Woman's World

By Mair M. Morgan

ROAST BEEF

Roast beef may seem humdrum and prosiac but if you serve it with individual Yorkshire puddings of delicate crispness and appetizing brownness, you have something else again to please the palate of both family and guest.

YORKSHIRE PUDDING

Drippings from roast beef, 1 egg, 1-2 cup milk, 1-2 cup flour, 1-4 teaspoon baking powder, 1-4 teaspoon salt.

Use the fat from the roast beef to grease custard cups. By the time the puddings need to go mto the oven the roast will be almost done and there will be plenty of fat in the roaster. Heat the cups in a hot oven while mixing the batter. Mix and sift flour, salt and baking powder. Put egg, milk, and dry ingredients in mixing bowl and heat with a rotary egg-beater for five minutes. Pour into prepared hot cups, making the batter about 1-2 inch deep in each cup and bake in a very hot oven (450 degrees F.) for 15 minutes. Reduce heat to 400 degrees F. and bake ten minutes. Turn off the heat and finish baking. It will take five or ten minutes. When puddings are well puffed baste once or twice with drippings from the roast. Serve in a border on the platter around the roast of beef.

An easy way to handle the custard cups in the oven and for basting is to put the cups in a large shallow pan.

BARBECUED BEEF

A delicious way to cook the top of the round of beef is to marinate it thoroughly in a hot barbecue sauce and then baste it frequently during the roasting with this same sauce. The finished roast is tender and flavorsome with a distinctive savoriness that whets the appetite. Here is the recipe for the sauce. The quantities given are enough for five to seven pounds of meat.

One-half cup butter, 2 tablespoons vinegar, 1-2 teaspoon dry mustard, 1 taespoon sugar, 1-2 teaspoon salf, few grains cayenne pepper, 1-4 teaspoon chili powder, 1-2 teaspoon Worcestershire sauce, 1-4 teaspoon tabasco sauce, 1-2 teaspoon black pepper, 1 teaspoon paprika, 1 teaspoon grated onion, 1-4 clove garlic (bruised), 2 cups water.

Put all the ingredients into a sauce pan, bring to the boiling point and simmer 20 minutes. Dip the roast in this mixture, turning it to be sure every bit of the surface is coated. Put the roast into a hot oven for 20 minutes, then reduce heat and baste with sauce. Baste every 15 minutes for the first hour and finish the roast-in a moderately hot oven, basting once or twice.

SPRINGTIME DESSERT

A refreshing light fruit dessert and a piece of delicious cake make a perfect finish to dinner now that milder days are here. These two cake recipes will win you new baking triumphs.

Angel Food Cake

1-4 teaspoon almond extract
(8 to 10 egg whites)
1 cup sifted cake flour
1 cup egg whites
1-4 teaspoon salt
1 teaspoon cream of tartar
1 1-4 cups sifted granulated sugar
3-4 teaspoon vanilla

Sift flour once, measure, and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in flavoring. Then sift small amount of flour over mix-and fold in carefully; continue until all is used. Pour batter into greased angel food pan and bake in slow oven at least 1 hour. Begin at 275 deg. F. and after 30 minutes increase heat slightly (325 deg. F.) and bake 30 minutes longer. Remove from oven and invert pan 1 hour, or until cold.

Note: Remove eggs from refrigerator several hours before using. They beat up lighter and more easily when at room temperature and give increased fineness of grain and delicacy of texture to angel food cakes.

Hot Milk Sponge Cake
(3 eggs)

1 cup sifted cake flour
1 teaspoon combination baking powder
⅛ teaspoon salt
3 eggs
1 cup sugar
2 teaspoons lemon juice
6 tablespoons hot milk

Sift flour once, measure, add baking powder, salt, and sift together three times. Beat eggs until very thick and light and nearly white (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly until batter is smooth. Turn at once into ungreased tube pan and bake in moderate oven (350 deg. F.) 35 minutes, or until done. Remove from oven and invert pan 1 hour, o runtil cold.

This mixture may be baked in two lightly greased 8x8x2-inch pans in moderate oven (350 deg. F.) 25 minutes; or in 12x8x3-inch loap pan in moderate oven (350 deg. F.) 30 minutes. Or turn mixture in 36 small cup cake pans, which have been greased very lightly on bottoms, and bake in moderate oven (350 deg. F.) 20 minutes, or until done.

Orange Banana Salad
(Serves 6)

6 oranges
2 to 3 bananas
Lettuce

Peel oranges, removing skin down to juicy pulp. Cut in slices and cut slices in half. Peel bananas and slice them. On individual salad plates covered with beds of shredded lettuce, arrange alternately half slices of orange and banana slices. Center with a pat of boiled dress-and a banana ball or cherry, if desired.

Orange Nut Bread

2 cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
¼ cup sugar
¼ cup shortening
½ cup finely chopped nuts
1 egg
Orange juice
1 tablespoon orange marmalade

Sift dry ingredients together. Cut in shortening. Add nuts. Beat egg; pour into measuring cup; add enough orange juice to make 2-3 cup. Combine with dry ingredients and add marmalade. Knead a few seconds on slightly floured board. Let stand in refrigerator or cool place 1-2 hour. Then bake in loaf pan in moderate over (350 degrees F.) till done—about 45 minutes.

Note: A little more orange juice will be needed with some flour to make the dough soft.

Screens for Decoration

If you are a lover of screens, the new glass ones will delight your heart. With the variety of designs painted on them, they lend themselves well to any room done ir the modern manner.

One modern bedroom with white walls, white furniture and a dark blue rug has two glass screens which are decorated with vivid green, deep sea figures.

Another Victorian living room has a large glass screen in one corner of the room. It is painted with quaint little Victorian figures in pale yellow and old rose.

Slip Covers

Slip covers cost much less than upholstering and when they are tailored right, and made of new materials then can be most effective and useful. Especially for homes with children or dogs, slip covers are a tremendous asset.

Buttons

Introduce buttons where you can—they are the essence of smartness. Whether running up your sleeve or down your bodice, they will make a trim finish and lend individuality to your new spring frock.

Care of Velvet

To press the seams of a velvet dress place a hot iron up-ended on a table with a damp cloth over it. Open the seam of the velvet with the fingers, and carry it back and forwards over the steaming cloth, seam side inwards. Do not hold the fabric so tightly as to stretch out of shape.

Household Hints

To have the best success with slicing bacon, place the rind down and do not cut through it. Slice the number of pieces you desire and then cut them free from the rind, keeping close to it and avoid waste.

When you are having a number of guests to a meal and require space in the kitchen to spread out dishes for the various courses, don't forget the card table. It will hold a great deal and come in handy for extra space.

It is nice to remove the pulp of the grapefruit the evening before using and place in the refrigerator over night. Sugar it lightly before putting away. Serve in sherbet glasses the next morning for breakfast. This is very attractive for the house guest and is also economical, as one large grapefruit will serve three or four persons.

Between Try-Outs

During a lull in the semi-final round of the Sunshine dancing competition held at Conway Hall, London, some of the entrants in bizarre costumes strolled in Red Lion Square.

Sunday School Lesson

Lesson IV.—Aprin 22. Our All for the Kingdom. — Matt. 19:1-30. Golden Text.— It is more blessed to give than to receive. — Acts 20:35.

TIME—March, A.D., 30, in the closing three months of Christ's ministry.

PLACE—Peræa, the part of Palestine, east of the Jordan.

PARALLEL PASSAGES — Mark coming.

"And behold." Matthew thus indicates his feeling that an important scene is coming

"One came to him." He came (Mark 10 : 17) as Christ was leaving the house where he had blessed the little children.

"What good thing shall I do, that I may have eternal life?" By "eternal life" the young man meant endless joy, endless purity and power and satisfaction and peace

"And he said unto him, Why askest thou me concerning that which is good?" When we ask a question of another, it is well to first ask ourselves why we ask it

"One there is who is good. "None is good save one, even God" is the way Mark and Luke report Christ's utterance.

"But if thous wouldest enter into life, keep the commandments." Are there not unmistakable signs round about us that we need these laws with all their roughness—that stern, hard 'not' as it was thundered out from the rocks of Sinai?

"He saith unto him, Which?" The young ruler, like most if not all of his class, was prepared for a discussion of debated points in theology.

"And Jesus said, Thou shalt not kill, Thou shalt not commit adultery Thou shalt not steal, Thou shalt not bear false witness." Our Lord quotes from the second table of the law, relating to our duties toward men, because those commandments are more obvious, and the young ruler could be perfectly sure that he had kept them.

"Honor thy father and thy mother and, Thou shalt love thy neighbor as thyself." This commandment, which is elsewhere given as Christ's summary of the second table of the law, is from Lev. 19 : 18.

"The young man saith unto him, All these things have I observed." From my youth up, he adds in Mark and Luke. But Christ would probe far deeper.

"What lack I yet?" Out of the vague feeling of his own personal ussatisfactoriness, in spite of his moral achievement, he blurts out this question.

"Jesus said unto him, If thou wouldest be perfect." Christ pointed out the only way in which the young man could fill out the lack which he felt, making himself whole and complete in his character.

"Go sell that which thou hast, and give to the poor, and thou shalt have treasure in heaven; and come, follow me." We are to note carefully (1) that this command was for the young ruler, who was rich (verse 22) and whose riches were a snare to him; it is not for any one whose worldly goods are not a snare to his soul; (2) that this command is accompanied by a great promise, that of eternal treasure, it was only a bidding to transfer his "great possessions" to a land where he should never lose them, and (3) that this command is accompanied be a great privilege, that of following Jesus.

"But when the young man heard the saying, he went away sorrowful; for he was one that had great possessions Alas! the great possessions had him!

"And Jesus said unto his disciples, Verily I say unto you" Another of Christ's emphases, rendered most suitable this time.

"It is hard for a rich man to enter into the kindom of heaven." Wealth brings with it numberless temptatations—to undue ease and luxury, to many vices, to earthly ambition, to empty vanity, to idleness or to excessive toil—which a man of modest means is spared.

"And again I say unto you." Like all true teachers, our Lord knew the value and necessity of repetition. It is easier for a camel to go through a needle's eye, than for a rich man to enter into the kindom of God." The "needle's eye" is often supposed to be the small gate for foot passengers of a large city gate.

"And when the disciples heard it, they were astonished exceedingly." Imperfect description of their blank amazement.

"Saying, who then can be saved?" The reign of the Messiah had been pictured by the prophets and rightly, as a time of great and universal prosperity; but how could that be if all but the poor were to be excluded?

"And Jesus looking upon them" His intent gaze saw their amazement

"Said to them, With men this is impossible; but with God all things are possible." All things, even this most difficult of all things, to take out of human hearts the love of this world, and its perishable contents and idle pursuits.

"Then answered Peter and said unto him." He "answered" Christ's statment that it is very hard for the rich to be saved.

"Lo, we have left all, and followed thee." They had abandoned their work and some of them had probably literally left all to follow Christ.

"What then shall we have?" We must not be too hard on Peter. The disciples at this time were very material in their ideals.

And Jesus said unto them." To all the disciples and not to Peter alone. "Verily I say unto you." Our Lord does not chide them for their worldly spirit, but gives them with great emphasis the comforting hope which he knows the will sorely need in the coming years of trial. "That ye who have followed me." Not including Judas, who was following him only outwardly. "In the regeneration when the Son of man shall sit on the throne of his glory." The regeneration is the new birth of the world, when the kingdom of heaven is fully ushered in.

"Ye also shall sit upon twelve thrones, judging the twelve tribes of Israel." If the promise was to be of any use to them in the way of comfort and encouragement, it must be expressed in terms which were familiar to them.

"And every one that hath left houses, or brethren, or sisters, or father or mother, or lands, for my name's sake." That is, for Christ, name standing in Hebrew though for the entire personality.

"Shall receive a hundredfold." In this time, Mark and Luke add, and Mark inserts the warning qualification, "with persecutions." Of course this is not to be taken literally — a hundred fathers and mothers and wives and children—but it means what the psalmist said when he testified that he had never seen the righteous forsaken or his children begging bread.

"And shall inherit eternal life." That is the crown of it all.

"But many shall be last that are first; and first that are last." In these deep words there is message of hope to all who feel themselves last, the despondent, all who think themselves overmatched in the warfare of life.

Farm Products Pay Preachers in Georgia

Atlanta, Ga.—There is more than one way to pay a preacher's salary in the southern rural districts, according to Dr. Louie D. Newton, Baptist minister of Atlanta. Dr. Newton points out the plan which has been in practice off and on for three generations in Georgia—that of each rural church member setting aside the proceeds from one acre of his land as gift to his church.

The plan is working splendidly to pay preachers' salaries and church debts and enables each person to give with what he has abundantly. Crops may be donated, or money derived from the crops, or even chickens, hogs or butter and milk. The donation in spirit and kind is, of course, purely voluntary.

THE PAPER ON THE WALL IS REALLY VERY IMPORTANT

You Make Small Rooms Look Bigger and Dark Ones Lighter by Your Choice

April's the month when the house gets a chance to blossom out in new finery. And such finery this year! The new wallpapers are creations to make even a professional paper hanger gasp with joy and housecleaning is indeed a pleasure because it gives you a chance to use some of them, writes Margaret Currie in the Montreal Star.

Whatever your individual decorating problems may be, there are the right wallpapers with which to meet them.

If you have large, sunny rooms, look at papers with dark backgrounds. If not, then consider the lighter themes that put brightness and light into rooms that are a bit gloomy. Get generous samples and paste them, one at a time, on the wall. Stand back and try to visualize how the room would look if its walls were entirely covered by that paper. Call in the rest of the family and let them help to make decisions. After all, they have to live there too.

New Patterns

Plaid wallpapers are favorites right now — large plaids — the bigger, the better. Large dots and broad stripes are next in favor. And then there are handsome patterns of classic dignity that harmonize with period furnishings. If you desire a distinctly modernistic touch, hang the striped patterns horizontally — vertically, if you dont.

Patterned papers are being used on ceilings as well as walls. Though they must harmonize with each other the ceiling paper's pattern should be smaller. (Personally we shouldn't like this, but it is new.

If you have a small foyer with a narrow stairway leading from it, use identical paper for the hall and stairway. It gives an illusion of greater size.

Don't try to match up the wall coverings of other rooms in your home unless, of course, the archway between two rooms is so large that they appear to be one huge room.

Plain wall papers are best for tiny rooms and dark, bright colors, such as emerald green, are most popular in this category. Floral designs—tiny buttercups, forget-me-nots, gay little rosebuds, ferns and larger flowers, maybe chrysanthemums — will please the nature-loving household. If you have a penchant for things nautical, look for anchor and diminutive ship patterns.

Pastel Back Grounds

For a young daughter or the whimsical member of the family, there are pretty papers with pastel background, printed in bowknot designs.

By the magic of new wallpaper, the bathroom may be transformed into a thing of sheer beauty. Mural wallpapers are good here. (Incidentally, they're suitable for any room in the house but they are, unfortunately, too expensive for the average budget.) But it doesn't take very much paper for a bathroom and perhaps you can indulge yourself in this one room. There's nothing prettier than a huge picture of a lily pond on the wall over the tub. On the opposite wall, another piece of mural wallpaper might show a larger pond with graceful swans swimming across it.

For Father's Den

The walls of father's den, another small room, would be lovely covered with mural wallpaper too. There could be a hunting scene on one wall and fishing or camping themes on the others.

The homemaker owes it to himself to see that her "work place" is bright attractive and cheerful and nothing can brighten up the kitchen like new wallpaper. There are such pretty designs to be had on washable paper. Cream with green, white with blue, pale yellow — these are only a few of the color schemes you may use to dress up your kitchen. Paint your chairs to match the design in your wallcovering, and use a little of the paint to give your food containers a new dress. Remember you usually live with your wall papers for several years so "take time out" to consider your choice carefully with regard to your pictures, draperies, light or lack of it, furniture and rugs before you finally decide.

Be sure you're right — then go ahead.

MUTT AND JEFF—

Size Nor Color Make No Difference