Woman's World

By Mair M. Morgan

ADD THESE TO YOUR KITCHEN FILES

Chicken Fricassee with Noodles

Three to 3½-lbs hen, flour, hot-boiled noodles, 3 quarts of boiling water, salt and pepper, shortening.

Method: Dress, clean and cut the chicken at joints in pieces ready to serve. Roll in flour, salt, and pepper, brown lightly in little shortening in a waterless cooker. Cover with the boiling water, simmer until tender, about 3 hours. Add more water if necessary to keep chicken covered. Thicken the gravy with flour and water paste. Place the hot noodles in centre of platter. Surround with the pieces of chicken, pour the rich chicken gravy over all.

Celery Fritters

One cup celery, chopped fine, 1 1-3 cups flour, 2 teaspoons baking powder, ½ teaspoon salt, 1 egg, 2-3 cup milk.

Method: Mix and sift dry ingredients, beat egg, add milk and stir into first mixture. Add celery and drop by spoonfuls into deep, hot fat. Serve with tomato or celery sauce, or on the platter with the fricasseed chicken.

Apple Butter Puff Pie

Two egg yolks, beaten; 1 cup spicy apple butter, 1 teaspoon lemon juice, 2 tablespoons flour, marshmallows for top, ½ teaspoon salt, ½ cup chopped raw prunes, 2-3 cup scalded milk, 2 egg whites, beaten stiff; baked pie shell.

Method: Combine egg yolks, apple butter, lemon juice, flour, salt and prunes, add milk, stirring constantly, and cook over hot water until thick and smooth. Fold beaten egg whites into cooked mixture. Pour filling into a baked pie shell, place a ring of marshmallows, set close together around outer edge of pie, and one also in centre. Bake till marshmallows are browned, or brown them under broiler flame.

Curried Lamb
(with Rice Ring)

Two pounds lean lamb flank, 3 tablespoons flour, 1 teaspoon curry powder, 1 teaspoon salt, 4 tablespoons shortening, 2 small onions, sliced, 1 teaspoon vinegar.

Method; Cut meat into small pieces. Mix flour, curry powder and salt and sprinkle over meat. Heat shortening, add onions and meat and cook until meat is browned. Cover with boiling water and add vinegar. Cover and cook for one hour. Serve in rice ring.

Baked Fish With Peanuts

Three tablespoons shortening, 3 tablespoons flour, salt, pepper, cayenne, 3 cups hot milk, 1½ cups flaked salmon, 1¼ cups peanuts, 3 hard-cooked eggs, fine biscuit crumbs.

Method: Blend shortening with flour, add salt, pepper and a few grains of cayenne. Stir in hot milk; cook over hot water. When thickened stir in the salmon, finely chopped peanuts and minced eggs. Turn into baking dish, cover with crumbs and bake in moderate oven (375 degrees Fahr.) for 15 or 20 minutes.

Tomato and Horse-Radish Sandwich

¼ cup mayonnaise, ¼ cup grated horse-radish. Sprinkle tomato slices with salt. Spread slices of bread with the mayonnaise mixture and place a tomato slice between.

Glazed Carrots

Carrots sliced ½ inch thick, Sugar, Butter, Salt and Pepper.

Method: Use Winter carrots, wash, scrape and cut them into ½-inch-thick slices. Boil till tender in unsalted water, drain and place in baking dish containing enough butter to cover the bottom. Sprinkle the carrots lightly with salt and pepper, and thickly with granulated sugar. Bake until glazed and brown, basting occasionally. In place of using sugar, the cooked carrots may be dipped in syrup before baking. Serve with crisply fried sausage.

Peppermint Stick Candy Cake

1 cup shortening, 1 cup sugar, 1 cup ground peppermint stick candy, 1 cup milk, 3 cups cake flour, 3 teaspoons baking powder, ½ teaspoon salt, 1 teaspoon vanilla, 6 egg whites.

Method: Grind peppermint stick candies through finest cutter in meat chopper. Cream shortening, add sugar and peppermint stick candy gradually, beating well. Add sifted and mixed dry ingredients to creamed mixture alternately with the milk, beating after each addition. Add flavoring and beat the cake batter hard for 3 minutes. Then add stiffly beaten egg whites, folding them in. Bake in 3 layers in moderate 375 degrees F. oven about 35 minutes. Fill with chocolate filling and frost with chocolate peppermint frosting.

Chocolate Filling

4 egg yolks, 3 cups sugar, 1 cup milk, 2 tablespoons butter, ½ lb. chocolate, 2 teaspoons vanilla.

Method: Melt chocolate over hot water. Beat yolks until thick, add sugar, milk and butter, cook over flame and for 1 minute after it begins to boil. Add the chocolate and beat until the filling holds its shape. Add vanilla when nearly cool. This filling will keep soft indefinitely.

Nots: Use only half the recipe for this cake, because there is a separate frosting for it.

Chocolate Peppermint Frosting

2 cups confectioner's sugar, ½ teaspoon salt, 2 tablespoon butter, few drops oil of peppermint, 8 tablespoons cream, 1 square bitter chocolate.

Method: Mix all together except the chocolate, and spread on the cake. Melt the bitter chocolate and spread on top of the white layer.

Salad Bulbs

Soak large prunes (3 to a serving)) and cook in a vinegar spice solution. Carefully remove stones, from the top, and refill with a mixture of cream cheese, nuts and mayonnaise. Stand up 3 prunes and hold together with a wide ring of green pepper. Stick slices of pickle into cheese to resemble "shoots" of a plant.

Lettuce Cream

Take 4 oz. of young and tender inner leaves of lettuce, break them into small pieces, place in sufficient boiling rainwater to cover, and leave until cold. Now pound to a pulp, and squeeze through fine muslin. To each tablespoonful of the liquid add 1 oz. lanoline and two teaspoons pure olive oil. Beat well for about five minutes in a bowl left standing in hot water, then pour into pomade pots.

Use a little of this cream each morning and evening after washing in water nicely warm, but not hot, followed by a thorough drying on a soft towel.

COLOR CONTRAST

Contrast in color, texture and taste is the keynote of a successful dinner.

Here's a dinner that, properly done, is as good to look at as it is to eat. It is composed of broiled baby flounder with lemon butter, buttered string beans and Long Branch potatoes, rhubarb shortcake.

In case you don't find baby flounder in your market choose any firm white fleshed fish. Even the small pan-fish found in fresh water will do.

Clean fish and wipe as dry as possible. Sprinkle with salt and pepper and place in a well oiled broiler. Broil on flesh side first Then turn and broil on skin side just long enough to make the skin brown and crisp. When the flesh flakes easily the fish is done. To remove from broiler, loosen on one side, turn and loosen on the other and slip from broiler to hot serving plate. Serve with lemon butter.

Lemon Butter

Four tablespoons butter, 2 tablespoons lemon juice.

Cream butter and slowly beat in lemon juice.

Long Branch Potatoes

Five cold boiled potatoes, 2 tablespoons butter, ½ teaspoon salt, 1 teaspoon chopped parsley, ½ cup thin cream, 1-8 teaspoon white pepper.

Cut potatoes in very fine dice, not much coarser than for hash. Put into a shallow sauce pan, add cream and cook very slowly until nearly all the liquid is absorbed. Add butter, salt and pepper and parsley and put in a hot oven until slightly brown on top. Or you may slide the sauce pan under the broiling flame until bubbly and brown on top. Or transfer the potatoes to a baking dish when the butter and seasonings are added, brown the top and serve from the baking dish.

The rhubarb shortcake makes up the carbohydrate count.

Rhubarb Shortcake

One small bunch rhubarb, 1 cup sugar, 1½ cups flour, 2 tablespoons butter, ½ cup milk (about), 3 teaspoons baking powder, ¼ teaspoon salt.

Stew rhubarb in water to cover and when tender add 3-4 cup sugar and remove from fire. Mix and sift flour, salt, baking powder and remaining sugar. Rub in butter and cut in milk to make a soft dough. Knead lightly on a floured molding board. Divide in halves. Roll one-half in a sheet to fit a small pie pan not more than seven inches in diameter. Spread with softened butter and cover with remaining half inch which has been rolled in a sheet to fit. Bake twenty minutes in a hot oven (400 degreesF.). When ready to serve, split and fill with half the rhubarb sauce. Cover with remaining sauce.

CHEESE DISHES

Bake Cheese and Bread

½ small loaf bread, ½ lb. cooking cheese, ½ teaspoon salt; ½ teaspoon paprika, butter as needed, 2 eggs, 1½ cups milk.

Cut bread as slices, spread with butter, pile one above another and cut in squares, cut cheese in thin slices. Put squares of bread and slices of cheese in baking dish in alternate layers, sprinkling each layer with salt and paprika. Beat eggs, add milk, mix and pour over bread and cheese. Bake very slowly until firm in the centre. Serve hot.

Eggs with Cheese

6 eggs, 6 tablespoons grated cheese, 6 teaspoons butter, ½ teaspoon salt, ¼ teaspoon paprika.

Butter 6 ramekins and drop whole egg in each, add salt, paprika, a teaspoon of butter and cover with tablespoon of cheese. Place ramekins in pan of hot water (½ inch deep) and bake till eggs are set. Place under flame and brown quickly.

Fish and Cheese Timbales

1½ cups cold cooked haddock or halibut, chopped fine, 2 cups cream sauce, 1 teaspoon worcestershire sauce, ½ cup soup stock, 3-4 cup grated cheese.

Make thick cream sauce, add worcestershire sauce and soup stock, mix with fish, place on stove and heat. Fill in well buttered ramekins or timbale forms. Sprinkle plentifully with grated cheese and bake 15 minutes in moderate oven in pan half filled with warm water. Serves 9.

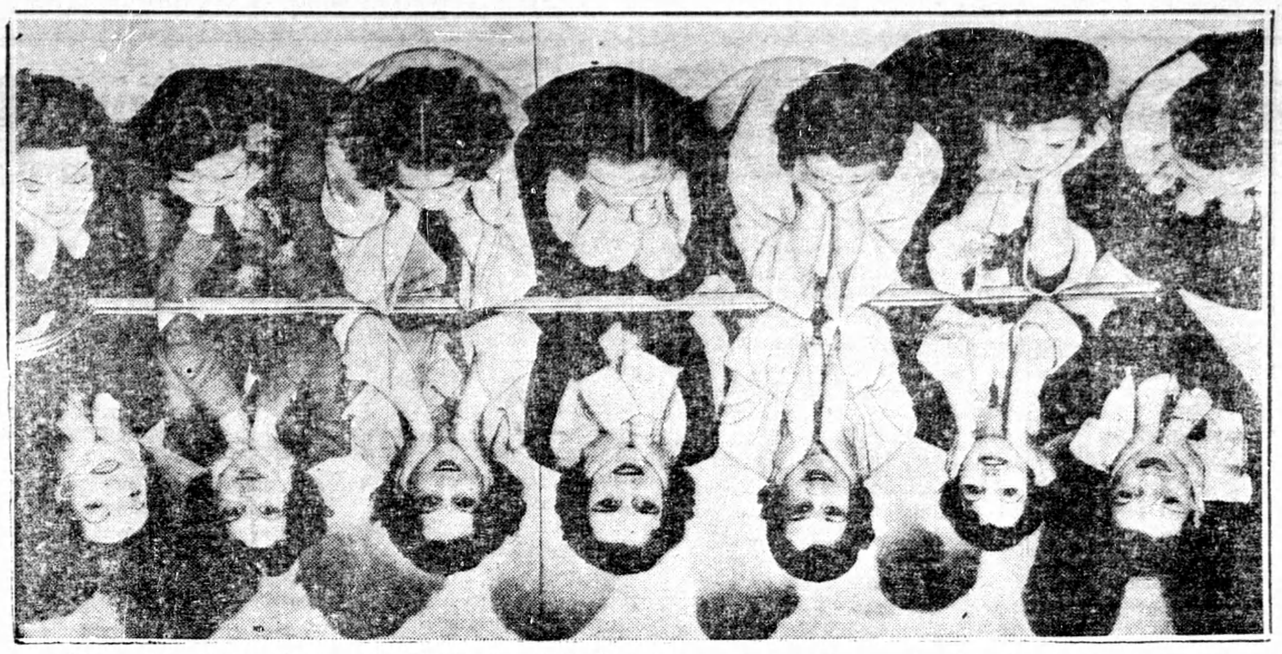
Cheese Straws

2 tablespoons butter, ½ cup flour, 3 tablespoons bread crumbs, pinch cayenne, ¼ cup strong grated cheese, 1-8 teaspoon salt, 1 egg.

Cream butter, add dry ingredients and mix all together with egg. Roll thin, cut in long narrow strips and bake in quick, hot oven.

The white car markers have had their last days on the highway for this year.

In Deep Reflection Over Those Fickle Men



The tradition that gentlemen prefer blondes was upset when these pretty brunettes, employed in Los Angeles film studio, were chosen from among 50 blondes and 25 brunettes as most pleasing to the masculine eye.

Sunday School Lesson

BAPTISM—Matthew 3 : 13-17; 28 : 19, 20; Acts 2 : 38, 41; 8: 26-39; Romans 6 : 1-14.

Matthew 28 : 19, 20; Acts 8 : 26-39.

GOLDEN TEXT—Go ye therefore, and make disciples of all the nations, baptizing them into the name of the Father and of the Son and of the Holy Spirit.

—Matthew 28 : 19.

THE LESSON IN ITS SETTING

TIME AND PLACE—The baptism of Jesus occurred in January, A.D. 27, at the Jordan River, but definite location is not known. The Great Commission was given by the Lord in the late spring of A.D. 30, in Galilee. For the second chapter of Acts and the Epistle to the Romans, see the lesson for May 5.

"Go ye therefore." This declaration of the risen Lord has been aptly called, The Great Commission, and was given to the eleven disciples, on a mountain in Galilee, at the last of Christ's appearances but one, shortly before his ascension to glory. "And make disciples." The Greek word translated disciple means first a learner or pupil, in contrast to a teacher (Matt. 10 : 24), and then an adherent, one who is identified with a certain leader or school, and who adopts a corresponding line of conduct (Mark 2 : 18; John 9 : 28; 8 : 31; Luke 14 : 26, 27, 33).—"Of all the nation." Christ is the Saviour of the world; there is no other name whereby men can be saved; there is no man, and hence no nation of people, whose deepest need is not salvation from sin. "Baptizing them into the name of the Father and of the Son and of the Holy Spirit." Baptism follows belief: it is a public confession on the part of the one baptized of having accepted Christ as Saviour from sin.

"Teaching them to observe all things whatsoever I commanded you." There is no and before the word teaching, so that baptizing and teaching is a continuous process. "And lo, I am with you always, even unto the end of the world." Here, it well might seem, the consciousness of authority reaches its climax. No mere man, being in possession of his reason and judgment, would have dared to utter these words.

"But an angel of the Lord spake unto Philip, saying." Philip was one of the seven original deacons of the Jerusalem Church (Acts 6 : 5), called elsewhere Philip the evangelist (Acts 21 : 8). "Arise, and go toward the south unto the way that goeth down from Jerusalem unto Gaza." The famous Philistine city, remembered because of Samson's exploits there (Judges 16; cw. Jer. 47 : 5; Amos 1 :6, 7; etc.), mentioned only here in the New Testament. "The same is desert." Whether these words were spoken by the angel, or added by Luke, and whether the phrase refers to the road or to the city cannot be determined.

"And he arose and went." "And behold, a man of Ethiopia." Ethiopia, like Cush in the O. T., is a general name given to the country which is now called Nubia and Abyssinia. "A eunuch of great authority under Candace, queen of the Ethiopians." It appears from various ancient authorities that this was a name always borne by the queen-mother of the Ethiopians. "Who was over all her treasure." "Who had come to Jerusalem to worship." He was a proselyte of the Jewish faith.

"And he was returning and sitting in his chariot, and was reading the prophet Isiah." Greek literature had spread to the kingdom of Meroe as early as the third century B.C.: there is therefore nothing improbable in the Septuagint translation, which this Ethiopian was found reading, having penetrated thither by the same channels.

"And the Spirit said unto Philip." Nothing inconsistent with the previous statement that an angel had spoken to him. There was no reason why the angel should accompany Philip, or reappear to him, whilst the inward guidance of the Spirit would be always present, as our Lord had promised. "Go near, and join thyself to this chariot." It expresses perfectly the relationship that should, whenever possible, prevail in all of our personal work.

"And Philip ran to him, and heard him reading Isaiah the prophet." He was, of course, reading aloud. "And said, Understandest thou what thou readest?" How many people read the Scriptures, but do not understand them!

"And he said, How can I, except some one shall guide me?" The idea that all people can fully comprehend the meaning of the Scriptures without the help of Spirit-taught instructors is here emphatically denied. "And he besought Philip to come up and sit with him." The word denotes both the humility and the earnestness of the eunuch.

"Now the passage of the scripture which he was reading was this." The words quoted are from the Septuagint translation of Isaiah 53 : 7, 8. The Ethiopian eunuch will be summoned forward with his Isaiah in his hand at the last day to witness against us all for the books we buy and read, and for the way we murder time, both at home and on our holidays, as well as on our long journeys. "He was led as a sheep to the slaughter; and as a lamb before his shearer is dumb, so he openeth not his mouth: In his humiliation his judgment was taken away: His generation who shall declare? For his life is taken from the earth." Was it the eunuch's own serious instincts, that led him to the fifty-third of Isaiah? Or had he heard that profound and perplexing chapter disputed over by Stephen and Saul in one of the synagogues of Jerusalem?

"And the unuch answered Philip, and said, I pray thee, of whom speaketh the prophet this? of himself, or of some other?" And this is the great question today regarding this passage, among Jewish people.

"And Philip opened his mouth, and beginning from this scripture, preached unto him Jesus." What a tragedy if Philip had not known the meaning of this passage or doubted its Messianic significance!

"And as they went on the way, they came unto a certain water." It is said to be near a place named Bethsur. "And the eunuch saith, Behold, here is water; what doth hinder me to be baptized?" From this we must infer that Philip had not only been showing the eunuch the meaning of salvation in Christ, but had also informed him concerning the rite of baptism.

"And he commanded the chariot to stand still." "And they both went down into the water, both Philip and the eunuch; and he baptized him." Baptism here was certainly by immersion; it followed instruction; it was after the man had accepted Christ as his Saviour; it was performed by a duly appointed member of the Church; it was performed immediately upon the man's desiring it.

"And when they came up out of the water, the Spirit of the Lord caught away Philip; and the eunuch saw him no more, for he went on his way rejoicing." Cf. 1 Kings 18 : 12; Ezek. 3 : 12, 14; 8 : 3. Rejoicing that he had not put off coming to the passover altogether. Rejoicing also that he had not talked about the sights of Jerusalem all the way to Gaza, but had read all the way in the prophet Isaiah.

FU MANCHU By Sax Rohmer

THE ZYAT KISS—Who Is She?

The girl had covered no more than ten or twelve yards when she turned abruptly and came running back. Without looking directly at me, but glancing alternately toward a far corner of the square and toward the house into which Nayland Smith had gone, she made an extraordinary request . . .

"If you would do me a very great personal service, for which I always would be grateful," she murmured haltingly, "when you have given my message to the proper person, leave him, and do not go near him any more tonight!"

She gazed straight into my eyes with passionate intentness . . . © 1931 By Sax Rohmer and The Bell Syndicate, Inc.

Then she gathered up her cloak and fled, just as Nayland Smith ran down the steps. Before I could determine whether to follow her I heard the whir of a restarted motor at no great distance . . The girl's words had again aroused all my worst suspicions—

"She was a big card to play," Smith said, as he rejoined me.

"What! You know this girl? Who is she?"

"One of Fu Manchu's finest weapons!"