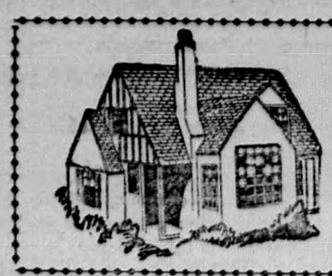

Woman's World

By Mair M. Morgan

MEN'S PET DISHES

The following recipes is vouched for by several men as being the perfect list of their favorite dishes:

Corned Beef and Cabbage

Bring corned beef to a boil in water to cover, and throw away the first water. Bring to a boil again, add five pepper corns and simmer, allowing 3-4 hour per pound of meat. When almost done, add cabbage cut in sections.

Tripe with Onion Sauce

1 lb. pickled tripe, 5 onions, 3 cups white sauce, 1 teaspoon lemon sauce.

Cook a pound of pickled tripe in boiling salted water. Cut it into squares of about one and one-half inches. Boil five onions until tender, drain and chop them. Make three cups white sauce and add one teaspoon lemon juice and put in tripe. Cook in a double boiler for fifteen minutes. Garnish with parsley and toast.

Breaded Tripe

1 lb. pickled tripe, milk, 1 egg, butter, vinegar.

Simmer one pound of pickled honey-combed tripe for two or three hours in milk and water, equal parts, enough to cover. Then drain off, wipe tripe dry, and cut into pieces. Beat an egg, add a tablespoon of water. Put a good quantity of butter in a frying pan. While that is getting hot, egg and crumb the pieces of tripe, and put in the hot butter. When nicely browned add a little vinegar and serve.

Belgian Hare Fricassee

Skin and remove fine skin from meat. Cut in joints for serving and roll each in flour that has been seasoned with salt and pepper. Cook several slices of fat salt port in a frying pan, removing them as soon as dry and laying aside. Brown joints of hare in fat tried out from the pork, having it very hot that they may brown quickly. Cover closely and set back to cool till tender in their own steam. Pour off all the fat from the pan and dissolve the glaze in a very little water. This to be served in the platter with the hare. Serve with tart jelly—red currant or gooseberry—and horseradish sauce.

Chicken Pot Pie

Dress, clean and cut a 4 lb. chicken in pieces and stew or boil till tender. Make a brown sauce using chicken stock. Here's how sauce is made: Take 4 tablespoons butter, 4 tablespoons flour, ½ teaspoon salt, 1-8 teaspoon pepper, 2 cups hot water ½ and chicken stock mixed. Brown butter and add flour, liquid and gradually rest of seasonings. Let cook 5 minutes.

Put chicken in baking dish, pour sauce over and cover with crust made with baking powder biscuit dough. Cut slits in dough for steam to escape and bake in hot oven till crust is brown and well done.

Beef Tongue with Vegetables

Boil fresh beef tongue 1 hour; skin and lay in roasting pan upon a layer of vegetables cut into dice—carrots, turnips, celery, potatoes, peas, beans and small round tomatoes and onions. Pour about the tongue some of the water in which it was boiled; cover and cook slowly for 2 hours if tongue is large. Then remove skin. Remove tongue, keep it closely covered and hot while you take out vegetables. Thicken gravy with browned flour. Dish the tongue; arrange vegetables in sorted heaps about it and pour some of the gravy over all, sending rest to table in gravy boat.

Lamb Stew

Cut lamb from neck or shoulder, in pieces. Brown in fat with chopped onion. Cover with boiling water; let cook. Add carrots, celery diced and parsley, salt and pepper. Cook 2 hours or till tender. Half an hour before done, add small potatoes. Serve hot on platter, garnished with parsley.

Sliced Liver

One lb. calf's liver, sliced, 2 tablespoons flour, salt and pepper, 1 large onion sliced, 2 tablespoons bacon fat.

Salt and pepper liver to taste, then dredge with flour. Heat fat in pan. Fry slices till brown on both sides. Push liver aside, add onions and let brown slightly, cover and let cook 10 to 15 minutes. Serve with slices of broiled bacon or extra fried onions.

Steak and Kidney Pie

Get 2 lbs. round or flank steak and a good sized beef kidney. Wash and cut kidney in pieces, also steak and brown in frying pan with sliced onion. When meat is nicely browned stew gently, till tender. If using coal stove, put in covered casserole and cook in oven till done. Turn meat into deep pie dish and cover with crust. Bake till crust is golden brown. Serve hot.

Boiled Pigs Feet

Wash and boil pigs' feet till tender. Serve with sauerkraut.

CHILDREN'S BREAKFAST

"Aw, I don't want to eat any breakfast!"

In far too many homes that whining plaint starts the day, voiced by the child who is finicky about food. Very often this is mother's own fault, whether she knows it or not, according to a child specialist. Ten chances to one, half the trouble is because either breakfast has degenerated into such a hurried meal that the child's appetite is taken away by a fear that he is going to be late for school, or else the whole is planned and served so carelessly and unattractively that nobody who was not starving would want it.

Well, something has to be done about that, and something can. There are easy ways to insure hearty breakfast eating by the youngsters.

First look to the bedroom. Careless ventilation—not enough fresh air—and the wrong bed covers the night before may make a child quite indifferent to his breakfast.

Be sure to allow plenty of time for eating breakfast and allow at least 15 minutes between the time he finishes his meal and the time he must start to school.

Set the table with fresh linen or doilies and gay china. Don't get into a menu rut, either. Use the less acid fruits alternately with stewed fruits to make a change in the first course. Tomato juice pleasantly chilled and carefully seasoned with lemon juice may take the place of orange juice occasionally. Cereals may be of the cooked or ready-to-serve variety. Serve with plenty of rich milk or cream and make full use of the wide variety of grains.

Something hot aids digestion and may be provided by a cup of hot milk or cocoa made with milk if a ready-to-serve cereal is used. Eggs may be cooked in numberless ways. Or creamed meat or creamed vegetable on toast with a garnish of crisp bacon makes an acceptable warm dish. Have the toast crisp so the child will chew it well. It's a good idea to serve toast with cooked cereal and muffins or rolls with ready-to-serve cereal.

NIGHT CLUB STYLES

A dispatch from New York says: In some of the smart evening fashions currently seen at some of the various bright night spots although there is strong period influence, the inspiration is quite varied including the basque effect with leg or mutton sleeve, the off-the-shoulder line and slashed sleeves of the moyenage theme as well as high ripple and full skirt which suggests the 1880's, while the lame overblouse with halter neckline and bare back is in a strictly modern interpretation.

Tallulah Bankhead was seen in a gold lame frock with drop shoulder decollete bordered with ruby glass ball fringe. The long slashed sleeves are held at intervals with ruby ball buttons and the train is a separate panel widening at the hemline. At the same rendezvous, another woman wore a picture frock in black moire with flesh net yoke bordered with shoulder bands of silver fox. The skirt fulness is concentrated at back.

Princess Dolly Oblensky was seen in a two-piece frock composed of black velvet skirt with lame hem border and gold lame peplum blouse with cuffed bottom. The bodice is cut in halter style with neckline finished with scarf ends slipped through an emerald ring.

A demure evening wrap in honey-beige Lyons velvet is fastened with tiny topaz buttons and rimmed with a jabot of mink tails. It was worn over a brown wool lace frock.

A robe de style in bottle green Lyons velvet had a pointed overskirt bordered in sable dyed marten pleated and flared on the hips. It was completed by a matching detachable capelet banded in the fur. The large clip was studded with rubies and diamonds.

SHAGGY FLOWERS

Molyneux color combinations favor shaggy flowers—tulips and dahlias.

KITCHEN KINKS

If the shells of eggs crack when they are being boiled a small quantity of vinegar added to the water will stop further breakage.

* * *

A handful of salt added to your starch gives your clothes a new texture.

* * *

In roasting meat, if one teaspoon of salt to the pound is used, it will be just right for the majority of tastes.

* * *

Here is a hint for using up old rags. Cut them up into small pieces and fill matresses, pillows or cushions with them.

A coat of white varnish once a year will preserve wire clothes lines. Use two coats the first time if the line has started to rust.

Garbo's Famous Turban

GARBO'S FAMOUS TURBAN

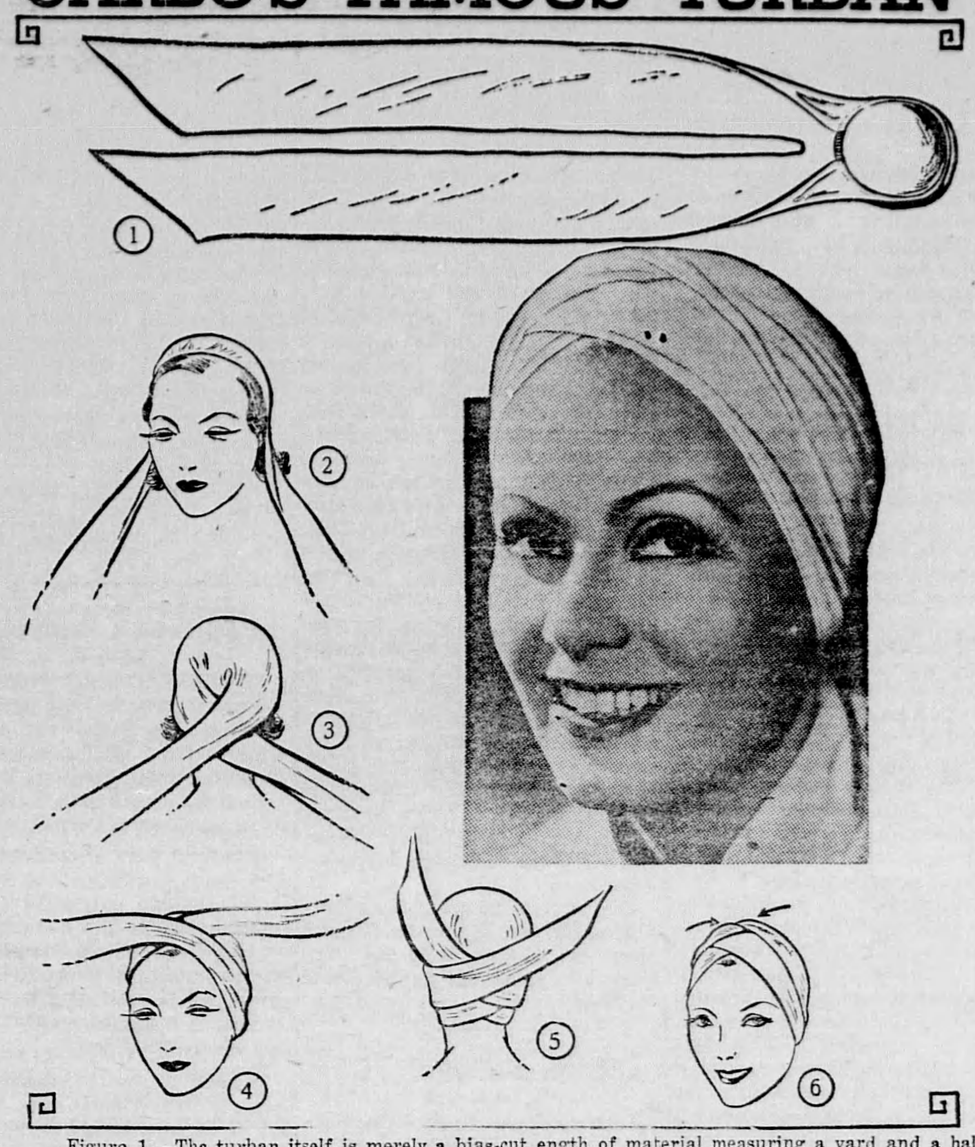

Figure 1.—The turban itself is merely a bias-cut ength of material measuring a yard and a half in length and half a yard in width. The material is cut in half for all but ten inches of its length, forming streamers that measure a quarter of a yard in width. The unhalved ten inches form the cap which gives the turban its fit. Figure 2.—The cap is made by gathering the uncut end smoothly and fitting it around a band. This hugs the head somewhat in the manner of a bridal veil with the two streamers falling over the shouders. These are crossed first in the back, as shown in Figure 3.—Cross the streamers at the nape of the neck, pulling them tight to the head. Draw them snugly over the ears and above the forehead.. Figure 4.—Cross them high on the head, and in pulling them back make sure they fit close to the head The next step is to cross them again in back as shown in Figure 5.—This second crossing of the streamers at the back should be made a bit higher than the first. Again draw them tight to the head. Figure 6.—As you draw the streamers around to the front again, you will find two short ends left. These are to be tucked into the front drape so that it is slightly raised.

SUNDAY SCHOOL LESSON

LESSON V—FEB. 3.
Peter's Restoration—Mark 16:7; John 20:1-10; 21:1-23
Print John 21:11-19

Time — Mark 16:7, John 20 : 1:10, on the Sunday of the resurrection of Christ, April 9, A.D., 30; John 21 : 1-23, sometime in the month of April, A.D. 30.

Place — Mark 16:7 and John 20 1:10, in the garden where Jesus had been buried just outside the city wall of Jerusalem; John 21:1-23, at the sea of Tiberias.

"Simon Peter therefore went up." The command had been addressed to all of the disciples; Peter again takes the initiative. "And drew the net to land, full of great fishes." Fish unusually large. "A hundred and fifty and three." As an old sportsman hardly forgets the number of the branches on the antlers of the stag he has killed; as an old soldier remembers exactly the circumstances of the last battle in which he was engaged; so John, the former fisherman noted carefully, and he never forgot again the number of fishes caught in the la smtircaluou draught of fishes.

"And for all there were so many, the net was not rent," cf. Luke 5; Service after thee resurrecton of Christ has about it a permanence, a security, a completeness not possible before.

"Jesus saith unto them, Come and break your fast." Christ as the Bread of Life would have none of his disciples suffering for want of spiritual nourishment. "And none of the disciples durst inquire of him, Who art thou? knowing that it was the Lord." They knew; yet would they willingly have had this assurance sealed and made yet more certain to them by his own word, which for all this they shrunk from seeking to obtain, so majestic and awe-inspiring was his presence now.

"Jesus cometh and taketh the bread." We think at once of other occasions on which he took bread and broke it (e.g. Matt 15:36; 26:26; John 6:11; Luke 24:35). "And giveth them, and the fish likwise." The bread and fish are often mentioned together in the gospels as the two principal items of a meal. He was himself their host, waiting to give rather than to receive.

"Ths is now the third time that Jesus was manifested to the disciples." This is his seventh appearance after his resurrection, but only the third to his disciples. The first was to the Apostles, Thomas being absent, on the evening of the day of the resurrection (Lune 24: 36-43; John 20:19-24); the second was to the same group, Thomas being present, eight days later (John 20:26-29). John is the only gospel writer who records all three of the appearances. "After that he was risen from the dead. Inasmuch as the disciples' homes were near, and they could and no doubt expected to prepare their own breakfast, why did Christ trouble to do this for them.

"So when they had broken their fast, Jesus saith to Simon Peter." The question forces itself upon one at once why Christ should at this solemn time speak particularly and in this case exclusively to Peter. One reason would be that Peter had sinned more grievously than the other disciples during Passion week and his restoration must be given greater attention. "Simon, son of John." The name by which Christ here addressed Peter would remind him of his natural weaknesses, and of all that Christ had done for him and in him. "Lovest thou me more than these? i.e. more than these, thy fellow-disciples love me. There is undoubtedly a referrence to a former announcement of Peter's in (John 13:37; Matt. 26:33). "He saith unto him, Yea, Lord; thou knowest that I love thee." The word Christ used for love in his question was agapao, which, says Thayer when used of love to a master, God or Christ, involves the idea of affectionate reverance. When Peter replied however he used a different word for love, phileo, which indicates a more personal, emotional love as though the word the Lord used seemed to Peter too cold a word.

"He saith unto him, Feed my lambs." Christ probably meant for Peter to nourish the youngest Christians the new-born converts with the great elemental truths of the faith.

"He saith to him again a second time, Simon, son of John, lovest thou me? The parase more than these is omitted. "He saith unto him Yea Lord; thou knowest that I love thee." Christ and Peter each use the same respective words for love that they used in the preceding verse. "He saith unto him, Tend my sheep" There is a twofold difference between this command and the preceding verse. The word for sheep is changed and Christ probably here makes reference to the more advanced Christians, the young men and fathers (1 John 2:12-14).

"He saith unto him the third time." The suestion is repeated three times not because Jesus doubted his disciple's word or affection, not because Peter had thrice denied the Lord, and must three times openly and explicitly roll back the imputation of faithlessness.

"Simon, son of John, lovest thou me?" Here, finally, Christ uses the word for love Peter has been using in his conversation. "Peter was grieved because he said unto him the third time, Lovest thou me?" He was not angry, not resentful. It had gone to his very heart that the Master, in the presence of the rest, should consider it needful thus to interrogate him of all men "And he said unto him, Lord, thou knowest all things." To know all things is a prerogative of God alone (Ps. 7:9; 139; cf, John 16:30; 2:24). "Thou knowest that I love thee." The second "knowest" is a new word in this dialogue, and "pleads the actual long experience of Jesus with Peter as proof of his real friendship and love." "Jesus saith unto him, feed my sheep." The word translated sheep here is identical with the one so translated in the preceding verse; but the word feed is the same as the word used in verse 15. The Lord does not give up his right of property in those whom he confides to his servants.

"Verily, verily, I say unto thee, when thou wast young, thou girdedst thyself and walkedst whither thou wouldest." Christ by this statement simply means that as a youth Peter could do as he willed to do. "But when thou shalt be old, thou shalt stretch forth thy hands." Tertullian, the earliest writer to state specifically that Peter was crucified, refers to this phrase as a prophecy of such a death. Archbishop Trench remarks: There is quite enough in the description to show that the Lord had this and no other manner of death in his mind. The stretched-forth hands are the hands extended on the transverse bar of a cross. "And another shall gird thee, and carry thee whither thou wouldest not." The girding by another is the binding to the cross, the sufferer being not only fastened to the instrument with nails, but also bound to it with cords.

MUTT AND JEFF— By BUD FISHER