Woman's World

By Mair M. Morgan

Around this time of the year hot dishes full of spice and tang are always very well received by most members of the family. Here is a new recipe for those who like their curry. The ingredients—2 tablespoons chutney, 1 tablespoon curry powder, 2 onions, 1 apple, 1 tablespoon golden syrup, 1 teaspoon salt, ½ cup sultana raisins, 2 cups stock, salad oil and cold cooked meat, such as rabbit or chicken cut into dice. Slice the onions thinly and cook until brown in the salad oil, add the chopped apple and the other ingredients. Simmer gently for 3 hours, then serve with boiled rice.

Chinese Onion Omelet

This is a tasty variation of the ever popular omelet. Ingredients—3 cups chopped raw onion, ¼ cup salad oil, 1-8 teaspoon pepper, ¾ teaspoon salt, 2 teaspoons golden syrup, 3 tablespoons corn starch, 4 eggs. Cook the onion with the salad oil and syrup until yellow and tender, stirring often. Add the pepper, the salt and the corn starch. Pour the onion mixture into the well-beaten eggs and fry by spoonful, like pancakes, in a slightly oiled pan. Use salad oil for the frying-pan or griddle.

White Fruit Cake

The proof of a good cake is in the eating and the rapidity with which it disappears. Try the following.—Ingredients: 1 pound white sultana raisins, ½ pound candied or preserved pineapple, 1 cup salad oil, ¼ cup corn syrup, ¼ teaspoon soda, 1 teaspoon salt, ½ cup shredded citron peel, 1 cup chopped, blanched almonds, 1 cup sugar, 1 tablespoon lemon juice, 2 cups flour, 1 teaspoon cream of tartar, 7 egg whites. Cream the salad oil and sugar and add syrup with lemon juice. Sift flour with salt, soda and cream of tartar. Alternate sifted dry ingredients with the stiffly beaten whites of eggs and then stir in the fruits and nuts which have been washed, dried and rolled in flour. Steam the cake for 4 hours and then bake in a slow oven for half an hour. Many cooks add the prepared fruit to the mixed dry ingredients in the sifter and simply sift the flour into the batter, adding the fruit at the end.

Winter Salads

Although winter time brings us a wealth of fruits and vegetables with which to compose salads, we are prone to drop into a rut and serve head lettuce with a dressing for meal after meal.

A crisp salad accompanying a meal composed of hearty winter foods brings with it more than just its appeal of color and taste. It also brings in such a pleasant way the health-giving minerals and vitamins which we are constantly striving to get into our meals.

The following salads are very inexpensive but are inviting and easy to make.

Cabbage and Raisin Salad

Two cups finely shredded cabbage, 2 red apples, ½ cup seedless raisins, 1 teaspoon sugar, ½ teaspoon salt, 1-8 teaspoon pepper, 2 tablespoons lemon juice, 4 tablespoons salad oil.

Mix sugar, salt and pepper with lemon juice. Slowly add oil, beating it in with a fork or a beater. Beat until smooth. Wash apples, cut into quarters and remove cores. Cut in dice without peeling and drop at once into the dressing to prevent discoloration. Add cabbage and raisins and toss lightly with a fork until thoroughly blended. Serves four to six persons.

Baked Beans and Bacon

This makes a hearty dish for a family luncheon.

Two cups baked beans, 4 thin slices of bacon, 4 tablespoons minced sour pickle, 1-3 cup tomato catsup, French dressing.

If beans are not dry, drain thoroughly. Cook bacon until crisp and cut in small dice. Combine beans, bacon and pickle with catsup and serve on a bed of crisp curly endive. Pass French dressing. Serves four.

Lima Beans and Celery

Another nourishing salad for winter luncheons en famille is found in lima bean and celery salad.

Two cups lima beans (canned or carefully cooked dried ones), 1 cup diced celery, 1 tablespoon minced onion, 2 tablespoons shredded green pepper, 2 tablespoons grated cheese. French dressing.

The green pepper, of course, may be omitted, but it gives a pleasing touch of color. A vivid yellow cheese is attractive, too, if available.

Mix beans, celery, onion and pepper, tossing lightly to avoid crushing beans. Pour on French dressing and arrange on crisp romaine. Garnish with grated cheese and serve more French dressing in a separate sauce boat.

A good raw vegetable salad uses equal parts of minced green pepper, finely shredded cabbage and grated raw carrot. Each vegetable is mixed with enough mayonnaise to bind, and they are then arranged in layers on a lettuce leaf, making the last layer of pepper. Serve with a French dressing to which 4 tablespoons catsup have been added.

Parsnip Patty Cakes

Six parsnips, ½ teaspoon salt, 1-8 teaspoon white pepper, 1 teaspoon sugar, 3 tablespoons butter, cracker crumbs, 1 egg.

Boil parsnips in slightly salted boiling water. When tender drain and plunge into cold water. Slip skins. Mash and season with salt, pepper, sugar and butter. Make into small flat cakes and roll in cracker crumbs. Dip in egg slightly beaten with 1 tablespoon cold water and roll again in crumbs. Saute in butter and bacon fat until a delicate brown.

Squash Croquettes

This is an excellent way to serve squash when the cook has spent an afternoon away from the house. All the preparation except the deep fat frying may be done earlier in the day.

One medium sized squash, 1 cup nut meats, 2 tablespoons butter, 2 tablespoons cream, ½ teaspoon salt, 1-8 teaspoon pepper, 1 egg, dried bread crumbs.

Cut squash in halves and scrape out seeds. Bake until tender. Scrape from shell and rub pulp through a ricer. Mix with butter, salt, pepper, nuts and cream to make moist enough to handle. Form into small balls and let stand until cold and firm. Roll in crumbs, dip in egg slightly beaten with 1 tablespoon cold water and roll again in crumbs. Fry three minutes in deep hot fat and drain on crumbled paper. The fat should be hot enough to brown an inch cube of bread in 40 seconds or 385 degrees F.

Meat in Cabbage Leaves

Take some cabbage leaves and boil them for five minutes in salted water; then take them out and drain them. Now make a mixture of minced cold meat, chopped onion, two tablespoons chopped suet, salt, pepper, and a pinch of allspice. Shape the mixture, moistening it if necessary with a little stock or gravy, into pieces about the size of an egg, and wrap each in a cabbage leaf. Tie these up and arrange them as closely as possible in a long fireproof dish, cover them with stock or gravy and with a piece of buttered paper and cook them in the oven for half an hour or so.

If preferred, they could be braised on a bed of vegetables, but in this case it would be better to use raw meat.

Year's Taxes Omitted By Village in Virginia

Hamilton, Va.—Cities having trouble with their municipal financing might take a few lessons from the village of Hamilton.

Last year citizens paid no town taxes. Costs of sidewalks, electric lights and other municipal expenses were paid out of a surplus built up by the council for that purose. If there's any destitution among the 500 residents of the community, it's kept quiet. No help has been asked from any relief agency. Town taxes will be collected this year, but the rate is only 35c per $100 valuation of property.

Sunday School Lesson

Lesson VIII. — February 25. — The Twelve Sent Forth — Matt. 9:35—10:8; 10:32, 33. Golden Text.—The harvest indeed is plenteous, but the laborers are few. Pray ye therefore the Lord of the harvest, that he send forth laborers into his harvest.—Matt, 9:37, 38.

TIME—Winter of A.D. 29, the beginning of the third year of Christ's ministry.

PLACE—Galilee.

PARALLEL PASSAGES — Mark 6: 6-13; Luke 9: 1-6.

"And Jesus went about all the cities and the villages." Galilee was a very populous province, crowded with cities and villages. "Teaching in their synagogues." All of which would be open to him, the synagogue "rulers," or committee of lay managers, gladly inviting the distinguished visitor to speak his message. "And preaching the gospel of the kingdom." The good news that the reign of God had been set up on the earth. "And healing all manner of disease and all manner of sickness." Our Lord was no specialist, confining himself to one form of human misery. All bodily wretchedness met his ready sympathy and his all-powerful healing.

"But when he saw the multitudes." He was always attended by a crowd. "He was moved with compassion for them." Compassion is a combination of sorrow, sympathy and love. "Because they were distressed and scattered, as sheep not having a shepherd." The Jews of Christ's time were led by religious teachers whose only gospel was dead formalism. The Good Shepherd grieved when he saw his sheep left to the wolves.

"Then saith he unto his disciples, The harvest indeed is plenteous, but the laborers are few." It is the love of Christ and the love of men that alone can send us out to garner souls for him.

"Pray ye therefore the Lord of the harvest, that he send forth laborers into his harvest." It is only in the spirit of prayer, the spirit of communion with Christ, that we can really join in this work and get others to join in it.

"And he called unto him his twelve disciples." Twelve, in thought of the twelve tribes of Israel. Disciples means learners; apostles, as they were called when evangelizing, means men sent forth. "And gave them authority over unclean spirits, to cast them out." Named first among their powers of miracle-working, as dealing with the mysterious agencies of Satan, then especially violent and prevalent in the world. "And to heal all manner of disease and all manner of sickness." We have in the Gospels only glimpses of this healing power of the Twelve, for the four evangelists were wholly occupied with setting forth the supreme character and life of the Saviour; we see more of it in the Acts, after the Lord had left them to work alone.

"Now the names of the twelve apostles are these: The first, Simon, who is called Peter." He was a fisherman of Bethsaida, then living in Capernaum. "And Andrew his brother." Both Andrew and Peter were sons of a John or Jonah, probably dead at this time. Andrew had one specialty. He was an expert in the gentle art of bringing other people to Jesus. "James the son of Zebedee." Also a fisherman, as were all of the first four named; for Christ found his helpers among the poor and lowly, being poor and humble himself. "And John his brother." The writer of the greatest book in the world, the Fourth Gospel. He referred to himself in his Gospel only as the disciple whom Jesus loved. Tradition says that John was the youngest of the Twelve.

"Philip." This apostle is seldom mentioned, but he was the one who found Nathanael and led him to Jesus. "And Bartholomew." The son of Tolmai. He was manifestly a devout Jew, a student of the written Word, a man of thoughtful disposition and prayerful habits. "Thomas." He does not deserve to be called doubting Thomas in the usual sense of the phrase; he was desponding, slow to believe what he ardently desired (as he had been ready to believe the worst, John 11: 16), but when convinced, uttering the noblest confession in the Gospels, John 20: 28. "And Matthew the publican." Levi the tax-gatherer for the Romans, the writer of the Gospel we are studying, whose conversion and great feast we have already discussed this quarter. "James the son of Alphæus." James the Less, as he is often called. "And Thaddæus." Probably the same as the Lebbæus and Jude of the other lists, and probably the writer of the Epistle of Jude.

"Simon the Canaanæan." The Canaanæans or Zealots were a party of fierre Jewish nationalists, bitterly hating the Romans and striving to throw off their yoke. "And Judas Iscariot, who also betrayed him." Judas of Kerioth in Judah, the only disciple, probably, who was not a Galilean. Jesus said of him the most terrible thing that could be said of any man—"It had been good for that man if he had not been born."

"These twelve Jesus sent forth." They were promoted by that act from discipleship to apostleship. "And charged them, saying, Go not into any way of the Gentiles." They were not, for instance, to turn northward to Syria, preaching in Tyre and Sidon. The time was not ripe for it and they were not experienced enough. "And enter not into any city of the Samaritans." Not because Christ shared the common Jewish antipathy to the half-foreign people who inhabited central Palestine, for we know he was far from this, and Samaria was expressly included in the apostolic field by Christ's final instructions (Acts 1:8); but Galilee would be all they could manage at the time.

"But go rather to the lost sheep of the house of Israel." Though lost, they could most easily be reclaimed.

"And as we go, preach, saying, The kingdom of heaven is at hand." By the kingdom of heaven our Lord meant the reign of universal righteousness, love and peace, which he came to earth to establish.

"Heal the sick, raise the dead, cleanse the lepers, cast out demons." Christ gave them his own supernatural power, which they were to use as proof that they were from the Messiah. "Freely ye received, freely give." This does not mean that any of the Twelve had been miraculously healed. It means that the power to heal was given them for nothing, and that they must not take payment for healing.

"Every one therefore who shall confess me before men." Discipleship in the service and kingdom of Jesus Christ asks a man to profess nothing about himself. But it does ask him to confess a great deal about the name, the law, and service of his Master. "Him will I also confess before my Father who is in heaven." What an eternal joy if one can hear Christ say on the great day of judgment, "This soul is mine forever."

"But whosoever shall deny me before men." By repudiating Christ's spiritual authority, by denying his divine Sonship, by refusing to accept the atonement he made for sin, by living a life contrary to his teachings. "Him will I also deny before my Father who is in heaven." This is no threat, no angry condemnation, it is the sorrowful assertion of an inevitable consequence.

Husband Not Forced To Pay Rent to Wife

Did Any Male Judge Ever Frown on a Wife's Generosity?

New York.—Justice Henry G. Wenzel, Jr., denied in the Supreme Court, Queens, an application by Alvin M. Dunham, receiver of rents for a dwelling, for an order directing Ralph Ricardi, whose wife owns the property, to pay $150 a month rent for the house.

"The house in which a man and wife live," said Justice Wenzel, "is, in addition to being a dwelling, a home. The house may belong to either but as long as love and amity prevail, the house belongs to both.

"I am quite aware that a similar motion has been granted by one of my learned brothers whose opinions are worthy of the deepest consideration. His determination of the matter rested upon the duty of the husband to provide food and shelter for his wife. This has been a natural law since the cave man seized a wife and carried her to his cave. In these enlightened days many wives furnish shelter for their husbands, and where they have the means and inclination to do so the law does not frown upon their generosity."

Blind Niece of Truro Woman in Movies

Mrs. A. S. Murphy, of Truro, N.S., has received word that her niece, pretty Mary Flinn, aged 23, of Prescott, Arizona, blind since she was two years of age, has gone to Pasadena, California, where she has an important role in a theatrical production now being rehearsed in which the entire cast of seven is sightless. Her selection as a member of the unique cast followed a reply to a newspaper advertisement for "the prettiest blind girl in California who does not wear glasses."

All-Occasions Dress

By HELEN WILLIAMS.

Illustrated Dressmaking Lesson Furnished With Every Pattern

It's an exceedingly simple little model—a moulded bodice with draped neck and a straight skirt. Inverted plaits at the front lend ample freedom to the hem. The panel effect will give you that smart height you want so much. And aren't the sleeves interesting?

Today's pattern is generally becoming. It is equally lovely carried out in silk or lightweight woolen.

Huckleberry blue rough crepe silk inspired the original model.

Style No. 3271 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust.

Size 16 requires 3⅝ yards of 39-inch material.

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Write your name and address plainly, giving number and size of such patterns as you want. Enclose 15c in stamps or coin (coin preferred; wrap it carefully) for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

Bess: I was worrying about you last night, dear.
Dick: There was no use.
Bess: I know, but I always worry over trifles.

Good's Motor Car Was Not So Good

Williamsport, Pa.—A tire went flat on Edwin J. Good's automobile during the wee, sma' hours.

While he was inflating the tire his lights went out.

As he cranked the car the engine "kicked" and almost bowled him over.

When he closed the door the glass broke.

Finally, on the way again, a wheel blithely rolled off into a vacant lot.

Good called a taxicab.

Men are qualified for civil liberty in exact proportion to their disposition to put moral chains upon their own appetites.—Burke.

Grouchiness In Families

Call the Members of Your Household Together for a Council and Discuss the State of Affairs

Members of the average family aren't always nice to each other. So often it happens that father, mother and children seem to be waiting for someone's hat to drop, or the chip to fall off a shoulder, or the fat to jump into the fire.

This habit of grouchiness in families grows so subtly and so swiftly that no one suspects it. If their friends, relatives or neighbors were to hint that all was not serene in their daily life they would be hurt and resentful.

Family Irritability Growing

Yet if one appeared unexpectedly on the threshold at any minute of almost any day when this family is together, the chances are there would be a ruckus going on about something, or someone yelling, or someone quietly sulking to himself. If the family in question disdains such plebian tactics and considers verbal fencing a higher form of combative art than the cleaver or the broad sword of noisy quarreling, things may be quite as uncomfortable.

Wealth, culture, or social position makes little difference. The family in which the habit of quarreling has taken root will go about it in its own way. One may go into a house as quietly serene, seemingly, as a dewy dell on a May morning yet feel instantly the brittle strain of unfriendliness in every word and gesture.

This irritability and impatience is growing rapidly in a number of homes. It was almost inevitable for this to happen as individual interests have drifted apart with the years. Moreover, there are too few common ties. Each one comes in tired and the family meets at a time when nerves are not at their best. And there is plenty today to unnerve the best of us.

Talk the Matter Over

What would be wrong with calling the family together for a council, passing the pipe of peace, and discussing the state of affairs.

A mother might say, "Children, and you too, Dad, and I myself, have become careless of each other's feelings. We are short temperd and fly off without reason at the slightest thing. We offend where we don't really mean to, we accuse or get suspicious where we should know better, we are disobliging, selfish and sour. In fact we often treat each other far less courteously than we would treat complete strangers.

"Let us all try to be kinder, to help each other. We might try to smile and be merry instead of looking like thunder clouds half the time."

And any family that is worth its salt will give three cheers and agree to adopt new rules for the home team in the future.

Modern Women Are Not Pioneer Type

Secretary of Settlement Committee Complains of Difficulty in Placing Families on Land

Peterboro, Ont.—W. Magladery, secretary on the Ontario Land Settlement Committee, says women have been the committee's greatest difficulty in placing families on the land in Northern Ontario.

"We found," he says, "that less than 15 per cent. of the women could sew, knit, or bake their own bread. They were not the type for pioneers. We have learned our lesson and now we make certain that the woman is properly fitted to do her part before the family is permitted to go into the land in Northern Ontario."

Railways Handle 125,000 Grain Cars

Fort William, Ont.—According to figures announced by the Canadian National and Canadian Pacific Railways, enough grain poured into lakehead railway and elevator terminals in 1933 to make up a grain train whose engine would be in Montreal and whose caboose would be in West Fort William. Grain cars numbering 125,000 were unloaded, and by rough calculation they would stretch nearly 1,000 miles.

MUTT AND JEFF— By BUD FISHER — **Mrs. Spivis is Such a Good Shot that Jeff Had to Hold Still or Be Hit**