Woman's World

By Mair M. Morgan

LEFT-OVERS

Some left-over dishes are so delicious that no apology is necessary even when guests are present. Here are two recipes—one for a meat dish and the other for a vegetable delicacy. Note how each calls for sugar — an ingredient that brings out the flavor and goes far toward making the dish a success.

Ham Moulds

1 cup cooked ham, chopped fine
2 tablespoons butter
¼ cup stale bread crumbs
2-3 cup milk
1 egg
1 teaspoon sugar
Salt and pepper

Melt butter. Add bread crumbs and milk, Cook five minutes, stirring constantly. Add ham, egg slightly beaten, and seasonings, including sugar. Pour into buttered custard cups. Set cups in pan of hot water. Bake in a moderate oven until firm. Serve with a white sauce.

Carrot Tips

Cut cooked carrots in cubes, reheat in a medium white sauce seasoned with salt, pepper and a little sugar. Cut bread into rounds and rings, using a doughnut cutter for the latter. Toast the rings and rounds. Arrange a ring on each round, and fill with the creamed carrots. Garnish with parsley.

ECONOMICAL AND TASTY

Simmons College Peach Ice Cream

4 tablets for junket
2 quarts milk
1 pint cream
1 cupful sugar
2 teaspoonfuls vanilla
3 cups crushed, sweetened peaches

Warm milk and cream slightly, add sugar and vanilla. Dissolve tablet for junket in one tablespoon cold water, stir into milk mixture quickly, pour into freezer can and let set until firm and cool. Place can in freezer, pack with ice and salt and freeze to thick mush. Add the crushed, sweetened peaches. Finish freezing. Save part of peaches to serve on top.

Pumpkin Pie

1½ cup steamed and strained pumpkin
2-3 cup brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon salt
2 eggs (slightly beaten)
2 tablespoons melted butter
1½ cups milk

Mix first six ingredients together, add the melted butter and milk last. Line a pie plate with crust—build up around the edges. Bake in a moderate oven until it is set.

English Rarebit

1 cup stale bread crumbs
2 cups milk
2 tablespoons putter
Few grains cayenne
½ cup soft mild cheese cut in small pieces
1 egg
½ teaspoon salt
1 teaspoonful sauce

Soak bread crumbs in milk. Melt butter, add crumbs and cheese. When cheese is melted, add egg slightly beaten and seasonings. Cook 3 minutes, and pour over fried tomatoes or toasted crackers. Serves six.

DAINTIES FROM CANS

Keep a supply of canned goods on your emergency shelf and you need never worry about what to serve as a pleasing surprise dish when company comes. Here are two recipes for dishes that I feel sure will please the most discriminating taste:

Pea Souffle

1 cup pureed peas
4 tablespoons flour
4 tablespoons butter
1 cup milk
3 eggs
1 small onion chopped
½ teaspoon sugar
½ teaspoon salt
½ teaspoon paprika
Dash white pepper
1 tablespoon tomato catsup

Cook onion and seasonings in the fat until golden brown. Add flour and then milk as for a white sauce, stirring constantly. Remove from fire and add pea puree, heating until smooth. Beat in egg yolks thoroughly. Fold in stiffly beaten egg whites. Pour into a well greased baking dish and bake in a moderate oven, 375 degrees for about 30 minutes—until the souffle has puffed and is a delicate brown.

Salmon Supreme

1 can salmon; 2 raw potatoes, sliced; 1 medium sized onion, sliced; 1 cup catsup; salt and pepper to taste.

Slice a layer of potato in a glass baking dish, add layer of onion, salt and pepper to taste, then layer of salmon, then catsup. Continue until dish is filled. Bake for 1 hour. Garnish with French fried Bermuda onions.

How to French fry Bermuda onions: Cut onion in slices through rings so that each slice will make a large number of whole rings. Break slices into separate rings, drop these into thin batter and fry in a frying basket. Batter: 2 egg yolks, ½ cup sweet milk, ¾ cup pastry flour, ½ teaspoon salt. Beat egg yolks light, add milk, flour and salt sifted together, beating ingredients together with egg beater.

COOKIES FOR SCHOOL LUNCH

If the youngsters had a vote, cookies would head the list of delicacies for that school lunch basket. With sandwiches, fruit and a vacuum bottle of milk or a chocolate milk shake, they provide just the nutriment value required for rosy cheeks.

Use these short-cut, economical recipes and give your Bobby or Betty two or three extra ones in the school lunch box as a treat for friends.

Peanut Butter Hermits

1 cup sweetened condensed milk
6 tablespoons peanut butter
¼ teaspoon salt
¾ cup graham cracker crumbs

Thoroughly blend together sweetened condensed milk and peanut butter Add salt and graham cracker crumbs. Mix well. Drop by spoonfuls on buttered baking sheet. Bake 15 minutes or until brown in a moderately hot oven (375 degrees F.) Remove from pan immediately. Makes 1½ dozen.

Fruited Oatmeal Drops

1 1-3 cups (1 can) sweetened condensed milk
¼ cup molasses
2 cups rolled oats
½ cup nut meats, chopped
½ cup seedless raisins

Thoroughly blend sweetened condensed milk molasses and rolled oats in top of double boiler. Cook over boiling water 10 minutes or until mixture thickens, stirring constantly. Cool. Add nut meats and raisins. Mix well. Drop by spoonfuls on a buttered pan. Bake 15 minutes in a moderate oven (350 degrees F.). Remove from pan immediately. Makes 3 dozen.

A HINT

Baking-boards and rolling pins will dry snow-white if wiped over with a cloth dipped in a saucer of water that has been mixed with a tablespoon peroxide of hydrogen.

PERFECT CUP OF TEA

The Salada Tea Company offer the following suggestions for securing the best results in making tea: First use a tea of good quality. Second use fresh water always. Third use an earthenware teapot. Scald out the pot to make it warm, place in it a level teaspoonful of tea for each cup desired and one for the pot, add freshly boiling water, allow to steep for five minutes and stir slightly before serving. Tea made according to these rules will be fragrant and delicious.

GOOSE LIVER SAVOURY

Having cooked the liver inside the goose, take it out when it is cold, and butter, seasoning it with salt, pepper and a trifle of cayenne. This mixture should now be spread upon pieces of toast or fried bread which have first been very lightly spread with thin mustard, the French variety.

FRUITS AS DESSERTS

This is the time of year when the homemaker should make a special effort to serve fresh fruit dishes. Peaches, pears, plums as well as raspberries, blueberries and blackberries are comparatively inexpensive and certainly high in food value. Serve them plain with cream, stewed or made up into any number of appetizing desserts.

HAM SAVOURY

Chop fine one cup ham. Soak one cup bread crumbs in half-a-cup milk, add half-a-teaspoon each of dry mustard and celery seed, and a little pepper. Turn all into a saucepan small dish, garnished with slices of hard-boiled eggs.

COLD AIDS COOKIES

Cookie-making requires a special technique. Observe a few simple rules and you're sure to have success with yours. First of all, ingredients should be quite cold and must be put together quickly. Chill the dough before you roll it, dip the cookie cutter in flour before cutting each cookie and bake them in a hot oven.

Hitler Savors Latest Triumph

The figures that registered a 9 to 1 triumph for Adolf Hitler in Germany's recent plebiscite are being scanned here by the leader-chancellor and his aides in the garden of the Berlin chancellery, after the vote had been counted. Left to right are Hitler, Dr. Paul Joseph Goebbels, minister of propaganda; and Minister Kerrl. Behind them in uniform is Adjutant Group-Leader Bruckner.

Elderly People

Elderly people, when on a holiday, should take care to live a regular, simple life, without undue exercise. More harm than good results from a strenuous fortnight which completely wears one out. Climbing, going for long walks, bathing too soon after a meal, are all potential sources of trouble to the elderly. Moderation should be their watchword.

The Sunday School Lesson

Lesson XIII.—September 23. Isaiah Counsels Rulers. — Isaiah, Chapters 7, 31, 36 and 37. Golden Text. —Thou wilt keep him in perfect peace, whose mind is stayed on thee; because he trusteth in thee. —Isa. 26:3.

THE LESSON IN ITS SETTING

TIME—Unsuccessful invasion of Judah by Reziin and Pekah, B.C. 737. Unsuccessful invasion by Sennacherib, B.C. 701.

PLACE.—Jerusalem.

"Woe to them that go down to Egypt for help." Like all the other Hebrew prophets, Isaiah was a statesman as well as a preacher. He knew that the military strength of Egypt was grossly exaggerated, and he had no confidence whatever that Egypt would keep faith with Judah. "And rely on horses." Judah was a hilly country, and never could employ horses in warfare. "And trust in chariots because they are many, and in horsemen because they are very strong." The level plains of Egypt had always prompted that nation to the development of cavalry and the use of chariots. "But they look not unto the Holy One of Israel, neither seek Jehovah!" God to Isaiah is not simply high and lifted up, but he is a God of character. He is the God of Purity and Cleanliness. He is the God of Righteousness.

"Yet also he is wise." Isaiah is tremendously sarcastic here. "And will bring evil." He will bring evil on those that bring evil upon the world, as Isaiah goes on to say. "And will not call back his words." God will not withdraw his warnings; he cannot, for they spring from essential truth. "But will rise against the house of evil-doers." That is, aganst the company of foolish statesmen that are forcing Judah into this baleful connection with Egypt. "And against the help of them that work iniquity."

"Now the Egyptians are men, and not God." The Pharaoh of Egypt was worshipped as a god, and the people of Judah were placing their trust in the Egyptian army as if it were God and not a set of weak mortals. "And their horses flesh, and not spirit." The nobles of Judah seemed to rely on the Egyptian horses as if they were supernatural beings, able to charge against any foe and sweep them down. "And when Jehovah shall exercise his omnipotence, fulfilling the warnings he has uttered by his prophet. "Both he that helpeth (Egypt) shall stumble, and he that is helped (Judah) shall fall, and they shall be consumed together." Both Egypt and Judah will be involved in a common destruction.

"For thus saith Jehovah unto me." God's word follows, in opposition to the foolish and empty words of the Jewish nobles who trust in Egypt. "As the lion and the young lion growling over his prey." Lions were common in Palestnie in ancient days. "If a multitude of shepherds be called forth against him." As the leaders of Judah are summoning in their alarm the multitude of Egyptian horsemen and chariots. "Will not be dismayed at their voice, nor abase himself for the noise of them." The king of beasts with his roar will put down the weak shouts of men. "So will Jehovah of hosts." Jehovah Sabaoth, the most majestic of God's titles. "Come down to fight upon mount Zion, and upon the hill thereof." Mount Zion was the original Jebusite stronghold captured by David.

"As birds hovering, so will Jehovah of hosts protect Jerusalem." Listen to this expansion of the metaphor of the hovering mother-bird in one of the Psalms: "He shall cover thee with his feathers, and under his wings shalt thou trust." "He will protect and deliver it, he will pass over and preserve it." As the death angel passed over the houses of the Israelites in Egypt, marked by the blood of the lamb sprinkled on doorposts and lintels,, and did not slay the first-born there, so God spares his children and saves them from their doom.

"Turn ye unto him from whom ye have deeply revolted, O children of Israel." Then, as ever, this was the sum and substance of the prophet's teaching, conversion; with that, all was hope; without it, all was fear.

"For in that day." The day of the fall of the Assyrians at the hand of Jehovah, foretold in the next verse. "They shall cast away every man his idols of silver, and his idols of gold." In that day the Jews will see how vain was the Assyrian's trust in their idols. "Which your own hands have made unto you for a sin." "For a sin" means "to be to you an abiding cause of guilt and punishment."

"And the Assyrian shall fall by the sword, not of man." The point of this verse is that Assyria was not to fall by the sword of man at all, but by the sword of God. "And the sword, not of men, shall devour him." That is, destroy him. "And he shall flee from the sword, and his young men shall become subject to taskwork." As the young men of the Jews have been subjected to slavery.

"And his rock shall pass away by reason of terror." "His rock" is understood to mean the king of Assyria. "And his princess shall be dismayed at the ensign." Instead of rallying around the flag, the Assyrian leaders will run away. "Saith Jehovah, whose fire is in Zion, and his furnace in Jerusalem. God is a bright light to his people, and a consuming fire to his foes.

"And the angel of Jehovah went forth." The great angel who in so many Bible scenes stands as the representative of the Almighty. "And smote in the camp of the Assyrians." This may refer to some powerful force which Sennacherib had sent to press the siege of Jerusalem by surrounding the city, preventing ingress and egress. "A hundred and fourscore and five thousand. This means, of course, that the invading force was very much larger than this very large number. "And when men arose eary in the morning, these were all dead bodies." The cause of the destruction of the Assyrian host was probably a pestilence infecting the low-lying frontier of Egypt.

"So Sennacherib king of Assyria departed, and went and returned, and dwelt at Nineveh." Curious, though true it is, that Sennacherib never came to the Westland again, during the next twenty years of his life, preferring to confine his campaigns to more profitable territory and less dangerous areas.

Fabric Creators Allow Imagination To Play

Fabric creators have seldom allowed their imaginations such free play as they have this year in styling novelty blouses, combinations for trimmings, blouses combinations with plain materials and accessories. And seldom have such extreme ideas been snapped up so rapidly by cutters. The more "amusing" the material the better it seems to be liked, and it cannot be denied that these "amusing" fabrics add much appeal to fall costumes.

Some which have registered most strongly are heavy dull synthetic basket weaves, covered with a raised patterning which looks like rows of tiny shirred ribbons, plain heavy crepes with tufts of shiny synthetic straw, faille with slit film or colored laminette woven in so as to give the effect of pailettes, and fabrics whose surfaces are covered with rows of synthetic yarn, silk, metal, or velvet pile fringe. Other really "amusing" materials are covered with little shirred "headings" of self material which are sometimes in a different color to the ground shade and sometimes edged with metal thread. Sheer materials woven in tucked effects are continuing also and are reported to be in good demand for collars, cuffs and sections of afternoon dresses.

Vital Statistics

Paul Rayson in the New York Sun

By way of minimizing the
First symptoms of senility
One only has to heed the sage
Advice of those who act their age
Slow down a bit, don't be so keen
On overworking the machine,
At forty, even the soundest man
Had better formulate a plan
To hoard the years like miser's gold
Against the time of growing old.
At least, such seems to be the gist,
Of what I've read. But I insist
That all this talk of powers that fail
Can't make me emulate the snail!
Statistics may appeal to those
Who favor patience and repose,
Still, I prefer to think myself
Not quite ready for the shelf.
Ponce de Leon may have had,
Some crazy notions but the lad
Believed his Magic Fountain would,
Renew lost youth and lustihood.
Honor to him whose hope ran high—
Such assurance can't say die!
These human cells of mine can bear
A few more years of wear and tear!
Let the Grim Reaper mind his mowing,
There's time enough—I'll keep on going.

English City Elects Woman Mayor

Halifax, England.—Councillor Miriam Lightowler, a Conservative member of the Town Council for ten years, was unanimously elected Mayor — the first woman to hold that position in Halifax.

MUTT AND JEFF— By BUD FISHER