Woman's World

By Mair M. Morgan

Cookies

Check up on your cooky jar and see if it shows signs of depletion, the following recipes will take care of your needs. They are interestingly simple to make.

Let us pause for a moment and consider the varieties we may choose from.

Drop cookies belong to stiffer drop batters. Ice-box cookies and rolled cookies lie midway between the soft and stiff doughs.

The drop cookies may be of the butter or butterless type. In each case the mixture is just stiff enough to drop by small spoonfuls on to a greased sheet, where they must hold their shape without spreading — wherefore it is evident that they are heavier than our usual drop batters.

Preparation

General rules for cake-making — for the choosing of ingredients, preparation for cooking (by getting ready on the table all the ingredients and utensils, preparing tins and cake coolers, etc) — hold in a general way for cookies.

Oven temperature may on occasion be higher for small than for large cakes, as they will have baked through more quickly and should not be cooked so slowly as to dry them out. Be sure the oven bakes evenly, and avoid opening the door too often during baking, as this lowers the oven heat and slows up the cooking. And don't overbake cookies — many doughs that come from the oven soft, become crisp when cool.

TYPICAL ROLLED COOKIES

Half cup shortening, 2¾ cups flour 1 cup sugar, 3 teaspoons baking powder, 2 eggs, ¼ teaspoon salt, 2 tablespoons milk, ½ teaspoon vanilla.

Cream the shortening and blend in the sugar gradually, and beat until light and fluffy. Add the well-beaten eggs and milk. Sift the flour. measure and re-sift with the salt. Stir gradually into the butter-sugar-egg mixture, adding the baking powder with the last measure of flour. Mix to a moderately stiff dough. (A little more flour may be required). Flavor. Roll to ⅛ inch thickness between layers of wax paper, cut out with a floured cutter, bake on a greased sheet in a moderate oven 375 degrees F., until brown —12 to 15 minutes.

TYPICAL ICE-BOX COOKIES

½ cup shortening, 1 cup sugar, 2 eggs, 2¼ cups flour, 1 teaspoon baking powder, ⅛ teaspoon saft, ¾ teaspoon vanilla.

Mix as rolled cookies, adding flour sufficient to make a soft dough. Chill in the bowl in which dough was mixed until firm enough to shape Form into a roll of desired thickness, wrap in wax paper and chill for 12 hours or over night, (If the dough flattens out on the bottom of the roll, re-shape and again chill) When very firm, slice down thinly with a sharp knife. Bake on an ungreased sheet in a moderate oven (375 degs. F.) until lightly browned (12 to 15 minutes).

Variations for Either Mixture for Cookies

The Rolled Cooky Dough or Ice Box Dough may be varied.

Raisins — Add ½ cup washed and dried seedless raisins, before the last addition of flour.

Nut — Add ½ cup chopped nut meat as above, for raisins.

Cocoanut — Add ½ cup shredded cocoanut as above.

Pineapple — Add ½ cup very well drained pineapple as above. (Omit the vanilla).

Spice — Sift 1½ teaspoons cinnamon, 2-3 teaspoon ginger, and 1-3 teaspoon each mace, cloves and allspice with the flour.

Chocolate — Melt 2 squares chocolate over hot, but not boiling water, stir into butter-sugar mixture before adding egg.

Orange — Flavor with 1½ tablespoons orange rind. In Rolled Cookies" substitute orange juice for milk.

Iced Cookies — Cover cold baked cookies with a thin layer of suitable icing.

Oatmeal Cookies

No discussion of rolled cookies is complete without a few words about oatmeal cookies. The recipe which follows is of the very simplest kind — and is, moreover, a most inexpensive one.

¾ cup shortening, 1 cup white sugar, 2 cups flour, ½ teaspoon salt, ½ teaspoon baking soda, 2 teaspoons baking powder, ½ cup sour milk. 2 cups rolled oats.

Cream shortening separately and thoroughly; blend in sugar gradually. Sift flour, measure and re-sift with salt, soda and baking powder.

Add sour milk and rolled oats alternately to the batter and sugar mixture, then gradually stir in the sifted dry ingredients to make a soft dough. Chill until very firm. (This will require about 12 hours.) Roll to 1-6 inch thickness, using a lightly floured board, cut out with floured cutter, and bake in a moderate oven, 350 degs. F., until lightly browned (10 to 15 minutes).

Cheese Snacks

Butter thin slices of bread, then remove crusts. Place a slice of cheese sprinkled with relish between each. Press slices firmly together. Fry in a little hot bacon fat. Serve on a hot dish garnished with parsley, with fried tomatoes or mushrooms.

Ragout of Veal

Heat 1½ cups brown sauce, ½ teaspoon relish and one teaspoon minced onion in a pan until they boil, then add ½ lb. cooked green peas, and ½ lb. chopped cold roast veal. Make piping hot and serve with new potatoes and caulibower.

Potato Cheese Moulds

One pound of cooked potatoes, 1 pound cheese, 1 egg and seasoning.

Beat the egg and cheese. Mix the cheese and potatoes and moisten with the beaten egg. Mould into shapes and place on a greased tin; bake in a hot oven for ten minutes till nicely browned. Serve hot or cold.

Yorkshire Polony

Mix 1 lb. lean minced beef, ½ lb. lean ham or bacon with one cup bread crumbs, one egg and seasoning. Pack this mixture into a buttered jar, cover with buttered paper and steam for 3 hours. Serve with a salad, egg mayonnaise or devilled eggs.

Stuffed Heart

A heart stuffed and baked makes an appetising and inexpensive dish to vary meals, which are apt to become monotonous at this time of year.

For a large family a beef heart is most suitable. Here is an easy recipe:

Well wash the heart, removing gristle and membrane, and soak it in warm water for two hours. Drain and dry with a cloth.

Make a forcemeat by mixing ½ cup together each of breadcrumbs and shredded suet, a pinch of salt, pepper a tablespoon mixed herbs the grated rind of half a lemon and a beaten egg.

Cut through the middle of the heart to make a place for the forcemeat, then stuff and secure with tape or a needle and thread. Rub over with seasoned flour, place in a baking tin and smear with dripping.

Bake in a moderate oven from two to four hours, according to size, basting frequently with the fat. When cooked drain away the fat, pour a cupful of stock over the heart, then dish up and serve with red currant jelly.

Kitchen Kinks

Fresh lime kept in the cellar absorbs moisture and freshens the cellar.

A glass washboard is better than one made of zinc and it will last much longer.

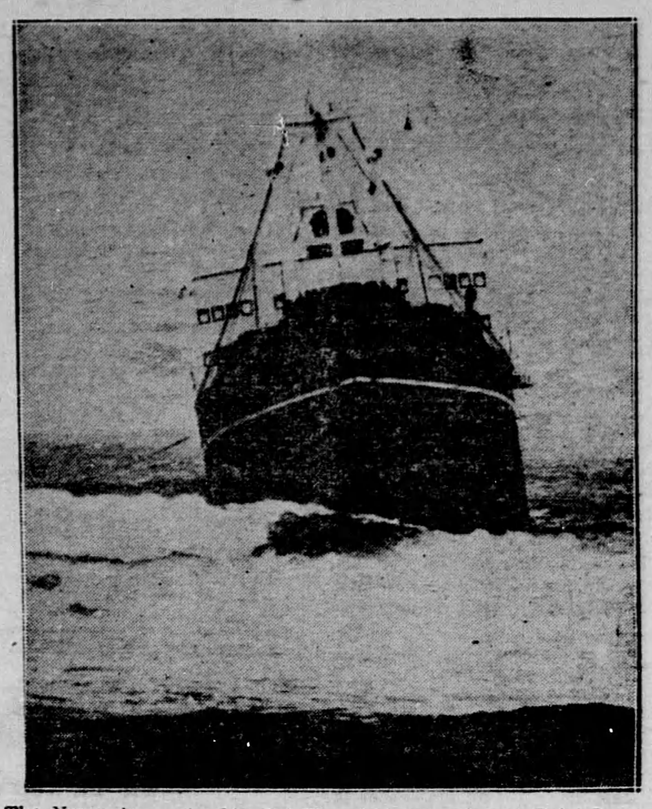
To make a hearth brush out of an old broom, soak the old broom in hot water and trim it short.

Carbonated water will clean mirrors quickly and without streaking.

To improve the flavor of French dressing, add a little onion juice.

Doughs that contain baking powder should be handled as little as possible.

Aground!



The Norwegian motorship Tai Yin which grounded at Point Reyes, 30 miles north of San Francisco, in a fog is shown here just before a derrick and tugs refloated it.

To open a glass bottle with a glass topper, light a match near the topper. The bottle will open immediately, and very easily.

Paint and mortar spots may be removed from windows with hot vinegar. If they are stubborn use turpentine and sand.

Beware of too much bluing in the water in which you rinse your white goods. It will yellow them in time.

Walt Cryderman's Horse

The Toronto Globe carries a special despatch from Thamesville on its front page recently, to the effect that a 20-year-old horse, owned by Walter Cryderman of that town, can pump itself a drink of water, and that reliable witnesses have seen it perform.

To the average individual this reads like a tall story, but to those who know Thamesville and also Walt. Cryderman, there is nothing wonderful about it. Thamesville has put itself on the map on many occasions. During the war it did anything and everything that was asked of it, even to entertaining a whole battalion to supper in the skating rink on five hours' notice. Its star performance, however, was in connection with the 1917 Victory Loan. The canvassers started out at one minute after midnight the morning the campaign opened and routing citizens out of bed. At one o'clock they had telephoned to the Toronto morning papers that they had already doubled their allotment.

Walt. Cryderman has been village clerk, auctioneer, race horse authority and general counsellor to the village for well over a quarter of a century. He loves animals and training them is a hobby with him. Years ago he had a dog that could smoke a cigar, tell the time, go for the mail and do many other wonderful things. The 20-year-old horse that can pump itself a drink of water used to be well-known on the tracks of Ontario and Michigan, and won many a trotting race against hot competition. Knowing Walt. and knowing the horse, we are not surprised that it pumps itelf a drink of water, but we are rather disappointed that it does not get into the horse trough and bath itself, comb its own hair, and plait its own tail. Walt. is either getting lazy or the old horse too stiff.

Persian Philosopher Says We Carry Too Many Responsibilities

Kansas City, Mo.—Women in America are too busy to be beautiful, R. Avron Kartyshai, Persian philosopher, declared recently.

"They allow themselves too little time to develop their personalities," he opined. "They have too much responsibility to be truly happy, and this affects their appearance."

G. B. S. Trapped

Asks Leave to Use Name for Patent Medicine and Gets Reply

Detroit. — George Bernard Shaw, engaged in battle with an American autograph hunter and, came out loser, it was revealed here.

Senneth R. MacDonald, Detroit resident who has been collecting autographs for years, wrote a polite letter requesting an autograph. No reply came. MacDonald became angry. After a few days of thought, he wrote a letter relating that MacDonald had organized a company for the sale of a new vegetable compound, a cure for digestive troubles. After asking Shaw's permission to use his name in marketing the compound, MacDonald said that failure to reply would be taken as assent.

The autograph hunter did not have long to wait. Within a week a hot letter, written in longhand on an oblong white card was received from Shaw. The letter read,

Dear Sir:

In reply to your letter of the 26th ult., if you attempt to use my name in the manner proposed I shall certainly take every legal step in my power to restrain you, and to warn the public that I know nothing of your remedy.

Faithfully,

(Sgd.) G. Bernard Shaw.

MacDonald wrote a letter of thanks for the coveted autograph.

Hanging a Door

I watched him as he set about his work—
A quiet man, with an ordered air of skill.
He planed the door and made the edges true;
The several tools he used to set the hinges firm
That they might smoothly turn to welcome in
Those things which come to me, and close against
What need not enter my secluded room.
All day, he planed and trimmed, and cut the wood
To take retiring squares of bronze held fast
With stable screws; with deft exactness drilled
The slender inner box that holds the lock.
All day, he cut and smoothed and shaped—

And at my desk, in fresh humility
And peace, I meditated on my task;
And cut and planed and filed, that other doors
Might safely open wide and firmly close

....Nellie B. Mace.

Sunday School Lesson

Lesson II (14).—April 8. The Child and The Kingdom.—Matt. 18 : 1-6, 12-14; 19 : 13-15. Golden Text.—Suffer the little children, and forbid them not, to come unto me: for to such belongeth the kingdom of heaven.—Matt. 19 : 14.

TIME—Summer of A.D. 29, the third year of Christ's ministry; also March of the following year (the second incident.)

PLACE—The first incident in Capernaum, the second in Persea.

PARALLEL PASSAGES— Mark 9 : 13-50; 10 : 13-16; Luke 9 : 46-50 18 : 1517.

"In that hour came the disciples unto Jesus." The reference is back to the incident of the temple tax which Christ had paid by working a miracle.

"Saying, Who then is greatest in the kingdom of heaven?

"He did not go to the world's wealthy, or the ecclstiastically prominent, but to the humble fisher folk, the publicans, and sinners and otherwise common people. From these he selected the men whose names would be the first in the kingdom of God in all ages to some."

"And he called to him a little child" It must have been the child of one of these men and playing about in its own home and quite accustomer to being noticed by Jesus.

"And set him in the mirst of them." Releasing the little one, Christ then placed him in the centre of the angry inquiring men.

"And said, Verily I say unto you." Verily is literally amen. It is Christ's common way of calling attention to an utterance of special importance.

"And become as little children." The world has always been waiting for the childlike mind and heart to save it from itself.

"Ye shall in no wise enter into the kingdom of heaven." The kingdom of heaven very seldom, in the Gospel means glory. It is the real, innner spiritual, church-state, of which heaven, commonly so called, is the climax and the final development.

"Whosoever therefore shall humble himself as this little child, the same is the greatest in the kingdom of heaven." The beginning of the ministry of Christ, as also the beginning of the church of Christ, had something of the charm of childhood.

How completely indeed are the children of God described in Scripture as representing the character of childhood fully developed, and with mature strength, steadiness, and constancy added to the quick sense of sin, the strong wish for pardon!

"But whoso shall cause one of these little ones that believe on me to stumble." Hinder his progress in the Christian life, There are many ways of doing it, by sneers at religion, by setting a bad example, by suggesting doubts, by living a careless life, as well as by definitely leading the boys and girls to do evil.

"It is profitable for him that a great millstone should be hanged about his neck, and that he should be sunk in the depth of the sea." The Jews used two kinds of millstones, one, a small one, turned by the hand of women, and the other, a large one such as Christ here mentions, so heavy that it must be turned around on the lower millstone by an ass driven in a circle.

"How think ye? Or rather What think ye? "If any man have a hundred sheep." A large flock, as is Christ's, but not too large for the Shepherd to have individual care. "And one of them be gone astray." This one thought—lost! runs like a sad undertone beneath all of our Lord's earthly ministry.

"Doth he not leave the ninety and nine?" Leave them in the care of under shepherds or in the safe fold.

"And go unto the mountains, and seek that which goeth astray? Rich as the shepherd is with his safe-folded ninety and nine, he must seek the solitary lamb which has strayed away

"And if so be that he find it, verily I say unto you." Another of Christ's emphases, showing the exceeding delight in heaven over the redemption of a single lost soul.

"He rejoiceth over it more than over the ninety and nine which have not gone astray." The greater peril one has passed through, the greater the joy over his ultimate safety.

"Even so it is not the will of your Father who is in heaven, that one of these little ones should perish." Christ has projected into history, into religion, into the ministry, the commanding, alluring figure of the Good Shepard.

"Then were there brought unto him little children, that he should lay his hands on them, and pray." It appears that it was customary for Jewish infants to be taken to the synagogue to be blessed by the rabbi.

"But Jesus said." Perhaps with a look of indignation directoward the meddlesome disciples, certainly with a glad smile of welcome for the parents and their children. "Suffer the little children, and forbid them not, to come unto me." Our Lord is so earnest in the matter that he puts it both positively and negatively. "For to such belongeth the kingdom of heaven." To such—to those who are humble, simple and innocent, like little children.

"And he laid his hands on them, and departed thence." His work was done, when he blessed the little children. He may have come to work some great miracle or perhaps some sublime discourse, but in touching the souls of those little children, and implanting there the love of God, he had preached the mightiest of all sermons.

Diet Which Kills Germs Discovered

St. Petersburg, Fla. — Discovery at the Mayo clinic of a diet which the human body uses to manufacture its own germ-killing chemicals is reported to the American Chemical Society by by A. E. Osterberg, M.D.

These "home-made" germicides act the same as healing drugs, but are more effective because they originate within the body, where it is difficult to reach with medicines.

These particular diet germicides limit their healing action so far as now known to one tract of the body. They begin work in the system which starts with the kidneys and extends down through the bladder.

Gigantic Argentine Oil Deal Is Reported

LONDON.—One of the biggest oil deals in years is about to be completed between the Royal Dutch Company and the Argentine Government, involving millions of pounds sterling, it was learned reliably last week.

Under the deal, the Royal Dutch is to take over the entire Argentine state-owned oil fields known as the "Yacimientos Petroliferos Fiscales," as well as huge new concessions in Northern Argentina.

It was understood that the plan includes the payment of a huge lump sum to the Argentine Government by the Royal Dutch concern in return for the concessions, which will be operated on a 50-50 profit-sharing basis.

Budget to Confirm Or Settle Election

Ottawa, April 14.—Rumors of a general election this year will either be confirmed or set at rest, it is expected by the Rhodes budget to be presented soon after the Easter recess. The introduction of so much advance legislation at this session, and the promise of more, has strengthened the opinions of those who believe an election is imminent.

Chips Supply Gas Makes Them Carbon

EUGENE. Ore.,—A new method of making charcoal, which works on the principle of both "keeping your cake and eating it," was announced recently at the University of Oregon.

A stream of chipped wood is fed into a new type of rotating cylinder. Heat drives the gases out of the wood and these gases are burned to make the cylinder hot enough to carbonize the wood.

A little "starting" heat is required but most of it is supplied by the wood chips which are turning into carbon The process was invented by Prof. O. F. Stafford, head of the chemistry department.

Paris. — While France's imports have fallen to $291,000,000 for the first two months of 1934, a decrease of more than $55,000,000 from the total for the same period last year, her exports totalled $261,000,000, a sum less than $1,000,000 below the figure for the same period in 1933.

MUTT AND JEFF— By BUD FISHER

Some Color Scheme, Eh Wot, Some Color Scheme