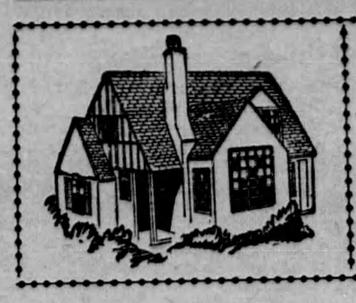

Woman's World

By Mair M. Morgan

Noodles For a Change

If you have yolks of eggs left from cake-making, you can save them from going to waste by making up a batch of noodles. Noodles always are a valuable addition to the emergency shelf, but the home-made ones especially are considered a treat when they well made. Since it takes but little more time to make enough for several meals, add on or two whole eggs to increase the quantity and quality of the noodles. One tablespoon water is added for each egg yolk.

Noodle soup makes a splendid winter luncheon dish. Or noodles cut in tiny straw-like lengths add much to the cup of dinner consomme or bouillon. When noodles are served in the clear dinner soup, they should be boiled in salted water and drained before adding to the prepared meat stock.

A noodle ring filled with creamed meat or fish makes a delightful party luncheon dish.

A platter of fried noodles garnished with halves of hard cooked eggs and served with a smooth cream sauce is inviting and nourishing and can be quickly and easily prepared for any emergency supper or luncheon.

Noodles

Three egg yolks, 1 whole egg, 3 tablespoons water, 1½ teaspoons salt, 2 2/3 cups flour (about).

Beat yolks of eggs, water and whole egg until thoroughly blended. Add salt and enough sifted flour to make a very stiff dough. Knead well on a lightly floured molding board. Divide into six parts and roll each part as thin as possible. Cover with a clean towel and let stand for 30 minutes. Roll each sheet separately, like any jelly roll and cut in very thin slices. Shake out slices and toss lightly on board to dry. When thoroughly dry, store in covered jars o rboxes for future use. When wanted cook 20 minutes in boiling meat broth or salted water. In calculating quantities it is worth keeping in mind that one egg or its equivalent of one egg yolk and one tablespoon water will make enough noodles to serve four persons with a generous amount of noodle soup.

Cut in Squares

Instead of cutting the dough into strips it can be cut in two-inch squares and used to make noodle balls. This is a good way to use leftover meat or the meat from the soup bone. Carefully trim off fat and gristle, and chop meat very fine. Season well with salt and pepper and parsley or onion finely minced. Add one unbeaten egg and mix well. Add milk if necessary to make moist enough to stick together. Fill squares of noodle dough with prepared meat mixture and draw corners together. Dampen edges with a little cold water and press firmly. Drop into boiling salted water or meat broth and boil 20 minutes. Serve on a hot platter and garnish of parsley.

To prepare noodles for chow mein, sprinkle 2 tablespoons salad oil over one pound noodles and steam fifteen minutes, lifting noodles carefully with a fork in order to separate well. Spread on molding board and let cool. Then fry until crisp and a golden brown in deep hot oil or fat. Drain thoroughly and use.

Codfish Souffle

There are many excellent brands of salt codfish on the market and they offer economical ways and means to vary the winter menu.

A dinner of cream of tomato soup, codfish souffle, brown bread and butter, shredded cabbage with dressing and bread pudding with liquid sauce is a nourishing, well balanced inviting and economical meal.

Creamed codfish is another good, old-fashioned dish. Served with plain boiled potatoes or baked potatoes, hashed buttered beets and fruit whip, this makes an appetizing and satisfactory dinner that is inexpensive but rich in food value.

If hearty breakfasts are not wanted, codfish balls may be served at luncheon or dinner. A creamed vegetable, or a cream soup, should be included in the menu to ensure the proper amount of milk in the diet.

Following are simple rules for codfish balls and codfish souffle:

Codfish Balls

Two cups sliced raw potatoes, 1 cup shredded codfish, 1 tablespoon butter, 1 egg, ¼ teaspoon paprika.

Freshen fish in lukewarm water for two hours, changing water three times. Put fish and potatoes into sauce pan with boiling water to cover. Cover pan and cook until potatoes are tender. Drain and shake over the fire to permit mixture to become quite dry. Mash thoroughly and add butter, paprika and beaten egg. Beat until the mixture is very light. Drop from spoon into deep hot fat. The balls should brown in two minutes. Drain on brown paper and serve at once.

Codfish Soufflie

One cup shredded cooked codfish, 2 cups mashed potatoes, 3 eggs, 1 cup milk, 3 tablespoons butter, ¼ teaspoon pepper.

After freshening fish, pick very fine with a fork or cut with scissors. Simmer just below the boiling point for 30 minutes. Drain. Add fish, butter, milk and pepper to hot mashed potatoes and beat well. Add yolks of eggs beaten until thick and lemon colored and cook and stir over fire until thick. Fold in whites of eggs beaten until stiff and dry and turn into a well buttered baking dish. Bake 30 minutes in a moderate oven. When firm to the touch, the souffle is done. Serve at once from baking dish.

Paris Styles

Paris—Mauve and silver brocade evening gown with a cape of the same material trimmed with two yellow iris. It might be called "pervenche blue," or periwinkle. From Molyneux.

Night Blue Velvet evening dress with coq feathers cape shaded from dark blue to very light blue. From Molyneux.

Pale Blue Silver Brocade crinkled crepe evening ensemble with a deep periwinkle cape. From the same house.

Royal Blue Chiffon with a cape effect around the arms but molded over the shoulders. For dinner.

Black Chiffon for evening with a belt of gray iris. Cape effect with shoulders but not to detract from the rather daringly exposed areas.

Gold Salvage Panne Velvet makes a stunning effect. Brown ostrich feathers trim the bodice and brown shoulder straps and brown gloves complete the ensemble.

"Panne sauvage" in black with molded shoulders and a cape effect with black flowers of the same material around the arms.

Facial Masks

Masks are valuable beauty agents. They purge the pores, stimulate circulation and make the complexion clearer and finer in texture.

To give yourself a beauty treatment, first cleanse your face with facial oil. Apply beauty mask from the base of your throat right up over your forehead. Lie down and relax until the mask is dry and hard.

When you get up, wring a towel out of warm water and place it over your face and neck to dissolve the mask. With upward and outward strokes, remove every trace of the mask. Then cleanse again with facial oil. Pat on a little skin tonic and you're ready for fresh makeup.

Soup Secret

If one knows the proper method to use it is no more difficult to make cream of tomato soup than it is to bake a potato or toast a piece of bread, but one must know how because two foods exactly opposite in chemical composition are combined in a cream of tomato soup.

In order to make cream of tomato soup, the housewife first must master the secrets of a perfect white sauce; for in tomato as in most cream soups, a thin white sauce forms the foundation.

Undoubtedly the cook's greatest difficulty lies in combining the white sauce with the tomato puree. Too often the mixture curdles and an unappetizing soup is the result.

The following rule is carefully worked out and produces a delicious smooth cream soup. The method, as well as the proportions, is important.

Many recipes add soda to cream of tomato soup. It is better to avoid doing this because the soda does not improve the flavor. I fact, when making a small amount of soup it is almost impossible to add soda in small enough amount not to ruin the flavor of the soup entirely. If 1/16 teaspoon soda to one pint of tomato is used, the flavor is affected very slightly and the acid of the tomato is neutralized sufficiently to prevent curdling of the milk.

Cream of Tomato Soup

Two cups canned tomatoes, 1 small onion, 2 teaspoons sugar, 1 teaspoon salt, celery tops, 3 tablespoons butter, 2 tablespoons flour, 2 cups milk, 1/8 teaspoon pepper, 1 tablespoon minced parsley, 6 peppercorns.

Melt 1 tablespoon butter in sauce pan and add onion, peeled and cut in thin slices. Cook over a low fire for five minutes and add tomatoes, sugar, salt, celery tops and peppercorns. Cover pan and simmer fifteen minutes. Rub through a sieve. In another pan melt remaining butter and stir in flour. Cook and stir until bubbly. Slowly add milk, stirring constantly. Season with pepper and bring to the boiling point. Boil one minute, stirring constantly. Take the sauce from the fire ad add the sifted tomato pulp which has been kept hot while the thin white sauce was being made. Pour the tomatoes slowly and stir constantly. Add parsley and serve at once. This soup will separate or curdle if allowed to stand or if reheated.

Whipped cream may be served on this soup. Whip cream until firm and season lightly with salt. Drop one dessertspoonful on each plate of soup.

HOUSEHOLD HINTS

Freshening Ham

When freshening ham, try using sugar instead of soda. Simply throw about a quarter of a cup of sugar into a pan of very hot water, put the ham in the pan and allow it to stand for fifteen or twenty minutes. All of the salty flavor will be gone, leaving a fresh, sweet taste.

To Clean Suede Shoes

Suede shoes should be cleaned with a steel brush but be careful not to rub hard enough to injure or wear out the suede. Just a few gentle strokes should be sufficient.

Child's Blankets

It is difficult to keep the blankets clean on a child's bed, as children are usually more restless and the coverings are handled a great deal more. One mother solved the problem of constant blanket washing by putting the good wool blankets between the folds of an older double cotton blanket. It made a lovely warm covering and the outside blanket took all the hard knocks, keeping the wool blanket clean and in order.

Kitchen Curtains

When making kitchen curtains it is wise to put a three-inch hem at top and bottom. If they shrink after washing one has sufficient material to let them down. They can also be reversed if the hems are even, which means even wear.

To Remove Soot

The painted wall over a gas jet is very apt to become blackened with soot. Place over the spot a layer of starch mixed to a paste with cold water. Allow to dry and when thoroughly dried out brush off with a soft brush. The soot will have disappeared.

Newspaper "Ads" For Isle of Man

Official Says Campaign Never So Profitable — To Increase Expenditure

Ramsey, Isle of Man.—Newspaper advertising has so well paid the Isle of Man this year that the Official Publicity Board is asking the Manx Government for an additional sum of $7,500 for advertising next season to supplement the customary grot of $35,000 which legislature annually makes for this purpose.

Publicity board officials report they have never previously received so many applications for guides to the island in one year.

W. A. Clague, the secretary, said the efficiency of a judicious newspaper advertising campaign in attracting visitors had long been proved by his board. It was not just a matter of chance—the results could be counted upon.

Sunday School Lesson

Lesson IV.—January 28. Standards of the Kingdom. — Matt. 5.1-48. Golden Text—Blessed are the pure in heart; for they shall see God.—Matt. 5:8.

TIME—Midsummer of A.D. 28, the second year of Christ's ministry.

PLACE—The Horns of Hattin, a hill west of the Sea of Galilee.

"And seeing the multitudes." The great multitudes that had gathered around him, attracted by his miracles of healing. "He went up into the mountain." The traditional "Mount of the Beatitudes" is Kurn Hattin, or "Horns of Hattin," a two-peaked hill about sixty feet high near the centre of the west coast of the Sea of Galilee, two or three miles from the sea and seven miles southwest of Capernaum. "And when he had sat down." Oriental teachers sat as they taught, they did not stand. "His disciples came unto him." The twelve whom he had just chosen, who were grouped most closely about him.

"And he opened his mouth and taught them." Distil the meaning and message of this sermon into a sentence! Is it not this,—God is Father, man is his child?

"(Saying) Blessed are the poor in spirit." It is characteristic of Christ that his first great utterance points the way to happiness. We are happy if our spirits are poor; literally, if we are beggars in spirit, having nothing and depending on the gifts of another for the very necessities of life. This cannot necessarily mean external poverty, for that is consistent and indeed often found linked with pride or covetnousness, while this is the beatitude of humility. "For theirs is the kingdom of heaven." Poverty of purse may prove irreparable; wealth awaits the poor in spirit.

"Blessed are they that mourn." This is a hard saying; experience is needed for its understanding. Every one shrinks from sorrow at first, and needs to learn its blessedness in the school of Christ. "For they shall be comforted." Comfort is from two Latin words, "fortis," strong, and "con," together: 'made strong together." The Christian comfort means the strength that comes from fellowship with Christ.

"Blessed are the meek: for they shall inherit the earth." It is the meek who really inherit the earth—the unselfish, the humble, the religiously minded, who regard it as one of the many rooms in their heavenly Father's mansion, which they, as his children, are free to use and enjoy.

"Blessed are they that hunger and thirst after righteousness: for they shall be filled." This Beatitude shows us a man ravenous with hunger, parched and panting with thirst, and tells us that when we long for goodness as much as such a man longs for food and drink, then we are among the blessed of the Lord.

"Blessed are the merciful: for they shall obtain mercy." Blessed are those who, having heard the moan of misery, have run to its relief.

"Blessed are the pure in heart: for they shall see God." Purity of heart makes possible the vision of God, and the vision of God leads the soul into a higher purity.

"Blessed are the peacemakers: for they shall be called sons of God." Let us remember how the herald angels at Bethlehem song of peace on earth. These sons of God were not, it must be noticed, the Peace-Lovers or the Peace-Talkers; they were the Peace-Makers, the constructive agents of tranquillity, the efficient contributors to security, the mediators of peace.

"Blessed are they that have been persecuted for righteousness' sake: for theirs is the kingdom of heaven." Our Saviour, looking ahead through the centuries, beheld a long series of conflicts between his church and the world. Whoever is for righteousness, strongly and altogether, must expect the bitter opposition of those who are for unrighteousness.

"Blessed are ye when men shall reproach you, and persecute you, and say all manner of evil against you falsely, for my sake." This is the keyphrase which locks up the whole list of Beatitudes: "For Christ's sake." It is this that transmutes poverty of spirit into heavenly humility, that brings comfort to the mourning, and glorious riches to the meek, and plenty to those that hunger and thirst after righteousness.

"Rejoice, and be exceeding glad: for great is your reward in heaven." A Christian must, if he would follow Jesus, be a joyous and jubilant man. "For so persecuted they the prophets that were before you." Hebrews 11th is a glorious list of God's persecuted saints, and the chapter is full of their recompense or reward.

"Ye have heard that it was said, Thou shalt love thy neighbor." Christ quotes from Lev. 19. "And hate thine enemy." This clause is not in the Old Testament, but the rabbis added it, regarding it as a legitimate inference from the first clause.

"But I say unto you." The Saviour did not hesitate to place himself in direct opposition to the Jewish religious leaders, and to condemn as false doctrine the teachings of their rabbis. "Love your enemies, and pray for them that persecute you." Not merely endure your enemies, be patient with them, ignore them, but actively love them and intercede with the Father for them.

"That ye may be sons of your Father who is in heaven." See verse 9: sons of God, because like God, partaking of the divine nature, for God is love. "For he maketh his sun to rise on the evil and the good, and sendeth rain on the just and the unjust. Shall we say that God, whose sun shines so equally on all, cares nothing for either good or bad? No; but impartial nature has this good news to tell, that the Father in heaven cares for all his children.

"For if ye love them that love you, what reward have ye?" Love for those who are kind and love for kindred requires no special grace and is deserving of no particular reward. "Do not even the publicans the same?" The most despised of all men were the publicans or tax-gatherers for the Romans, since they used their power usually to extort and oppress.

"And if ye salute your brethren only, what do ye more than others?" Reference is made, not to casual greetings, but to the long and formal salutations in which the Orientals indulged. "Do not even the Gentiles the same?" The heathen, men of other than Jewish faith, universally scorned among the Jews.

"Ye therefore shall be perfect, as your heavenly Father is perfect." The absolute perfection of God is not attainable, but love which is perfect—relatively to man's capacity and condition is.

Ten Best-Dressed Women in the World

Poll of Leading Paris Dressmakers Places Baroness Eugene de Rothschild, Mrs. Richard Norton and Princess Colonna Among Winners

Paris.—Ten among the millions of beautiful, well-gowned women of the world were elected recently to the halls of feminine immortality as the best dressed women in the world.

A poll of leading Paris dressmakers showed surprising accord and resulted in the unseating of several previous queens of the wardrobe.

The Baroness Eugene de Rothschild is the best dressed woman in Paris. She entertains extensively in her elegantly furnished town house and at her country chateau. She is typically Parisienne in her love of black and of black and white, and wears beautiful diamonds, uses the finest perfumes and has an air of complete distinction.

London's fashion queen is the Honorable Mrs. Richard Norton, tall, slender and dark eyes. She is a frequent visitor to Paris and travels extensively in Europe. She likes solid colors, rich materials and bright accessories.

Mrs. Harrison Williams, famed hostess, polled the greatest vote as the best dressed woman of the United States.

Dark, stately, with a lovely complexion, she leans toward bright colors and her costumes this season favor reds, blues in all shades, and black. She wears gorgeous jewels and furs.

Mrs. Williams was Mona Shrader Bush, of Lexington, Ky. She married Harrison Williams, utilities magnate, in 1926.

Other Winners

Other winners in the fashion election, for their countries, were: The Princess Colonna, of Rome; the Duchess D'Alba, of Madrid; the Countess de Saab, of Cairo; Mme. Paz de Anchorena- Buenos Aires; the Baroness von Krieger, Amsterdam and The Hague; the Countess Georges Potocky, Istanbul, and the Countess Jean Theotoky, Athens.

These ten women by no means end the list of ultra smart dressers as indicated by Paris couturiers. An imposing list of names and titles could be made up of those included in the voting—the extraordinarily chic Begum Aga Khan, the Maharani Holkar of Indore, Princess Nicholas of Rumania, Princess Dora Ruspoli and Marquise Nicolete Visconti of Rome; the Duchess D'Arion of Spain, Countess Zouboff and Countess Arrivabenem, twin Italians who live in Paris, and the Princess de Bourbon Parma.

Other smart women include Mme. Arturo Peralta Ramos, the former Millicent Rogers; Mrs. Flora Whitney Sebastian; the Baroness Cartier de Marchienne, wife of the Belgian Ambassador in London; and Lady Mendl, the former Elsie de Wolfe, who has long been famous for her sport ensembles.

The outstanding feature of the costumes of these women whose smartness is now enjoying international reputation is said by the Paris dressmakers to be that of conservatism, with a rare and well chosen use of eccentricity. Richness of material, sobriety of color emphasis on line and desing adapted to each personality are the A.B.C.'s of the queens of fashion.

Wearing of Trains And Veils Optional At Drawing Room

Governor-General and Countess of Bessborough Will Open Ottawa Social Season Jan. 26

Ottawa.—The wearing of veils, feathers and trains will be optional at the drawing room which the Governor-General and the Countess of Bessborough will hold in the Senate Chamber here on Friday evening, January 26.

This important social event always follows closely upon the opening of Parliament which, this year, is set for Thursday, January 25. It marks the opening of the Ottawa social season, and is generally attended by many persons from outside the capital who come to Ottawa for the session, or especially to be presented to Their Excellencies.

The announcement from Government House states that if trains are worn by women "they should be straight from the shoulders to the ground, and should not exceed two yards in length nor extend more than 18 inches from the heel of the wearer. The white tulle veil attached to the feathers should not be longer than 45 inches."

Men will wear full or evening dress.

In the case of women intending to be presented for the first time, it is requested that application be made in writing to the Aide-de-Camp in Waiting at Government House before January 22. It is announced that no further applications can be entertained after that date.

Good Work Done by Toronto Women

For 50 years Mrs. R. B. Hamilton, of Toronto, has collected and made knitted articles and toys for children of the various city hospitals, having of course, the assistance of friends in the undertaking. For days before Christmas her home looked like a wholesale toy emporium.

Another Toronto woman who lives near a market garden which produces savory herbs, dried out and packed up small parcels to go to women in the north who can never get the real home-made flavor of marjoram, sage and summer-savory, but must rely on the occasional tin of herbs which comes their way, and seems a luxury.

"I felt like a pioneer mother," this philanthropist declared. "So they must have worked over their storing of herbs in old days."

$400 Ships Planned in England

Some American airplane manufacturer had better get busy and start turning out those $700 airplanes Eugene L. Vidal, director of aeronautics in the Department of Commerce, has been talking about. A. Bristol, England, airplane engine manufacturer is about to market a motor for less than $200, and several British designers are now figuring out a $400 ship to go with it.

Mrs. H. De Vere Stacpoole, British Writer, is Dead

London.—Mrs. Henry de Vere Stacpoole, wife of the writer and publicist, died recently in her Isle of Wight home.

They were married in London in 1913. Mrs. Stacpoole was the author of several works, including "Monte Carlo" and "The Battle of Flowers."

AND JEFF By BUD FISHER

Size Nor Color Make No Difference.