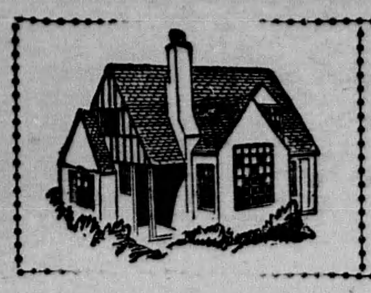

Woman's World

By Mair M. Morgan

Consider These Points

Personal daintiness is one of the first requisites of immaculate grooming.

Consider your whole body and your clothes, as well as your face and figure, when you plan a winter beauty routine. Woollen frocks and steam heated rooms cause quite a lot of excess perspiration and you should bear that in mind constantly. Allow enough time for a daily bath, of course, and plan to use a good deodorant under your arms at least twice a week.

Woollen clothes need to be dry-cleaned frequently, and they should be aired thoroughly several times between cleanings. Hang them in the sun, wrong side out, and leave them for a few hours.

Be sure that each dress has shields in it. This is important no matter how persistently you use deodorants. Remember to clean the shields each time you clean the dress, and it's not a bad idea to clean shields oftener than that. Dip them in a little household ammonia and hang them in the sun to dry.

Fur collars need attention, too. You can't keep your neck clean if you wear the same fur collar all winter without cleaning it at least once every two weeks. A rough bath towel and a bit of cleaning fluid will clean any fur collar and won't hurt the fur a bit.

Neck scarfs, either wool or silk ones, should be washed or dry cleaned often. In other words, be just as fastidious about your outer garments as you are about the lingerie which you wear next to your skin.

To Preserve Hose

Always wash new stockings before wearing them. The heat of the foot acting upon the unwashed silk may cause it to ladder at once. This first washing strengthens the stockings greatly.

Two Well-Balanced Interesting Menus

Nowadays our menus reveal a tendency to drift away from the old-fashioned heavy meals with their hearty meats and rich desserts. Our menus are made with attention to a balanced diet and our choice of foods is not limited to season.

The following dinner menus are balanced:

Menu No. 1

Braised calf's liver, stuffed baked tomatoes, Parker House rolls, jellied cabbage-salad, peach up-side-down cake, milk, coffee.

Braise the liver with carrots and onions.

The tomatoes are stuffed with a mixture of cooked macaroni, tomato pulp and cheese. The combination provides a pleasing contrast with the rather highly seasoned liver.

A prepared lemon or pineapple jelly powder may be used with the cabbage for the salad. Threads of green and red sweet peppers add color if scattered through the mould.

Fresh or canned peaches are used for the dessert.

Menu No. 2

Stewed chicken in rice border, creamed onions, tomato and lettuce salad, mint ice cream with chocolate sauce, crisp cookies, milk, coffee.

Tender young chickens are disjointed and simmered gently until tender. One cup of chicken stock is combined with 1 cup cream and the liquid is thickened with 1 tablespoon flour rubbed to a smooth paste with 1 tablespoon butter. This is brought to the boiling point and poured over the chicken arranged in a border of steamed rice.

Cut head lettuce in slices and arrange with alternating slices of peeled tomatoes. Serve with French dressing.

To make the mint ice cream crush peppermint stick candy and add to any plain ice cream recipe, omitting the sugar. Use one-half pound candy to a quart of ice cream.

Use small onions and simmer them uncovered until tender. Then add to a well seasoned white sauce. Tiny onions left whole and served this way are very inviting.

Caramelized Onions

With a winter of the old-fashioned variety, solid, good food is called for, and what better than the appetizing health-giving onion. Try this recipe. It is sure to be a success with every member of the family:

Peel small onions, prick with tines of fork at top and bottom, parboil until nearly done. Drain, place in frying pan, dot and sprinkle with equal measures of butter and sugar. Cook slowly, turning the onions often until each one is carmelized.

Hot Potato Salad

To make hot potato salad you will want some medium-size potatoes, which should be boiled in their skins in the ordinary way.

When cooked, peel and let them get cool; then, with a sharp knife, cut them in thin and even slices.

This salad is served in the dish in which it is cooked.

Brush the bottom slightly with salad oil before putting in the potatoes; chop very finely some parsley, chives, or the green part of some spring onions; sprinkle them with seasoning and a pinch of sugar over the potatoes.

Mix some best salad oil with Tarragon and wine vinegar; heat it, and when almost at boiling point, pour it over the potatoes.

Cover the dish with a greased paper and put it in a moderate oven until the potatoes are really hot.

Should you make this salad in the winter, chopped celery in place of the onion is a delightful flavor.

The amount of oil and so on you will need depends upon how many potatoes you have. The vinegar is used in equal proportions of both kinds.

A Heart Dinner

What can we have for dinner that is nourishing, appetizing, and won't necessitate any left-overs? This is a question that often arises. A stuffed heart is the answer.

Wash the heart in warm salted water, then gently boil for one hour.

Make a forcemeat with four tablespoons breadcrumbs, two tablespoons shredded suet, a dessertspoon mixed herbs, a small chopped onion, salt and pepper. Bind together with a beaten egg.

Stuff the heart with the forcemeat, stitch the opening, and rub over with seasoned flour. Place the heart in a baking tin, smear with dripping, then bake in a moderate oven for ¾ hour, keeping it well basted.

An Economical Sponge Cake

If you feel you would like a change in cakes from the rich Christmas fare here is a sponge cake that is delicate and white yet is simply made from only three eggs.

Hot Milk Sponge Cake

Measure 1 cup sifted cake flour. Add 1 teaspoon baking powder and sift together three times. Beat three eggs until very thick and light and nearly white. Add 1 cup sugar, gradually, beating constantly. Add 2 teaspoons lemon juice. Fold in flour, alternately with 6 tablespoons hot milk, mixing quickly until batter is smooth. Bake at once in ungreased tube pan in moderate oven (380 deg. F.) 15 minutes. Remove from oven and invert pan for 1 hour or until cold.

Denver Firemen Told To Stop Giving Blood

Denver.—The Denver Fire Department is losing too much blood, Chief Healy says, and he has moved to stop it. More than one hundred firemen, accordings to reports, have given blood to hospital patients within a short period.

Chief Healy is not opposed to the practice in principle, but he points out that some of the men have been so generous as to endanger their health. He maintains that the first duty of a fireman is to keep himself in the best possible condition to fight fires and consequently has ordered no more transfusions, at least for the time being.

Cottages at Low Rent By Mass Production

How cottages could be provided for agricultural workers at a small rental per week, including rates, was explained by W. Harding Thompson, London, England. The cottage has three bedrooms, a living room with cooking range, scullery-warehouse with bath, larder and shed. The rent might be made even lower by mass production and reducing the height of rooms from eight to seven feet three inches.

Takes Son to Jail

Arrested for kidnapping her own son, Mrs. Ilo Blumenthal took 6-year-old Jimmy toa Chicago jail with her. Her divorced husband, who had custody of the boy, laid the charge, but the judge favored Mrs. Blumenthal.

Polite Robbers Enjoy Breakfast

Tie Up Callers and Regale Themselves with Coffee

New York.—This is a tale of a strange "bandit" breakfast party which lasted an hour and a half. Three polite bandits had just tied the last knots in the twine which firmly bound Mrs. Ramona Santos, her 22-year-old daughter, and four men, friends of the family, in Mrs. Santos' apartment in this city, when someone knocked at the door. Hastily pocketing the $200 in cash and the wrist watch they had taken from the group, one of the robbers opened the door and thrust his revolver under the nose of a laundry man.

The latter dropped his bundle of clean wash and submitted while the bandits tied his arms and legs gently but firmly. They had just deposited him with the six other victims when there came another knock at the door. Happily the men welcomed a grocer, tied him up, too, and unwrapped the comestibles he had brought.

"Ha, coffee," said one of the men, sniffing joyfully as he seized a percolator and made for the stove. There was another knock. This time it was a fruit vendor, and he took his place, bound, with other members of the uncomfortable group in the corner. Some oranges and grapefruit he had brought were peeled and sliced. The coffee was poured, steaming, into three cups. The radio was turned on. Breakfast was ready.

While the men were chatting pleasantly over their coffee and cigarettes, Miss Santos managed to inform them that the wrist watch they had taken was a gift from her dead father. It was returned, with apologies. Then, wiping the fruit juice from their fingers and the coffee from their lips, the bandits bade their victims adieu and departed. Several minutes later Mrs. Santos wriggled fre and sounded an alarm.

If You Were Married to Mendelssohn's Tune

New York.—Walter Damrosch, the conductor, is looking for husbands and wives who were married the greatest number of years ago to the strains of Mendelssohn's famous wedding march.

The four record-holding couples will be his guests at the Mendelssohn celebration here January 17, the proceeds of which will be given to unemployed musicians.

The march was brought to the United States shortly after Mendelssohn composed it in 1833, and its popularity was so immediate that for many years no wedding was complete without it.

Damrosch has written words to the march which will be sung by a chorus of 1,200 voices. The celebration is to take place in Madison Square Garden.

Modest Package Worth $500,000

Wrapped in Brown Paper the Famous Codex Sinaiticus Arrives at British Museum

London.—A moderate-sized brown paper parcel taken by motor car to the British Museum recently represented a half million dollar purchase by the British Government of the Codex Sinaiticus, fourth-century Bible manuscript.

Bibliophiles say that in getting the manuscript from the Soviet Government for $500,000 the British Government got a bargain. Not only that, but Russia has agreed to spend the purchase price in England for machinery and the like.

Originally the Soviet asked a total of $2,500,000 for the Codex, called the most valuable manuscript in the world's history.

Arrived Christmas

Conveyed to England by special courier, who arrived Christmas Eve, the manuscript remained in the strong vaults over the holidays and after a formal receipt was given the Soviet representatives the British intermediary, a noted book dealer, guarded by detectives, took the parcel by car to the Museum where a queue of several hundred awaited its arrival.

The crowd was allowed to enter the board room and witness the presentation to Sir George Hill, director of the British Museum. Unwrapped, the parcel was revealed in a tin box of red and gold, the manuscript itself being carefully shrouded in cotton wool. Dr. Bell, keeper of manuscripts, later made an inspection to see that none of the pages were missing.

Placed on View

The Codex was then placed on general view in a special case in the entrance hall, which already contained the 14th century copy of the Pentateuch in Hebrew.

As the British Museum went into the deal with the British Government on a 50-50 basis, it has to raise $250,000 by public subscription. The subscriptions are already flocking in. One old lady in Scotland sent a half-a-Crown, 60 cents, which she said hoped would pay for a single letter in the Codex.

The Codex, discovered in the middle of the 19th century on Mount Sinai, came into possession of the Soviet authorities from the relics of Tsar Alexander.

ANOTHER GAME

At playing cards
I feel compelled
To say I've earned no glory,
But, oh, the lovely hands
I've held
In a conservatory.

Britain Faces New Year With Renewed Optimism

Financial Prestige Restored; Buoyant Industrial Recovery Under Way—Dole Fund Again Solvent—Unemployment Falling

London.—Great Britain faces the New Year in the quiet confidence of notable achievement.

Scarcely more than two years ago she stood perilously near the edge of a financial abyss. Ready money was moving rapidly to foreign fields, British credit was falling. The "dole" fund was running into debt to the tune of a million pounds a week. There were those, even, who predicted London had forever lost her preeminence in finance, that war and the aftermath of war had dealt such a blow that recovery was well-night impossible.

Since those tragic days Great Britain has quietly set the world an example which foreign nations are now breathlessly endeavoring to emulate. Always slow to act, she acted with startling thoroughness. With ruthless axe and tax she re-established her fiance. Her bankrupt dole fund is now operating with a balance on hand Favorable balances have already reduced by nearly three millions the fund's old debt of £115,000,000. Included in the unemployment bill now before Parliament is an amortization scheme to wipe out the remainder by fixed payment from the fund within a maximum of 40 years.

FINANCES REFORMED.

With extraordinary success she carried through the most extensive scheme of debt conversion known to financial history. She abandoned her traditional free-trade policy. She left gold; and the reaction echoed round the Seven Seas. At Ottawa, she concluded trade agreements with other nations of the British Commonwealth. With foreign countries, she made agreements in endeavor to break through the bounds of rigid economic nationalisms. She has embarked on a five-year slum clearance plan. By schemes of marketing and control she is endeavoring to restore her agriculture to a paying basis.

INDUSTRY RECOVERING.

Her credit is now restored, month by month her unemployment is falling. At the peak, insured unemployed totalled 2,851,000. They now stand at approximately 2,280,000. The Board of Trade index figure shows that industrial production is back to 96.7 per cent. of what it was in 1924. In the quarterly period, July-September, 1932, it was down to 87.3.

Britain is out of the morass. But she has still far to travel before she attains the highlands of prosperity.

New problems arise.

COMPETITION GROWING.

Under the impulse of cheap labor and depreciated currency, Japan is breaking into British trade even in the Crown colonies. Britain's great shipping is suffering from the competition of foreign shipping asssted by state subsidies. Less and less cargo is being brought to Britain herself in British ships, and more and more in foreign ships, said Alexander Shaw, chairman, at the annual meeting of the P. and O. "and as from year to year, the tonnage of British ships entering British ports declines, the tonnage of foreign ships entering British ports increases...."

SHIPPING IN DIFFICULTIES.

For the first ten months of the year the net tonnage of British ships entering at and clearing from United Kingdom ports with cargo, compared with 1931, has been reduced by more than 6,000,000 tons. The tonnage of foreign vessels entering at and clearing from British ports on the other hand has gone up by over 3,700,000 tons. Compared with the same period last year the figures are: British shipping down 1,460,000 tons; foreign shipping up 2,290,000 tons.

The Council of the Chamber of Shipping has forwarded to the Government a report of the shipping committee, recommending temporary subsidies for tram ships in service or laid up. The object is to equalize advantages of foreign competition due to subsidies, depreciated currencies and lower wage costs.

Belgian Army Officers See Test of Helicopter

Brussels.—A machine for vertical flying successfully maintained itself for nine minutes and fifty-eight seconds in a recent demonstration before high ranking civil and military air officials.

It is the work of Nicolas Florine, a young engineer of Russian descent, who is a naturalized Belgian. He has been financed by the Belgian fund for national research.

The helicopter, which looks like the skeleton of a giant insect, has two four-bladed propellers rotated by a 200-horsepower engine. The machine weighs about one ton.

Poison Antidote Given By Blowgun Warrior

Windhoek, Namaqualand. — The secret of the poison antitdote of African bushmen is expected to be learned as a result of the wounding of a policeman's horse.

Bushmen blew poisoned arrows at police who tried to arrest them for stealing cattle near Epukiro. The wounded horse was saved by the antidote taken from a captured bushman.

A magistrate of Gobabis was wounded some time ago by one of these arrows and died in agony because no antidote was available.

"Pa, what is a bookworm?"
"A man who loves books, my son."
"Then is a man who loves fish a fishworm?"

Old-Fashioned Girl Had More Intellect Than Modern Sister

Boston.—A real "old fashioned girl" of the old stone age, who was smarter than her modern sister, if you can judge by brain capacity, gave a new idea of the origin of the human race today before the American Association for the Advancement of Science.

She was a true "Minerva" of 10,000 years ago and an Amazon as well. Her brain capacity was 1,430 cubic centimetres as against 1,300 for the average young woman of today and 1,450 for the modern man, and though only 20 years old she stood nearly six feet tall, better than the average for modern girls of the same age.

Study of this and other skeletons of the old stone age shows that new measurements of the many bones of ancient man now in museums may greatly clarify the mystery of the origin of the present human race said Prof. Gerhardt von Bonin of the University of Illinois. Out of the old stone age, presumably, came the modern human race.

Coiffure Tournament Held in London

A thrilling race between 25 of the world's finest hairdressers to evolve an exquisite coiffure from a straight head of hair was witnessed at the international hairdressing tournament to commemorate the 70th anniversary of the Societe du Progres de la Coiffeur a Londres (London).

The competitors included both men and women. Great Britain was represented by 12 competitors and other countries represented were France, Germany, Spain and Austria. Each was equipped only with marcel irons, a pair of scissors and comb.

When the umpire gave the word "go" the hairdresser set to work on his model, and within an hour exactly—his allotted time—produced heads of hair which would make any girl green with envy.

According to one expert, the styles for the coming season will be based upon the Alexandra Curl and the Edwardian Roll. A very long shingle will still prevail, hair being long at the neck to form curls.

MUTT AND JEFF— By BUD FISHER

The Conversation of Two Lovers.