat eggs till light, add salt and pepper. Add milk slowly to flour, stir till smooth and well mixed. Combine mixtures.

Creamed oysters or oyster stew is a favorite dish. It may constitute the main course of a luncheon or Sunday night supper or be served as the soup course with a dinner.

Take one pint of oysters, 4 tablespoons butter, 6 tablespoons flour, 1 pint rich milk and some salt and pepper. Heat the oysters in their own liquor until the edges curl. Make a white sauce with the butter, flour, and milk and then put the oysters in it. Add the seasoning just before you are ready to serve the stew.

Oysters dipped in egg and fried are always popular with men. Beat a couple of raw eggs until they are frothy and dip the raw oysters in them. Then roll the oysters in either cracker crumbs or dry, hard bread crumbs, put them in hot water in a frying pan and allow to brown on both sides.

Renovating Playing Cards

If your playing cards have become "sticky" or seem difficult to shuffle, try sprinkling the whole pack either with corn starch or talcum powder. See that it is dusted over all of them. Then dust them off. This removes the stickiness.

An old silk glove from which you have removed the fingers will prevent your hands from getting calloused if worn while doing a large ironing.

Start Right

The bottoms of pots and pans will never become blackened if they are scoured all over each time they are used. Those blackened bottoms mean only one thing—systematic neglect.

Proper Seasoning

Although it's far better to err on the side of under-seasoning than over-seasoning, a dish that must be seasoned entirely after cooking is never so effective as one seasoned during the cooking. No matter how choice the food-stuffs used, careless seasoning leaves the cooked dish flat and uninteresting.

Naturally, tastes differ widely, but the essential point to keep in mind is the necessity of choosing a seasoning that will bring out and enhance the flavor of materials used. Salt, sugar, pepper, and various spices are always at hand, and the clever use of them is the art of cooking.

Salt is necessary in nearly every dish prepared. Desserts, candies and sweet of all kinds gain in flavor if cleverly salted. Any combination containing milk or cream requires salt. A few grains of salt added to coffee improves the beverage. Inadequate salting is the cause of many tasteless dishes.

Sugar Improves Meats

Sugar is another everyday seasoning that works wonders when judiciously used. Unless vegetables are fresh from the garden a little sugar is needed to restore their natural sweetness. A bit of sugar rubbed into the roast contributes greatly to its richness and flavor. All dressings or sauces containing lemon juice or vinegar require a little sugar to emphasize the acid.

Both sugar and salt are helpful in blending several flavors into a smooth, perfect combination. Highly spiced sauces and baked-stuffs are dependent on skillful seasoning with salt and sugar.

The strength of spices and salts varies. Those which have been exposed to the air lose much of their savoriness. Also, some foods absorb more seasonings than others.

Sunday School Lesson

Lesson X.—December 3.—Paul in Ephesus.—Acts 19:8-20.

GOLDEN TEXT.—Blessed are they that have been persecuted for righteousness' sake. — Matt. 5:10.

THE LESSON IN ITS SETTING.

Time.—Paul's three years at Ephesus, A.D. 53-56. Paul's three months in Greece and journey to Jerusalem, A.D. 57.

Place.—Ephesus. Corinth. Macedonia. Troas. Miletus.

Fruitful Preaching in Ephesus, Acts 19:8. "And he entered into the synagogue." It is both pathetic and heroic to see how Paul clung to his people, giving them the first chance at the gospel everywhere he went, though he was uniformly repulsed, as he had just been in Corinth. "And spake boldly for the space of three months." By this time it required great boldness to proclaim Jesus the crucified as the Messiah of the Jews. "Reasoning and persuading as to the things concerning the kingdom of God." Paul was a logician, one of the most convincing the world has seen.

"But when some were hardened and disobedient." They had been opposed to the gospel, but their opposition grew hard and permanent. "Speaking evil of the Way before the multitude." The early Christians called themselves "men of the Way," having reference to Christ's frequent reference to Christianity as "the way of life" and to himself as "the Way, the Truth, and the Life." These Ephesian Jews did not content themselves with failure to believe, they began to defame the Son of God before the crowd. "He departed from them, and separated the disciples. The precious jewels of gospel truth were no longer to be wasted upon these Jewish brutes. "Reasoning daily in the school of Tyrannus. "This Tyrannus, otherwise unknown, was probably a teacher of philosophy or rhetoric, who occupied the apartment at other hours.

"And this continued for the space of two years." Paul's stay in Ephesus was longer than that in any other city that he evangelized. Perseverance in a good cause is sure to be rewarded in the end. "So that all they that dwelt in Asia." Not the continent, but the Roman province of Asia, the three little countries on the western seaboard of Asia Minor, Caria, Lydia, and Mysia, whose metropolis was Ephesus. "Heard the word of the Lord." Probably Paul did not confine his work to Ephesus, but went forth into the other cities of the province. Paul did not give up his own people but continued to preach to them as he had opportunity, making converts among them as well as among the Greeks.

THE SONS OF SCEVA, Acts 19:11-16. "And God wrought special miracles by the hands of Paul." Although St. Paul believed that God, for the furtherance of the Gospel, did allow him to work 'powers' beyond the range of human experience, and in which he humbly recognized the work of the Spirit granted to faith and prayer, yet he by no means frequently exercised these gifts, and never for his own relief or during the sickness of his dearest friends.

"Inasmuch that unto the sick were carried away from his body handkerchiefs or aprons." "Paul did choose most simple things, lest any superstition might arise by reason of the price or pomp; for he resolved entirely and fully to give all the glory to Christ." "And the diseases departed from them, and the evil spirits went out." We have just had another example of the exorcising of a demon by Paul in the case of the demoniac slave girl, and we are soon to have the most wonderful of all miracles worked by Paul, the raising to life of the dead Eutychus.

"But certain also of the strolling Jews." Then as now the Jews were found in all parts of the world. "Exorcists." They were quack physicians, adopting any cure that struck the popular fancy. "Took upon them to name over them that had the evil spirits the name of the Lord Jesus." "Took upon them" implies audacity, impudence, unholy daring. "Saying, I adjure you by Jesus whom Paul preacheth." "They heard what Paul said and treated his words as a magic charm or spell to drive the evil spirits out.

"And there were seven sons of one Sceva, a Jew." Only two of the seven are mentioned as attacked by the evil spirit, and probably the other five were not present, but all seven joined in the evil practice. "A chief priest, who did this." Probably at some time this Sceva had been head of one of the twenty-four courses of priests who ministered by turns in the temple and were called chief priests.

"And the evil spirit answered." Replied to their incantation. "And said unto them Jesus I know, and Paul I know; but who are ye?" The evil spirit knew that Jesus had the power t. cast out devils, and that to Paul the same power had been ganted by Jesus; but asked sharply, "Who are ye that ye dare adjure devils, by Jesus the Son of the living God, as if ye were endowed with an apostolical right to expel devils?"

"And the man in whom the evil spirit was leaped on them, and mastered both of them, and prevailed against them." The extraordinary strength of the demoniacs, like our insane, when the fit was on them, is illustrated in the case of the Gararene demoniacs, Matt. 8:28; Luke 8:20-30. "So that they fled out of that house naked and wounded." "Generally, in the New Testament, the word naked refers to a partial, rather than an entire, destitution of clothing.

THE GREAT BONFIRE, Acts 19:20:38. "And this became known to all, both Jews and Greeks, that dwelt at Ephesus." Any supernatural occurrence is quickly spread abroad. "And fear fell upon them all, and the name of the Lord was magnified." It was made very plain both that the power of Jesus was great and that it was perilous in the extreme to do disrespect to that power.

"Many of them that had believed came, confessing, and declaring their deeds." "The natural effect of such an occurrence was to induce a horror of magicial arts and the like.

"And not a few of them that practised magical arts brought their books together." "And buried them in the sight of all." It was like the great Bonfire of Vanities in the Square of St. Mark in Florence, when, under the powerful preaching of Savonarola, rich women brought their costly dresses and finery, artists their most valued pictures, musicians their instruments, wealthy men their most precious jewels, and tossed them into the flames as a sacrifice to the Deity and a token of their repentance for their sins. "And they counted the price of them, and found it fifty thousand pieces of silver." The total amounted to from $50,000 to $100,000—a considerable sum, as such books were very expensive.

"So mightily grew the word of the Lord and prevailed." "It was not a mere skulking creeping progress; it was not a mere gradual acceptance, by one and another, of a religion commending itself to the hearts and minds of men: it was, for once, a mighty growth of the Word.

Heiress Has to Wait For Grand Piano

Toronto.—Violet Rita Mei, youthful Toronto music student and teacher, can't have a grand piano bought with money inherited from her father's estate until she is 21. So Chief Justice H. E. Rose decided in Osgoode Hall recently.

Although Miss Mei will inherit $50,000 from the estate of her father, and the "boudoir grand" which she wants for her studio would cost only $1,400, she must wait another three years.

Executors of the estate were inclined to favor the purchase of the "boudoir grand," but the attorney for official guardian opposed it.

Car Fare Reduced In Fort William

Fort William.—Five cent fares are now in effect on the Fort William street railway system, replacing the former fare of seven cents cash or four for 25 cents. City Council decided the reduced rate would be in effect tentatively until the end of the year

Weather Suits Curlers

Waterloo, Ont.—The cold snap may not be welcome in most places, but the Waterloo curlers are all for it. They have the earliest curling on record, as a result of Jack Frost's activities."

British Indorse Short Week

Cambridge, Eng. — The 40-hour week found another supporter when Cambridge Council recently by unanimous vote declared that proposals for a 40-hour week should receive consideration by the Association of Municipal Corporations. Nottingham Council has already urged discussion of the proposals.

A Smile

A father asked his son what made him lie in bed so long.

"I am kept busy," said the son, "in hearing counsel every morning. Industry advises me to get up; sloth to lie still. And they give 20 reasons for and against. It is my part to hear what is said on both sides, and by the time the case is over, dinner is ready."

COMMENTS EVENTS

AROUND THE DIAL

By AUSTIN MORAN

They Were Doing Their Part 15 Years Ago

The Lombardos—Guy and Carmen—had organized a boys' band and were playing for soldiers camped at London, Ontario.

Big Freddy Miller was a private in the army on this side.

Evan Evans was in the British Royal Marine Artillery, attached to the French Army in the anti-aircraft section.

Nine-year-old Kate Smith was singing for disabled soldiers in Washington, D.C.

"Yours Truly" Little Jack Little, though a volunteer, had been drafted to play the piano for the entertainment of gobs in a Great Lakes training station.

Bing Crosby was enlisted in the Spokane (Wash.) High School's Student Army Training Corps.

Jacques Fray, of the Fray and Braggiotti piano team, was on the staff of General Jourand at the French War Office.

Colonel Stoopnagle was in the U.S. Naval Reserve.

Gracie Allen's brother was the kid with the drum . . . so 'elp me.

* * * * * *

Those Boswells Keep Rollin' Along. . . .

The Boswell Sisters—Commie, Martha and Vet—have returned to New York after a triumphant visit to the scene of their struggling start in Hollywood.

A twist of Fate and the twist of millions of radio dials throughout the country probably were responsible for the fact that the Boswells, while taking a five weeks' rest on the West Coast, were asked to interrupt their vacation to appear in the important Constance Bennett motion picture, "Moulin Rouge", several years after they had made a futile attempt to crash the gates of Hollywood's studios. This time the order was reversed . . . they were summoned.

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Vallee's Singing Is Praised.

Deems Taylor, writer of two operas for the Metropolitan Opera Company and regarded as one of America's outstanding music critics, thinks that many stars of the opera and the concert stage could take lessons in enunciation from Rudy Vallee.

Taylor spoke in praise of the radio singer during his fourth anniversary of continuous broadcasting, and declared people who are scornful of crooning shouldn't direct their resentment against Vallee, but against his 67,000 imitators.

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Studio Pick-Ups.

John McCormack takes no chances on forgetting a line when he broadcasts . . . he has the words before him in a little black book.

Paging "Joe Penner" . . . that's what a local program sponsor is looking for. They just can't seem to make up their minds what they want on the program, but to start searching for a Penner in this town. . . .well, it's rather ridiculous . . . no . . .?

Fred Allen is one of radio's most liberal benefactors, contributing weekly to former vaudeville associates fallen on evil ways.

Wendell "Red-Head" Hall has written the words and music to over 200 songs, his biggest hit being "It Ain't Gonna Rain No More."

"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	436	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.
- 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 Yorhees 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.

Scott-Paine Sets New World's Mark

New York. — A special cable from London credits Hubert Scott-Paine with establishing a new unofficial world's record for a single-engined motorboat. He recently drove Miss Britain III over a mile course on Southampton water at 102.105 miles an hour against wind and tide, the cable says.

Scott-Paine himself made the previous record of 95.08 miles an hour at Poole in September after his return from the United States, where he challenged unsuccessfully for the Harmsworth Trophy.

With a mechanic aboard, Scott-Paine made five runs over a measured statute mile, setting the record on the last run.

"Are you married?" "No. Just naturally discontented."

MUTT AND JEFF— By BUD FISHER

It Had a Nick in the Mud Guard All Right!