Woman's World

By Mair M. Morgan

PEARS

Pears of different varieties are in season almost until Christmas. Just now the Bartlett is at its best; later we fiind—Anjou, Bosc and Duchess, all of which are delicious when eaten raw, but also may be cooked in many ways for variety. To can pears the hot pack method is found to be an improvement on the cold pack.

The following recipes have been prepared by the Fruit Branch, Dominion Department of Agriculture:—

CANNED PEARS

Peel, halve and remove cores from the pears. Have ready a syrup made by boiling together for 5 minutes 2 cups water and 1 cup sugar. Drop into this sufficient pear halves to fill 1 jar, usually 12 pieces. Cook 5 minutes and pack as quickly as possible, placing the glass lid over the jar, but do not seal. Continue until all jars are ready; then fill each with syrup; partially seal and sterilize—in water bath for 15 minutes—or in a steamer 20 minutes—or in the oven 30 minutes at 275 degrees F. Then seal.

BAKED PEARS

Wash firm pears; remove blossom end and insert a whole clove. Place in a baking pan, adding a very little water. Bake 45 minutes. Serve hot or cold.

Pears may be preserved at home for salads or elaborate desserts.

PRESERVED PEARS

Make a syrup, allowing 1 cup water to 1 cup sugar. Colour it bright red with vegetable colouring and flavour with one-half teaspoon of almond extract, and one-half teaspoon vanilla extract. Peel, halve, and core large, firm, ripe pears. Cook in the syrup until tender. Remove the pears and pack in jars. Boil the syrup 5 minutes longer and pour over pears. Seal immediately.

Green colour and mint flavour may be used.

PLUMS

Plums are now plentiful and at their best for preserving for winter use.

The large blue "prune" plum is excellent for canning. It is good in texture and flavour and requires little sugar. Green varieties such as "gage" and "Reine Claude" make an entirely different finished preserve. Damson jam has long been considered the perfect plum preserve.

The following recipes have been prepared by the Fruit Branch, Dominion Department of Agriculture.—

DAMSON JAM

Wash the fruit and cut in halves, removing pits. Break a few pits and add kernels to the fruit. Pour water over the plums until almost covered. Bring slowly to boiling and cook one-half hour. Measure and add an equal quantity of sugar. Simmer 1 hour and pour into sterilized containers. Seal at once.

A large variety known as "Grand Duke" makes an excellent sweet pickle.

"GRAND DUKE" PLUM SWEET PICKLE

Wash and cut plums in halves. Remove pits. Make a syrup using:— 1 cup water, 2 cups vinegar, 3 cups brown sugar, 2 teaspoonsfuls whole cloves, 1 stick cinnamon. Boil together 10 minutes, strain. Place 1 cup of plum halves in the syrup and cook until tender; remove fruit and pack in sterilized jars. Continue until all plums are cooked; then fill jars with pickle mixture. Seal while hot.

PLUM PRESERVE

Use any variety of plums, or two or three varieties together.

Use plums slightly under-ripe. Wash and crush fruit and stand the kettle in a very slow oven or over a very low flame for one-half an hour, or until the juice is drawn out. Allow 1 cup sugar to 2 cups plums. Boil 3 minutes. Pour into sterilized jars and seal at once.

CANDIES

With Hallowe'en in the offing, parties are being planned. Try these candy recipes. They have all been tested by experts.

MARSHMALLOWS

1 tablespoon gelatine, 5 tablespoons cold water, 1½ cups syrup, 1-3 cup water, 1 egg white, ¼ teaspoon salt, 1 teaspoon vanilla, corn starch, fruit or powdered sugar.

Soak gelatine in the 5 tablespoons cold water until thoroughly dissolved; then add 1-3 cup water to the syrup and cook until it forms a hard ball when dropped into cold water. Pour the syrup over the gelatine mixture, add the well-beaten egg white and beat with the salt and vanilla until very stiff. Pour into pan dusted generously with corn starch and sugar and cut into squares. Roll in a mixture of equal parts of corn starch and sugar and keep in a tightly covered tin box.

HOREHOUND CANDY

1 tablespoon horehound, 3 cups white sugar, ½ cup corn syrup, 1 cup cold water.

Steep the horehound in the cold water for 10 minutes, then mix the water with the sugar and the syrup. Cook until a little dropped into cold water forms a hard ball or to 248 degrees on the candy thermometer. Remove from fire and, when it has finished bubbling, pour into well oiled pans. Cut into shape while cooling.

MAPLE FUDGE

1 cup white sugar, 1 cup brown sugar, ¼ cup corn syrup, ½ cup sweet milk, ¼ cup cooking oil, ½ teaspoon vanilla.

Boil for 10 minutes or until it forms a soft ball when dropped into cold water or to 238 degrees on the candy thermometer. Pour on well-oiled pans and cut into squares while cooling. It should be stirred almost constantly as it is very apt to burn at the bottom. A chocolate fudge may be had by adding 2 teaspoons cocoa, to the above recipe. The fudge should be beaten until creamy, before pouring it into the pan.

MEASUREMENTS

60 drops	1 teaspoon
2 teaspoons	1 dessertspoon
2 dessertspoons	1 tablespoon
16 tablespoons	1 cup
2 cups	1 pint
2 pints	1 quart
4 quarts	1 gallon

CREAM FONDANT
(Uncooked)

2 tablespoons heavy cream, 1 tablespoon corn syrup, 1 cup icing sugar, a good pinch of salt.

Mix the ingredients well and add colouring and flavouring to suit one's fancy. If not stiff enough, add icing sugar to give the consistency desired. Form into bon-bons and decorate with cherries, nuts and cocoanut.

EVERTON TOFFEE

2 cups brown sugar, 6 tablespoons cooking oil or butter, 3 tablespoons corn syrup, (14-ounce) can of condensed milk, 1 teaspoon vanilla.

Mix all the ingredients in a large saucepan and stir constantly while cooking, until mixture forms a hard ball when dropped into cold water or to 248 degrees on the thermometer. It should require about 25 minutes. Pour on oiled tin and mark into squares while cooling. It may be cooked to a higher degree, if a harder toffee is preferred. The toffee will always have, when finished, the texture it had when dropped into cold water.

KITCHEN KINKS

Eliminating Stems From Jelly

Making jelly of currants or other small fruit need not be tedious. Simply wash the fruit and drop into kettle, stems and all. The first cooking process is merely to extract the juice, and when emptied into the straining bag the stems do not really matter for they do not affect the taste.

Remedy for Scorching

If you scorch an article when ironing, you can remove the discoloration by placing the article between the folds of a wet turkish towel and steaming it for a minute or so. If not removed the first time, repeat the process.

GODETIAS

Pink godetias on my desk
In a white bowl fluted—
Thinking plays a trick on me,
For the only thing I see
Is a garden far away
On a sunny, cloudless day,
Birds and brooks and balmy breeze,
Brilliant sky and waving trees;
Such a feast of beauty rare,
Symbols all of heavenly care.

Pink godetias on my desk
In a white bowl fluted.

Mabel Cone Bushnell.

Hauptmann's Son

A bit bewildered by it all, the infant son of Bruno Hauptmann, Lindbergh kidnap suspect, is carried by friend of the family from New York District Attorney's office after visit, the purpose of which is not known.

ABOUT THE NEW STYLES

Gorgeous Materials, Rich Colors and Daring Lines are Highlights of Fashions For 1934-35—Woolens Glint With Metal Thread and Inwoven Sequins

Paris is ablaze with the autumn blossoms of Fashion, writes a fashion correspondent. She has gorgeous materials to show, rich new colors and daring new lines—lines unencumbered by bits and trappings and lovely enough to satisfy alone.

She has looked here and there for inspiration. To Japan for restrained kimona sleeves and slim, slit skirts, to China and Russia for tunics, to the Directoire period for collars and revers, while other details, just frankly 1934, are fresh and wonderfully inspiring.

But enough generalization. I want to tell you something of the attractive new dresses, because these are likely to interest and tempt you, before you really get down to the serious business of choosing autumn suits and coats.

One of the newest colors, is a rich ruddy brown which reminds one of a well-polished horse chestnut. It is loveliest in velvet, but is also attractive in many silks and woollens.

Damson purple, called "black tulip," is much shown, while in this range are also various purples and parma violets.

NEW COLORS.

There are deep ruby and burgundy reds, burnt apricot and orange shades; greens range from greyish emerald and bottle; blues include lapis, sapphire, greyish blue and navy, and there is a great deal of black. Perhaps here you will find a favorite.

Woollens are as popular for afternoon as silks, but when chosen for dressy wear, they often glint with metal thread, inwoven sequins, or, newer than these, threads of synthetic straw. Finely allover blistered silks, or this treatment making stripes on a plain ground, are very smart, so are velvets, failles, satins and all the old friends such as crepe de chine and marocain.

Waistlines remain much the same, some dropping slightly at the back, while skirts for afternoon reach from about 10 inches from the ground to ankle length, according to the type of dress, or whether an inch more or less is better for the wearer. Interest is still centred at the top of the dress.

Let us suppose you have a fancy for woollen. If you follow Paris you will have it close against the throat with long sleeves, and a slender skirt perhaps a wee bit slit at the hem. Sleeves may also be kimona, with a slightly rounded look at the shoulder, or interest at a drop shoulder line.

DRAPED NECKLINES

With some of the heavier woollens and velvets are short sleeves. Should you choose one of the lower necklines, the newest of which is square, there can be interest at its base, such as a ruche or ap of self material or several flat flowers. Tunics, which are popular, have long or kimona sleeves and are also usually square or choker throated.

For satins and similar materials there are cowl and hanky drapes close against the throat, some built in, some edged with pleating or tiny fringes, while soft bow effects, often part of the bodice rather than separate items, are attractive.

Such features are accompanied by kimona sleeves, short, three-quarter or long ones, the upper part softly draped, or bishop sleeves shirred at the wrists.

Square or round necklines are likely to be bordered by a flounce or collar which will flop back alluringly on the shoulders.

To match, there may be a flounce or two on each hip running round the back like a basque, or cascading to the hem. An up to the throat bib collar which turns over on each shoulder, or is caught centre front or back to simulate a bow is also charming.

With these and other silk dresses, though the effect is slender, there is often a ittle godet-like fullness centre front or back of the skirt.

SUNDAY SCHOOL LESSON

The Christian's Standard of Life
Golden Text—"And be not drunken with wine, wherein is riot, but be filled with the Spirit."

The Lesson in its Setting.

Time and Place—Paul wrote his letter to the Christians in Ephesus and other churches in Asia Minor during his first imprisonment in Rome, AD., 61, 62.

"This I say therefore." Paul has been speaking of the growth of the church of Jesus Christ. "And testify in the Lord." Paul was living in the Christ, as Christ was living in him. 'That ye no longer walk as the Gentiles also walk." The churches to which Paul was writing were Gentile churches led up out of dense heathenism into the light of the gospel. "In the vanity of their mind." Vanity here means emptiness.

"Being darkened in their understanding." Their walk is what it is because of the condition of moral darkness into which they fell and in which they continue. "Alienated from the life of God." Like foreigners in a strange country, they are surrounded by the life of God, but they are not in it, and have no part in it. "Because of the ignorance that is in them." This ignorance of the life of God is the cause of their alienation from that life "Because of the hardening of their heart." This is an explanation of the way in which ignorance came to be a part of them.

"Who being past feeling." They had seased to be sensitive to the obligations of truth, of honesty of kindness, of purity. "Gave themselves up to lasciviousness." They deliberately handed over their lives to lust. "To work all uncleaness with greediness." Weymouth translates, "greedily indulging in every kind of profligacy.

"But ye did not so learn Christ." This peculiar expression 'learned the Christ,' denotes not merely receiving a doctrine about Christ, but becoming acquainted with Jesus himself.

"If so be that ye heard him." This is equivalent to "since ye have heard him," and does not imply any doubt. "And were taught in him." In the sphere of Christ's truth, as set forth by Christ's ministers. "Even as the truth is in Jesus." To learn Christ is to learn truth, essential and eternal truth.

"That ye put away, as concerning your former manner of life, the old man." The man that you once were, so called in contrast with the new man, the new creation that you are now to be. "That waxeth corrupt after the lusts of deceit." The man who is cruel and hard the man who is intemperate.

'And that ye be renewed in the spirit of your mind." In contrast with the spiritual darkness and the moral impurity of the world about him, the Christian should be experiencing a continual renewal of mind and heart.

"And put on the new man." Turn from every false way, and return to the one true way. "That after God hath been created (and so is all prepared for us to assume, through the Christ) in righteousness and holiness of truth." Righteousness in man includes all God's will for our duty to him or our fellow men.

"Wherefore, putting away falsehood Because the new man which the Christian is to put on is 'created in holiness of truth. "Speak ye truth each one with his neighbor." Truth is the bond that holds the world together "For we are members one of another.' If Paul says we are members one of another, Jesus says we are actually members of him.

"Be ye angry, and sin not." In your anger let there be no sin. "Let not the sun go down upon our wrath." The personal side of anger is here referred to. We may be angry with systems, indignant at conditions and acts without engaging in personal quarrels and disputes. We must imitate the Pythagoreans of whom Plutarch says that it was their rule, if they fell into bickering with any, to shake hands before the sun set.

"Neither give place to the devil." Shut the door of your heart against this enemy of souls. Do not leave the door open even a crack, or he will slip through.

"Look therefore carefully how ye walk, not as unwise, but as wise." Walk signifies the general conduct of life. Let your rule of living and acting and feeling be according to the real state of things amid which you know you like, which you believe and acknowledge and profess."

"Redeeming the time, because the days are evil." The margin has buying up the opportunity." 'The far seeing merchant promptly buys up a scarce commodity so that by and by he may bargain with it to great advantage, so must we snatch every opportunity of getting good and doing good, laying up in store for ourselves a good foundation.

"Wherefore be ye not foolish." The opportunity will come at any time, so therefore be not foolishly careless with regard to it. "But understand what the will of the Lord is." It is plain that when the apostle bade the Ephesians not to be unwise; he spoke of a want of wisdom which they might remove if they would when he told them to be understanding, he spoke of something which they might get if they would; and we also can get it.

"And be not drunken with wine, wherein is riot. Riot, in the Greek means an abandoned dissolute life; profligacy, prodigality, ruin, utter loss of substance body and soul. "But be filled with the Spirit." The fulness of the Spirit is the source of every other mode of fulness for which the believer hungers."

"Speaking one to another in psalms and hymns and spiritual songs." It is impossible to substantiate hard and fast distinctions between the meanings of the three words. They may be said to cover all sacred lyric poetry. "Singing and making melody with your heart to the Lord." To create sound with voice and instrument is one of the purest forms of creative ability.

"Giving thanks always for all the things in the name of our Lord Jesus Christ to God even the Father. "A cheerful face, a contented mind, a grateful heart, belong to those who give their confidence and love, and loyal service to the Lord Jesus Christ

"Subjecting yourselves one to another in the fear of Christ. Humility is a root principle of Christianity.

Curious World

A gas-holder at Yeadon, Yorkshire, has been camouflaged in green and grey stripes to tone with the surrounding countryside.

In the nest of a stork at Prodelrady, Behemia, were found six babies' vests, all neatly displayed around the structure, as if waiting for customers.

A farmer at Harrismith, Orange Free State, surnamed Schoeman, claims to have the longest string of names in the world. He was christened "Fear not thou little worm of Jacob, thou little people of Israel, I keep thee. Speak to the Lord and your deliverer is the Holy Israel" Schoeman. To his friends, he is just "Jacob."

"Better a minute late in this world than twenty-five years too soon in the next," reads a notice on the gate which is to shut to keep people from running into the trains when they have already started at Wimbledon Park Station.

A cup of tea to-day costs just one-eighth of a penny; when the first consignment of Indian tea reached London in 1839 it was sold at £10 a pound.

The strangest pet in the world is a live snail, belonging to a film actress Bebe Brune. She wears it attached to a clasp on her wrist.

The perfect poison, whose secret was lost by the Chinese 2,000 years ago, has been rediscovered by Professor Osborne, of Melbourne. Made from frog's skin, it leaves no traces, and yields no clues to chemical analysis.

When the Maharajah of Gondal celebrates the fifty-first anniversary of his accession to the throne he will, in keeping with native custom, be weighed against a quantity of gold, which will be distributed amongst the poor. Meantime, the people are praying that he will not diet, for at his present weight he is worth about £15,000 to them.

By BUD FISHER