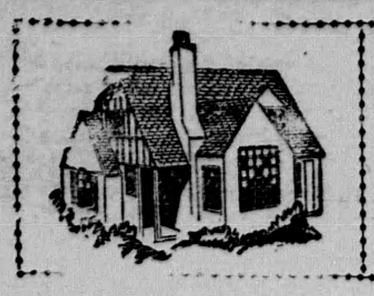

# Woman's World

By Mair M. Morgan

After Christmas there is always an abundance of apples in every household and apple pies are in order. Here is a favorite Dutch recipe:

### Dutch Apple Pie

One quart sliced apples, nutmeg, 1 cup evaporated milk, 1½ cups sugar.

Turn apples into pie tin lined with plain pastry. Sprinkle with nutmeg. Place strips of pastry across pie to form cross bars. Boil milk and sugar to a thick syrup about 10 minutes. Pour over pie. Bake in hot oven (425 degrees F.) 10 minutes, then a moderate oven (350 deg. F.) 50 minutes longer, or until apples are tender. Yield: 1 pie.

### Try These

Do you think of the prune as a common food? If you do, try these recipes and you will change your mind immediatel. Baked apples and banana rolls become aristocrats when prepared like this:

### Prune Stuffed Baked Apples

6 cooking apples, 1 cup cooked prunes, 3 tablespoons peanut butter, ½ cup brown sugar, 3 tablespoons butter, cloves, water.

Pit prunes and cut into small pieces, combine with peanut butter, mixing thoroughly. Remove cores from apples, removing enough of apple to allow for stuffing. Fill cavities with prune and peanut butter mixture. Place apples in a baking pan and stick 3 or 4 whole cloves into each. Sprinkle with sugar, dot with butter, add about 1 cup of water and bake in a hot oven (425 deg. to 450 deg.) for about 55 minutes or until apples are tender. Serve while hot, plain or with cream.

### Prune Banana Roll

Filling: 1¼ cups cooked prunes, 1 cup sliced banana, 3 tablespoons powdered sugar. Cake: 3 eggs, ¾ cup sugar, 5 tablespoons cold water, ¼ teaspoon salt, 1½ teaspoons baking powder, 2 cups flour, 1 teaspoon lemon extract. For filling, pit prunes and cut into small pieces. Add banana, powdered sugar, and mix thoroughly. To make cake, add salt to eggs and beat until very light. Mix in the sugar, add water, flour sifted with baking powder, extract, and mix thoroughly. Pour into greased shallow pan and bake 15 to 20 minutes in a hot oven (450 deg. F.) Turn out on damp cloth and roll up, then unroll and spread with filling. Roll again and remove from damp cloth. Spread top with powdered sugar and cream icing.

### Devonshire Sausage Cakes

This makes a change from the ordinary breakfast sausage.

Take ½ lb. lean pork, ½ lb. fat pork and ½ cup of breadcrumbs soaked in a little water. Pass these through the fine meat-mincer twice, season with pepper and salt and a teaspoon of finely chopped sage. Rub the basin in which you mix the sausage meat with a piece of onion. Divide the mixture into 12 cakes, roll them in flour and flatten a little with a pallet knife. Fry in butter in the frying pan to a golden brown. Serve upon a hot dish with fried apples.

Fried Apples.—Prepare the apples as or apple fritters. Dip them in flour and fry them in butter until they are brown on both sides. Serve the sausage cakes on top.

### Colorful Kitchen

If you're tired of having your kitchen painted white, gray or tan, try redecorating it in one of the very vivid colors which are so smart this fall. You might paint the upper half of the walls a bright red and the lower half and ceiling silver. Red and white or red and pale silver floor covering would carry out your color scheme.

### Date Bars

2-3 cup sweetened condensed milk, ¼ cup flour, ½ teaspoon baking powder, 1-3 cup pitted dates, ¼ cup chopped nut meats, ½ teaspoon vanilla. Sift flour and baking powder. Add chopped dates, chopped nut meats, sweetened condensed milk and vanilla. Line a shallow pan (8 inches square) with wax paper and spread mixture evenly about ½ inch deep. Bake 30 minutes in slow oven (300 deg. F.) Remove from oven, turn from pan and remove paper at once. Cut into bars on by four inches with a sharp knife, while warm. Makes 16.

### A Cot Cover

A pretty and inexpensive cot cover may easily be made at home. Cut two lengths of light-colored silky material, such as crepe or artificial silk, to measure a yard long and 24 inches wide. Make these into a bag by stitching up three sides and turn right side out. Fill this with a length of wadding of the same size and sew up on the fourth side. To keep the wadding in place, and at the same time to add a professional and decorative touch, stitch out with large running stitches of embroidery silk and fancy design to give the appearance of an eiderdown, making sure that the stitches go right through the bag. Motifs of animal and bird designs may be bought in various colors and stitched on, or animal shapes may be cut out of any odd pieces of material of contrasting colors to be found in the remnant drawer and appliqued on the silk before making up the bag.

### New Afternoon Gowns

New afternoon gowns from Paris are toe-length and have low flares and set-in sleeves; feathered hats are seen with such gowns and capes trimmed with fur. The latest in eveningensembles notes are in one fabric and one color.

### Velveteen Favored

Velveteen is being favored for every hour of the day, and is ideal for sports costumes in the lovely new shades. Scars, vests and blouses to wear with tailored suits and dashing berets are shown in gay colors.

### Old French Recipe

Chine about 4 lb. of pork and rub it well with a mixture of the following ingredients: 1 quarter cup salad oil, dessertspoon salt, ½ teaspoon white pepper, 1 crushed garlic clove, 1 tablespoon brown sugar, 1 teaspoon each of minced parsley and sweet herbs. Leave the pork in this mixture for thre days in a cold place. Rub it and turn it once a day. Then wipe and score it. Brush well with salad oil. Roast about two hours in a moderatel hot oven. Serve with unsweetened apple fritters and a gravy made as follows: 1 pork kidney minced, pint of stock, 1 chopped onion, 1 tablespoon lemon juice, a little salt, cayenne and nutmeg.

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Economy is effectively disguised by a touch of luxury when the flavor is chocolate.

Chocolate waves its magic wand over your most economical desserts and gives them a touch of luxury. Try these and se how the family will approve them.

### Berkshire Pudding

3 squares unsweetened chocolate, 3 cups milk, ¾ cup sugar, 6 tablespoons flour, ¼ teaspoon salt, 1 teaspoon vanilla. Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt, add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Add vanilla. Chill and serve with cream. Serves 6.

### Chocolate Bread Pudding

1½ squares unsweetened chocolate, 3 cups molk, 2 eggs, slightly beaten, ½ cup sugar, ¼ teaspoon salt, 1 teaspoon vanilla, 2 cups stale bread, cut in ¼-inch cubes. Add chocolate to milk and heat in double boiler. When chocolate is melted, stir until blended. Combine eggs, sugar, and salt; add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish, pour mixture over it and let stand 10 minutes; then mix well before baking. Place dish in pan of hot water and bake in moderate oven (350 deg. F.) 60 minutes, or until pudding is firm. Serve hot with hard sauce or cold with cream. Serves 6.

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Education commences at the mother's knee, and every word spoken within the hearing of little children tends toward the formation of character. Let parents bear this even in mind.—Hosea Ballou.

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During a gale a girl was blown off her feet into the arms of a man. Now we know why some girls are so eager to get their weight down.

## Il Duce Honors Farmers

Il Duce himself greets the hoary heroes of the soil who did yeoman services in Italy's grain war. This winter, for the first time in history, Italy will not have to import any grain. Throughout the land farmers were honored in elaborate ceremonies at which $65,000 in prizes were awarded to growers who increased their acreages.

## Won High Honours At International

Ottawa, Canada.—Exhibitors from Canada carried off an encouraging share of awards at the International Live Stock Exposition and Grain and Hay Show held at Chicago from December 2nd to 9th. In addition to winning the world's wheat championship, which went to Frank Isaakson, of Elfros, Saskatchewan, breeders, principally from the Provinces of Ontario and Quebec, scored notably in the prize for sheep. They won a grand championship, two championships, nine firsts and several lesser prizes. The grand championship in the class for carloads of sheep went to Robert McEwen and Son, of London, Ontario, which made the ninth time he has won this honor in the past 11 years.

Alexander McLaren of Buckingham, Quebec, captured the two first prizes in the Shorthorn cattle class for bulls calved after July 1, 1930, and before June 30, 1931. His entry was also awarded the first prize for Shorthorn bull.

The championship for soy beans went to G. Gordon Finlay, of Northwood, Ontario, while a Manitoba farmer, P. J. Bosc, of Notre Dame de Lourdes, was placed first in the early oats class for Region One.

Six Ontario farmers, three from Saskatchewan, and one each from Alberta and British Columbia, followed Bosc in the placing of early oats for Region One.

## Wedding, Bankruptcy, Death in Five Days

Utica, N.Y. — Marriage, bankruptcy and death came to George A. Cassidy, 63, of Schenectady, within five days, it was revealed here.

He was married to his bookkeeper on a Saturday. The following Wednesday he filed a petition in bankruptcy in federal court here. He died the same night.

## Modern Fashions Rob Music World

Philadelphia. — The slim-figure fashion is robbing the country of considerable singing talent, according to Dr. Leon Felderman, throat specialist here.

Many women, who might become great singers, sacrifice their voices by refusing to take necessary exercises. They are fearful of enlarging their figures, Dr. Felderman stated recently.

Many women also refuse to develop the lower register of their vocal chords because this has a tendency to enlarge their girth, Dr. Felderman said.

"The vocal chords," he said, "are pairs of fibrous bands drawn sufficiently together to leave a fine opening called the glottis. The length of the glottis in the adult male averages about 1.8 centimeters and in the female 1.0 centimeters. The stream of air flowing through the silt, or glottis, sets the vocal chords in vibration. This in turn gives rise to periodic fluctuations on the flow of air through the glottis, and these fluctuations create the sound waves."

## Woman "Breaks Trail" With String of Mules

Durango, Colo.—A woman "muleskinner"—so far as is known the only one in the United States—broke trail with a string of 30 mules recently to a gold mine near here.

The gold mining country was snowbound after a storm and the woman, Olga Little, volunteered to break the trail. She brought in a load of high grade ore.

In other section of La Plata and Montezuma counties roads were opened with tractors, teams and pack mules. A gold strike recently occurred in the area.

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Love, fire, and a bad cough are three things that it is impossible to hide.

## Ancient Hall Brings $62,500

### Drakelow Hall in Gresley Family for 28 Generations

London.—One of the only two remaining unbroken links with William the Conqueror's Doomsday Book was severed recently with the auction sale of Drakelow Hall, standing in a beautiful park a mile outside Burton-on-Trent. The hall was the seat of the Gresley family for 28 generations. Present head of the family is Sir Robert Gresley, 11th baronet.

Even the auctioneer was moved to sentiment, describing the sale as the climax of a tragedy and warning the town authorities they might be held to account by future generations if they allowed a place of such historic importance to be lost.

But the estate was sold in one lot of $62,500 to parties who, it is understood,, bought it for speculative purposes.

Economic conditions, and not the threatened extinction of the historic family line, provoked the sale for Sir Robert, who married a daughter of the 8th Duke of Marlborough, has three sons. With the sole exception of the Shirleys of Ettington the Gresleys were alone in retaining possession of estates granted the family in the feudal tenure by Duke William of Normandy.

The 28 generations of Gresleys have seen all the other families except the Shirleys dispossessed for one reason or another, including the ill-favor of the Plantagenet, Tudor or Stuart sovereigns, the Wars of the Roses, the Puritan uprising, the industrial revolution of the last century or the economic crisis of the present times.

## The Macphersons

With the appointment of a Macpherson to the Pattullo Administration in British Columbia, each of the four Western Provinces has a Macpherson in its government. There are various ways of spelling the name, but they are:

British Columbia: Hon. Frank Mitchell Macpherson, Minister of Public Works.

Alberta: Hon. Oran lea McPherson, Minister of Public Works.

Saskatchewan: Hon. Murdock Alexander MacPherson, Attorney-General and Provincial Treasurer.

Manitoba: Hon. Ewen Alexander McPherson, Provincial Treasurer.—Border Cities Star.

## The Preservation Of Wood Ashes

Since wood ashes owe a considerable part of their value to the presence of potash, which is soluble in water, it is obvious that the ashes should be kept under cover and not exposed to the weather.

Clean unleached wood ashes contain from 4 to 6 per cent. (or even higher), of potash, with 1 to 2 per cent. of phosphoric acid and 35 to 40 per cent. of lime.

In addition to their value as a source of potash, wood ashes are of value to acid soils through their content of lime which lessens the acidity of soils to which they are applied.

The ashes of coal and coke are practically destitute of fertilizer constituents.

## Russia Prepares for Winter

Preparation for winter is more noticeable in Russia than in most countries where the winters are milder. Double windows are brought down from the attic, put in and carefully calked with a kind of putty. The space between the two window-sashes at the bottom has several inches of sand laid to keep out all the drafts possible, and it is covered with different colored moss. We had in our woods the loveliest moss—pale silver, russet browns and many shades of green that kept their colors all winter and were a link between us and the snow-bound world. In cities where moss is not at hand, thick layers of cotton batting are placed, sometimes brightened by clippings of tinsel or colored paper or everlasting flowers strewed over the cotton. While the housewives are thus getting the homes protected, the police in towns and the headmen in villages are thinking of travelers. As the snow falls and lakes and rivers freeze, they take measures. Young spruce trees are firmly planted in the ice at convenient distances in two parallel rows marking the road. This is a vital precaution in view of the terrible dark blizzards that are to be expected—blizzards so dense that once they caused my husband and the coachman, in the middle of the day, to flounder for hours in the drifts on the lake in front of our house, unable to find the turn. On land, long wisps of twisted straw tied to trees and fences, or, in the open country, little trees were again planted.

The severe climate made warmth the chief objective in all building operations. The Russian stove is therefore the center and most conspicuous feature of the interior of the house. The huge brick oven in which all cooking, as well as baking, is done is so built as to heat the whole of the large compartment. The many turns—forty or fifty, I believe—that the flue makes before the smoke reaches the other chimney insures every particle of heat being retained. The hot-air chamber is closed as soon as the fire has burned out the dangerous fumes, and we have a huge brick construction before us with a flat "roof" reached by two or three steps built in the side. The stove is warm — the "roof" most comfortingly so, and this platform, some eight feet by six at least, piled with sheepskin coats, quilts, pillows, etc., is sleeping place, warming-place and comfort for the whole family.—Emma Cochran Ponafidine, in "Russia—My Home," (Indianapolis: Bobbs-Merrill.)

## Lady Astor Hails Women's Progress

### Three Who Changed World Thinking Named in Birmingham Talk

Birmingham, Eng. — Persons who change false thinking are potential factors in the world, Lady Astor pointed out in a recent address to the Birmingham Federation of University Women. Her subject was the evolution and progress of women in the last 100 years.

"In the nineteenth century," she said, "there were three women who changed the thinking of the world." The first of these, Lady Astor said, was Florence Nightingale; the second was Josephine Butler, who laid down the idea of the equal moral standard; and the third was Mary Baker Eddy, the Discoverer and Founder of Christian Science.

"These three women did their work more or less simultaneously in about the '60's, and we today are the better for their having lived and having striven in that very difficult time. Then came Mrs. Fawcett and Mrs. Pankhurst," Lady Astor said, "and all those who fought for women's suffrage.

She had been proud also to be the first woman M.P. in England, she declared, and said she had stood for the women's point of view.

Dealing with the question of women in industry, Lady Astor pointed out that in 12 years the number of women in industry in England had increased from 5,000,000 to 6,000,000 and the number of married women from 693,000 to nearly 1,000,000.

Another cause which Lady Astor pleaded was that of open-air nursery schools. It had been proved, she said, that they could reduce the 27 per cent. of defectives among children of school age to seven per cent. and it was far more rational, and a far better investment for the country, to spend money on nursery schools than to raise large sums of money for extending hospitals.

## Aristocratic Peke Crosses Ocean Alone

New York.—Among the first-class passengers sailing on a liner for France was petite Paska—she of the beige markings and bashed-in-nose.

Paska is an aristocrat, her ancestors dating back long before the Ming dynasty. Paska is a Pekinese dog. Her owner, Lady Frances Hadfield, of London and Paris, values her at $4,000.

Paska is making the voyage alone because she ran afoul of the law in Jamaica. Lady Hatfield sailed with her pet recently from France to South America. Arriving at Jamaica Paska was denied entry, because Jamaica has a law which holds that dogs from soil other than English are undesirable aliens. So Lady Hatfield shipped Paska to New York and went on to South America.

Paska is now at home in the cabin of a second officer who will see that during the trip she gets:

Four promenades a day — at 8 a.m., noon, 6 p.m., and before going to bed.

Three meals a day, consisting of two tablespoons of chicken meat, some carrots, turnips or spinach—all without seasoning.

In her vanity case is a comb, some flea powder, a brush, anti-colic powder and a bottle of Epsom salts.

When the liner docks at Cherbourg, agents will meet Paska and transport her to Lady Hatfield's Paris home.

## B.C. Production, Wages Far Ahead of 1932

Victoria.—British Columbia wishes itself a Happy New Year with the knowledge that its industries in 1933 increased the value of their production over 1932 by $5,250,000 and industrial pay rolls jumped $7,000,000.

These figures are shown in the year end summary of production being prepared by government departments. The computation is based upon figures for 11 months, January to November, with an estimate added for December.

## The Genius

Pat got a job to dig a well. When he had got down to about 25 feet he came one morning to find the hole had caved in. He hung his coat and hat on the windlass and crawled into the bushes to wait. Passers-by, discovering the well caved in, and seeing the coat, concluded that a man was at the bottom. Help was got and the well was soon cleared again.

MUTT AND JEFF— By BUD FISHER

This Guy Could Sell the Sahara Desert.